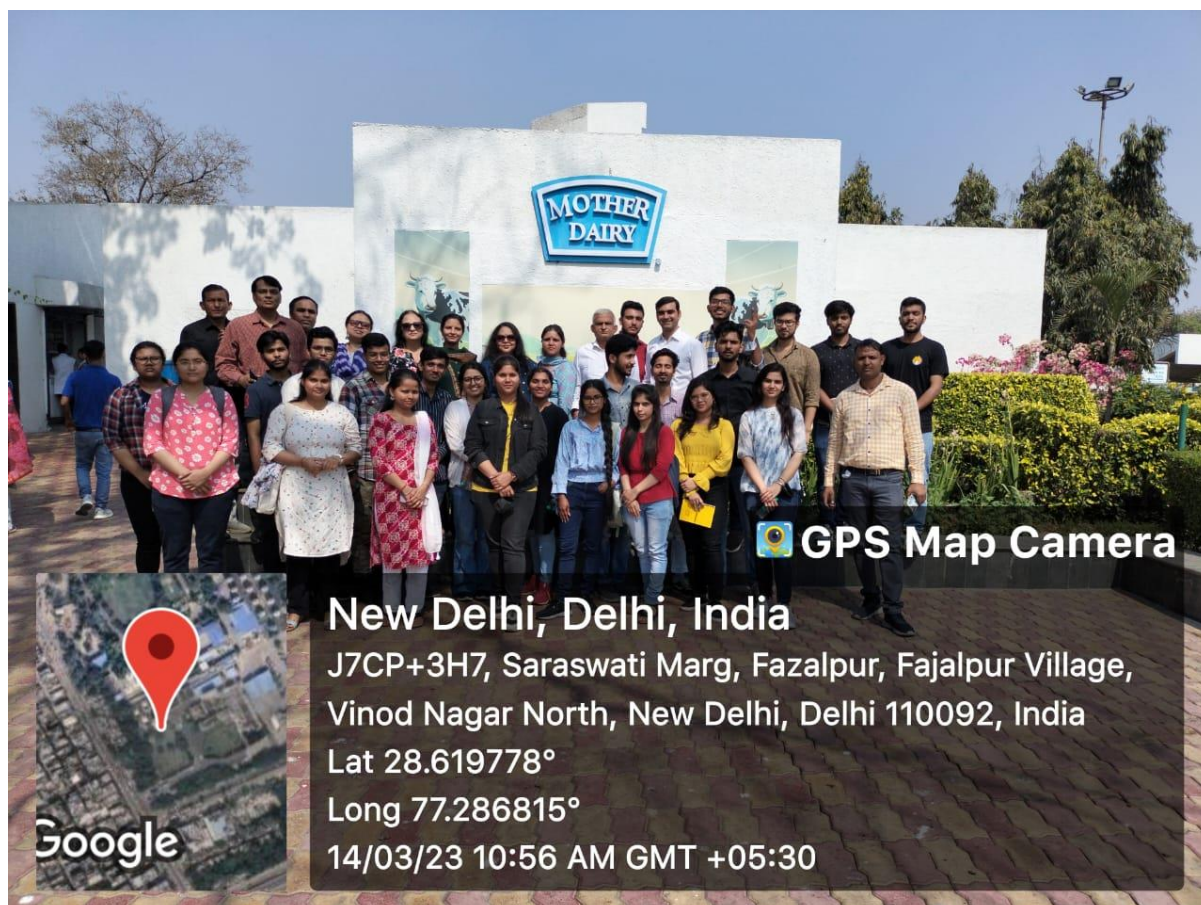


Report
on
INDUSTRIAL VISIT TO MOTHER DAIRY PLANT,
PATPARGANJ, DELHI



Industrial visit is a part of the educational tour which provides students with an opportunity to learn practically through interaction, working methods and employment practices. An industrial visit to Mother Dairy, Patparganj, Delhi was organized on March 14, 2023 for students of B.Sc. Botany (Honours). The students assembled at Swami Shraddhanand College at 9:00 AM in the morning and departed for the visit at around 9:30 AM. The students were accompanied by faculty and Non-Teaching Staff. The visit began with the screening of a short film and presentation providing a deep insight into the journey of the venture and its establishment into a successful company.

Sh. Renu Pillai was the guide for industrial visit in Mother Dairy Plant. He gave a presentation on the working & vision of the company. He gave a brief introduction of White Revolution Movement led by our former prime minister Shri. Lal Bahadur Shastri to provide an uplifting growth in the milk production in our country. He also demonstrated about the milk processing stages (1. Cleanisation, 2. Homogenisation, 3. Standardization 4. Pasteurization) with the help of PPTs. This was a great way to learn about the milk production process in such a renowned plant and to get exposure about the

industrial conditions. The students also learned about how milk is collected from the corporate farmers, strictly undergoes 23 quality control tests (mainly comprises of adulterants, temperature, taste, fragrance & weight). Then how this processed milk is transported using thermally isolated milk tankers, and how all of these were installed with wireless GPS System to get alerts in case of emergency conditions. After the question-and-answer session, they finally got a chance to visit the factory.

The students were shown some adulterant tests, cleaning of milk transport tankers & large SILO containers (each with 1 lakh litre capacity). They gave the information about importance of milk (mainly for teenagers & working class) and its composition, about all the milk varieties (token, toned, full cream & skimmed milk) based on its fat and SNF (Solid not fat) and how these are to be used by different age group people. They took the students to a room where fully automatic human operated cleanser, homogeniser and pasteuriser machines were present. Finally on the completion of tour, the appetite was duly taken care with some refreshments.

Students felt a sense of pride to learn about the indigenous, local brand which is working with international standards today.

