

Industrial Visit Report – 2016-17

COCO COLA Pvt. Ltd.

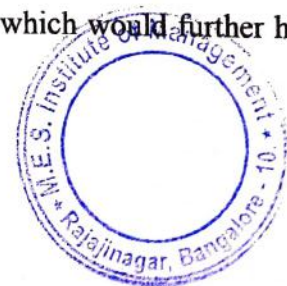
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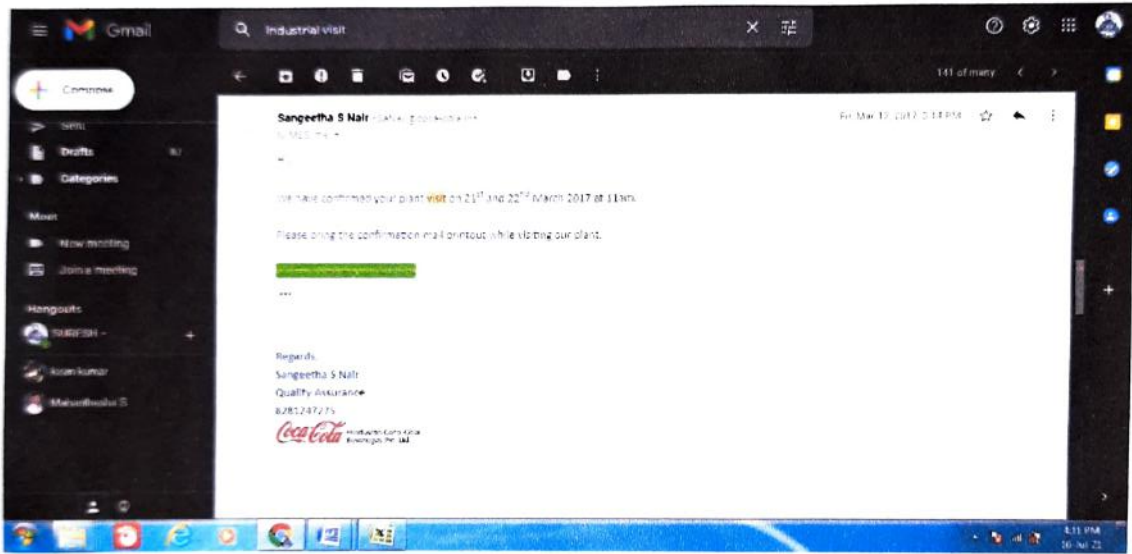
MES Institute of Management organized an Industrial Visit for II- and III-Year BBA on 21st and 22nd of March 2017. The visit was organized with the objective of familiarizing the students with the concepts of production and operations management, cost accounting and Human Resource management. After briefing the students of the rules and guidelines to be followed, students were divided in two groups and were taken for the plant visit with their respective plant guides. An introductory session was conducted by Miss Neha who provided information about Coca-Cola - An insight into the historical background of Coca-Cola, Products offered worldwide i.e. Maaza, Thumbs Up, Fanta, Sprite, Coke, Kinley etc. she also informed the students that currently more than 3800 products and more than 500 brands, CSR activities done by Coca Cola. She also cleared the myths regarding the ill effects of consuming Coca-Cola. Technical information was shared by Mr. Saurabh who took the students to the operations departments where he explained the whole boiling process including the preparation of the base, rinsing process, steaming process, coding process, pasteurizing process, decarburization, formation on of syrup mix, checking the temperature and finally boiling and packaging take place.

He also informed the students about the can filling speed (600 cans per min), One pallet consists of 9000 empty cans, he also informed the students that fruit drink consists of Tota Puri and Alphonso mango pulp in the ratio of 6:1. He explained that providing a safe soft drink to the customers is its primary responsibility. There are 659 tests which happens in the plant with over 40+ tests happening only for water

There is a systematic cleaning process in place. The sugar syrup is mixed for approx. 30 min. Activated carbon is added to remove impurities from the syrup which is later filtered out. The water content in coca cola is 85% to 99%

The industrial visit to Coca Cola provided the students conceptual knowledge on production and operations management as well as the managerial exposure which would further help the students in their internship and future career.





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INDUSTRIAL VISIT REPORT (2017-18)

Namratha oil refineries

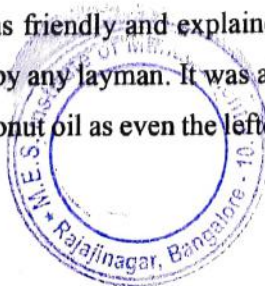
26th of April 2018

The students of first and second-year BBA were taken for an industrial visit on the 26th of April 2018. A total of 73 students along with 3 faculty members visited Namratha oil refineries located in Tiptur. Namratha Oil refineries are producers of coconut oil which is used for a variety of purposes such as cooking, hair nourishment, washing soaps etc. They have also previously undertaken coconut oil production for companies such as VVD, reliance and Amul alongside launching their own brand known as Penguin coconut oil. The students were given an overview of the plant location to being with and were subsequently taken to each sector to get a firsthand experience in the production process.

Mr. Sahu, production Manager, explained about the various aspects of the production process like Procurement of Coconut, Separation of nuts from shell, Copra making, reheating in dryer, chopping of copra into pieces, roasting in cooker, Crushing in expeller, Separation of cake particles from oil, Double Filtration, Storage in tanks. Packing

Students learnt about the different grades of coconut oil and its various uses in our day to day lives. Students were shown the method through which hexane was used in the solvent extraction plant to extract even the 10% of the remaining oil present in copra. Even the various complimentary functional units such as the boiler room, water filtration unit, storage section were given adequate attention

Mr Lohit, Human resource manager, explained the Marketing and Human resource aspect of the industry and Training and Performance appraisal method adopted in Industry and staff's currently on duty at the time was friendly and explained the most intricate process in such a way that it could be understood by any layman. It was also revealed that there was almost zero wastage in the production of coconut oil as even the leftover by-products are sold as cattle feed.



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Students also witnessed Live Demonstration of manufacturing of coconut oil which is used for a variety of purposes such as cooking, hair nourishment, washing soaps the industrial visit was a very educational to the students as they were given exposure to the practical part of the concepts they have studied in the classroom in the areas of costing including pricing, production and operations management, Human resources Management.



Industrial Visit to Namratha Oil refineries

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INDUSTRIAL VISIT REPORT-2018-19

2nd March, 2019

Industrial visit has its own importance in a career of a student. We understand that just theoretical knowledge of the curriculum is insufficient for students in building a good professional career. Therefore, MESIOM considers regular industrial visits as a part of experiential learning for students.

The basic objective of industrial visit is to provide students an insight regarding internal working of companies. In this regard, a one-day industrial visit was organized for IIyr B. Com and BBA students to KSIC Mysore Factory and MYMUL (Mysore Milk Union Limited) on 2nd March, 2019.



The first visit was to **KSIC**, Mysore, wherein we were informed about the complete process of weaving the saree and its packing. It was also said that KSIC was initially established to weave traditional sarees for the Queens of Mysore Kingdom. Later on, it was taken under the control of Government of Karnataka. The company has around 50 machines to weave sarees.

It employs about 320 (permanent) and around 80 (temporary) employees working for 8 hrs a day. The annual turnover of KSIC is around Rs.180 crores. KSIC Mysore is the only factory in India which has computerized mechanism for weaving. The price range of these sarees varies from Rs.12,000-Rs3,00,000.



The sarees are embedded with gold threads ranging from 9gms to 900gms. The saree weaving process includes threading of silk, weaving, bleaching, dying with unique colors and ironing. Then, verification for damages is done followed by packaging.



The next visit was to **MYMUL** (Mysore Milk Union Limited), KMF which manufactures 10 different kinds of dairy products. It has a practice of collecting milk required for production, two days prior to its distribution. The authorities took everyone on a tour of the factory where students envisioned the pasteurization process of milk and its mechanical packaging. And also, the students were provided with complimentary buttermilk.

The students also got an opportunity to visit **Ghoshala**, where desi cows, oxes and calves from various places of India are reared. It is situated near Sri Kashi Vishwanath Temple, Srirangapatna. The significance of the Ghoshala is that the animal waste is efficiently utilized in many ways.

The Industrial Visit became a unique and memorable experience for students and provided a break from their routine life and gave them an opportunity to garner practical knowledge about the concepts that they had studied.

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