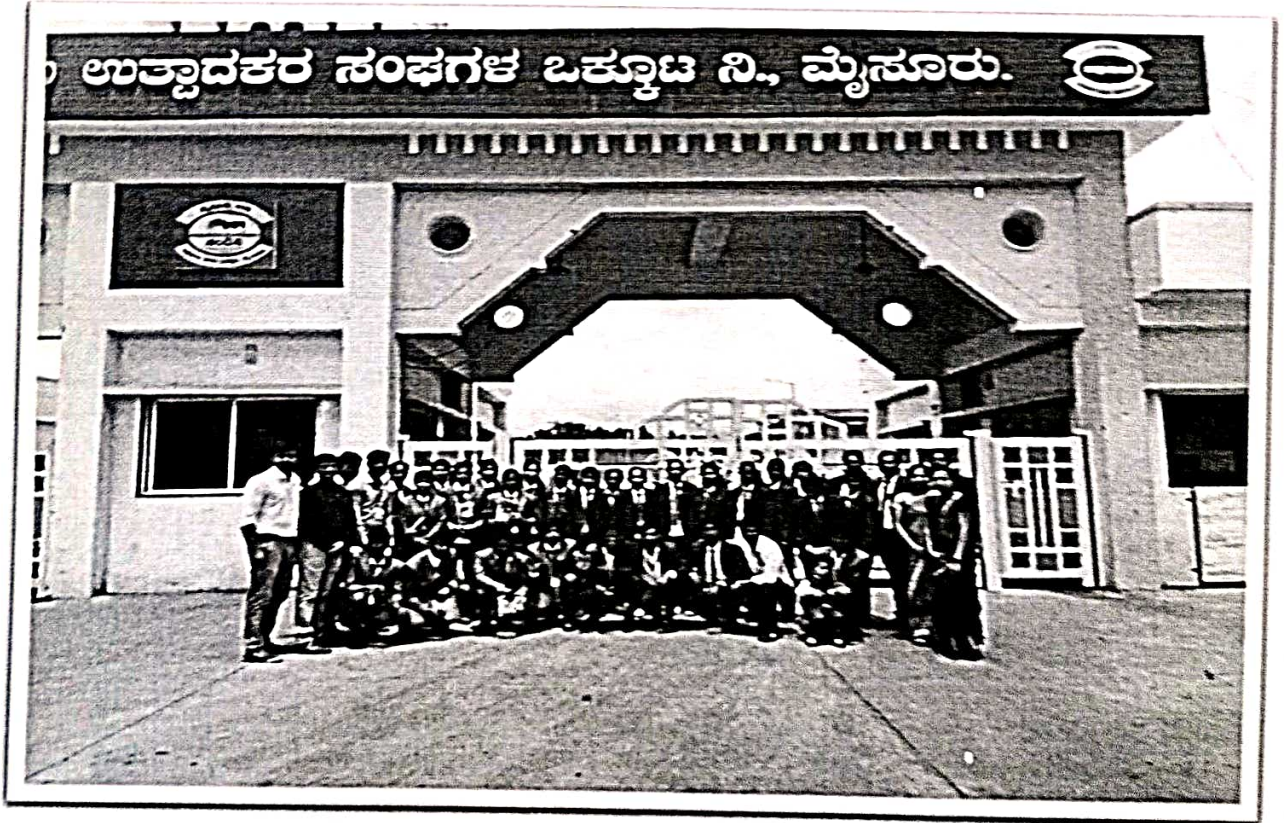




SHANTHI ARTS, SCIENCE AND COMMERCE COLLEGE,
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REPORT ON INDUSTRIAL VISIT: MvMUL Mega Dairy Visit

A complete report on industrial visit organized by Shanthi Post Graduation Department of Commerce, for the M.Com students [1st and 4th SEM] in order to get the practical knowledge about Milk industry.



Visited on 29th June 2022 by MCOM students with faculty

DETAILS OF VISIT

The Post graduation department of commerce has practiced the habit of visiting various industries to acquaint the practical exposure to the commerce students in every academic year. For the academic year 2021-22, the department has decided to choose process and production industry in Mysore for the visit. And we sent requisition letter and mail to three major production industries namely Karnataka Silk Industries Corporation Limited, Karnataka Soaps and Detergents Limited (KSDL) and KMF Mega Dairy. Due Covid-19 namely Karnataka Silk Industries Corporation Limited, Karnataka Soaps and Detergents Limited has rejected the visit and KMF Mega Dairy gave permission to visit.

On 29th June 2022 we started travelling from the college campus at 09:30 am via our college bus. Totally 35 students along with 4 coordinators faculty were there in the journey.

Mr. Anshuman, admin asistant and Natarj, Seurity assistant they both are experienced employees of the organization and they could understand the students' behavior and their expectations. They took them to the main building of the dairy and made known every department with brief explanation till 12.00PM.

The purpose of this industrial visit report is to provide an overview of the visit to MyMUL Mega Dairy in Mysore. MyMUL (Mysore District Co-operative Milk Producers' Societies Union Limited) is a renowned dairy cooperative society that operates in Mysore and surrounding areas. The visit aimed to explore the operations, processes, and technologies employed by the dairy, as well as gain insights into its production, quality control, and distribution processes.

Background:

MyMUL Mega Dairy is a state-of-the-art facility that processes and distributes milk and milk products. It is known for its high-quality dairy products, including milk, butter, ghee, cheese, and ice cream. The dairy sources milk from local dairy farmers, promoting the concept of cooperative farming and supporting the rural economy.

During the visit our students has experienced the various areas and operations, such as:

Infrastructure and Facilities:

Upon arrival at MyMUL Mega Dairy, we were impressed by its sprawling infrastructure and modern facilities. The dairy complex consisted of various sections, including milk processing units, packaging units, quality control labs, cold storage, and distribution centers. The entire facility was well-organized and maintained, adhering to stringent hygiene and safety standards.

Milk Collection and Storage: The visit began with a tour of the milk collection units. Mymul Mega Dairy likely has a dedicated facility for collecting milk from local farmers. You may get a chance to witness the milk collection process and see how the milk is stored and maintained under appropriate conditions.

Processing and Pasteurization: The dairy facility will have processing units where the raw milk undergoes various stages of pasteurization, homogenization, and separation. This ensures the milk is safe for consumption and ready for further processing.

Packaging and Distribution: After processing, the milk and other dairy products go through packaging lines, where they are filled, sealed, and labeled. You may see automated machines and systems involved in this process. Understanding the packaging and distribution logistics can be fascinating.

Quality Control and Testing: Dairy products undergo rigorous quality control measures to ensure they meet safety and quality standards. You might observe a laboratory where samples are tested for various parameters, such as fat content, microbial activity, and shelf life.

Product Range: Mymul Mega Dairy likely produces a wide range of dairy products, such as milk, yogurt, butter, cheese, and ice cream. You may get the chance to see different production areas dedicated to these specific products.

Conclusion:

The industrial visit to MyMUL Mega Dairy was an insightful and enriching experience. The visit provided a comprehensive understanding of the dairy industry, production processes, and quality control measures. We witnessed the efficient functioning of a large-scale dairy operation and gained appreciation for the complex tasks involved in producing high-quality dairy products. MyMUL Mega Dairy serves as a role model for other dairy cooperatives, emphasizing the importance of quality, sustainability, and supporting farmers.

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