

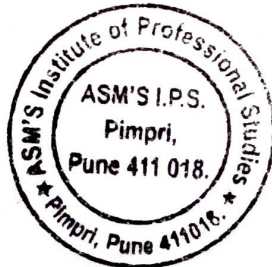
ASM's
Institute of Professional Studies
Pimpri, Pune – 411 018


Date: 16/05/2023

NOTICE
Industrial Visit

All the Faculty Member, Non-Teaching Staff and students are informed that ASM's IPS facilitated an industrial visit for its first-year and second-year MBA students on 20th May 2023. Students should come to college at 7:00am in the morning.

Industries to visit: Satara Mega Food Park Pvt. Ltd., Cooper Corporation Pvt. Ltd., and Mamata Milk and Milk Product Pvt. Ltd.




Director
institute of Professional Studies
Nr. PCMC Bldg. Behind Sterling, Honda Showroom
Pimpri, Pune 411 018, Ph. No. 65106999

INDUSTRIAL VISIT, 2023

Date: 20th May 2023 (Saturday)

Location: Satara

Introduction: On May 20, 2023, ASM's IPS facilitated an industrial visit for its first-year and second-year MBA students. This educational venture led them to visit industries such as Satara Mega Food Park Pvt. Ltd., Cooper Corporation Pvt. Ltd., and Mamata Milk and Milk Product Pvt. Ltd. Aimed at providing a practical perspective and deepening their industry insights, this visit was an invaluable experience aligning with the institution's commitment to holistic learning.

Objective: The industrial visit was organized with the aim of giving students an insight into the production and operation processes of the industry and to enable the students to gain practical knowledge of the actual working of the industries.

Teachers Accompanied: Dr. Vikas Barbate, Prof. Vishal Patil, Dr. Vikas Vidhate, Dr. Mayur Sali, Dr. Anjana K, Prof. Ganesh Pawar and Mrs. Saroja Patil.

Report:

During the visit the team has visited three industries namely:

1. Satara Mega food Park Private Ltd.
2. Cooper Corporation Private Ltd., Satara
3. Mamta Milk and Milk Product Private Ltd., Satara

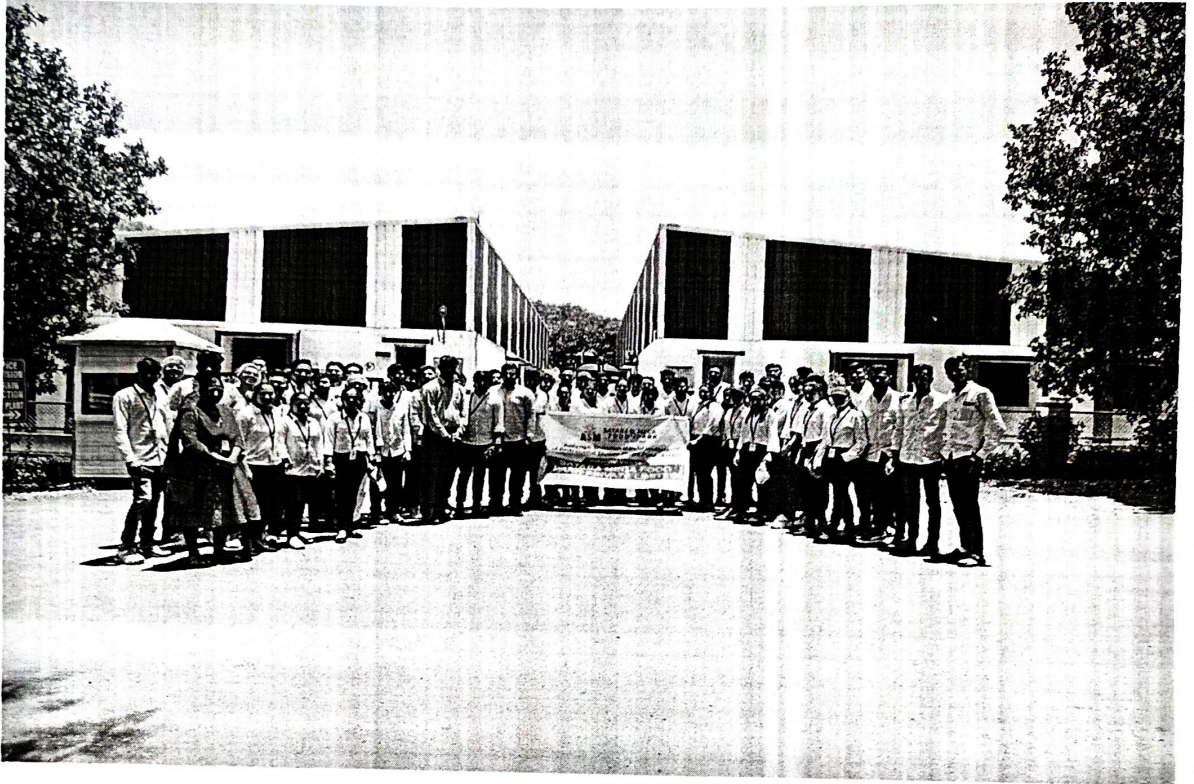


Director

Institute of Professional Studies
Nr. PCMC Bldg. Behind Sterling/Honda Showroom
Pimpri, Pune 411 018. Ph. No. 65106 496

The detailed report of the visit to these industries is presented below in detail.

1. Satara Mega Food Park Pvt. Ltd.



1.1.Introduction:

In the morning, from 11:00 a.m. to 12:30 a.m., the team toured Satara Mega Food Park Pvt. Ltd. Initially, students had got an opportunity to interact with the Industry Experts who shared their experience of working in the industry. The visit provided an insightful opportunity to the students to explore the operations and facilities of a prominent food processing and manufacturing company. The Satara Mega Food Park is known for its advanced technologies and modern infrastructure.



[Handwritten signature]
Director
Institute of Professional Studies
Warananagar, Pune
Phone: 020-2611 0184, 2611 0185



1.2.Objective:

The objective of the visit to Satara Mega Food Park Pvt. Ltd. was to understand the functioning of a food processing and manufacturing unit, observe the various stages of food production, and gain knowledge about the innovative techniques employed by Satara Mega Food Park Pvt. Ltd.

1.3.Company Overview

Satara Mega Food Park Pvt. Ltd. is a leading player in the food processing industry in India. The company focuses on the production and processing of various food products, including fruits, vegetables, grains, dairy products, and spices. The food park is equipped with state-of-the-art machinery, quality control labs, and storage facilities to ensure the highest standards of food safety and hygiene.

1.4.Visit Highlights:

(a) Manufacturing Unit Tour:

During the visit, students were given a comprehensive tour of the manufacturing unit, they witnessed the different stages involved in food processing. Students observed the cleaning, sorting, and grading of raw materials, followed by their transformation into final products. The company had implemented automated processes to enhance efficiency and reduce manual labor.

(b) Packaging and Quality Control:

Students were shown the packaging area, where advanced packaging techniques

were employed to ensure the preservation of freshness and quality of the products. The company emphasized the importance of maintaining hygiene during the packaging process. The team also visited the quality control labs, where rigorous testing and analysis were carried out to guarantee compliance with regulatory standards.

(c) Cold Storage and Warehousing:

Satara Mega Food Park Pvt Ltd has an extensive cold storage and warehousing facility to store the finished products. Students were shown how temperature and humidity were carefully controlled to prevent spoilage and maintain product integrity. The company emphasized the significance of proper storage conditions to extend the shelf life of their food products.

(d) Research and Development:

The visit also included a session on the research and development department of the food park. Students learned about the company's focus on innovation, product development, and continuous improvement. The research and development team explained their efforts to develop new food products, optimize processes, and adapt to changing consumer preferences.

1.5.Key Learnings:

The industrial visit to Satara Mega Food Park Pvt Ltd provided several key learnings, including:

a. Importance of Food Safety and Hygiene:

Students gained a deeper understanding of the criticality of maintaining high standards of food safety and hygiene throughout the production process. Satara Mega Food Park Pvt Ltd emphasized their commitment to quality and demonstrated the measures taken to ensure consumer trust.

b. Role of Technology in Food Processing: The visit highlighted the significant role of technology in enhancing productivity, reducing manual labor, and maintaining consistency in food processing. Students witnessed the implementation of automated machinery, advanced packaging techniques, and quality control measures that contributed to the efficiency of the production process.

c. Focus on Research and Development:

Satara Mega Food Park Pvt Ltd's emphasis on research and development

showcased the importance of continuous innovation in the food industry. The company's efforts to develop new products and improve existing ones highlighted their commitment to meeting evolving consumer demands.

1.6. Conclusion:

The industrial visit to Satara Mega Food Park Pvt Ltd gave the students a practical insight into the food processing and manufacturing sector. Students gained a comprehensive understanding of the company's operations, quality control measures, and the role of technology in the industry. The visit enhanced their knowledge about food safety, hygiene and the importance of research and development.

2. Cooper Corporation Pvt. Ltd. Satara



2.1. Introduction:

The team visited Cooper Corporation Pvt. Ltd. in the afternoon from 2:30 p.m. to 3:45 p.m. The industrial visit to Cooper Corporation Pvt. Ltd. in Satara offered valuable opportunity to explore the operations and facilities of a renowned manufacturing company. Cooper Corporation is a leading manufacturer of engines and engine components, known for its cutting-edge technology and innovative products.

2.2. Objective:

The objective of the visit to Cooper Corporation Pvt. Ltd. was to understand the manufacturing processes, observe the production of engines and engine components, and gain insights into Cooper Corporation's advanced manufacturing techniques.

2.3. Company Overview:

Cooper Corporation Pvt. Ltd. is a well-established company in the automotive and industrial engine manufacturing sector. The company specializes in the production of engines for various applications, including power generation, agriculture, construction, and marine. Cooper Corporation is recognized for its high-quality products and commitment to technological advancements.

2.4. Visit Highlights:

(a) Manufacturing Facility Tour:

During the visit, students were provided with a comprehensive tour of Cooper Corporation's manufacturing facility. Students witnessed various stages of the engine production process, starting from the machining of engine components to the assembly of complete engines. The company showcased its state-of-the-art machinery, including CNC machines, robotic systems, and automated assembly lines.

(b) Quality Assurance:

Cooper Corporation emphasized its commitment to delivering superior quality products. Students were shown their quality assurance processes, including the use of precision measuring instruments and stringent quality control checks at every stage of production. The company's adherence to international quality standards was evident in their meticulous testing and inspection procedures.

(c) Research and Development:

The visit included an informative session on Cooper Corporation's research and development (R&D) initiatives. We learned about their focus on innovation, continuous improvement, and the development of eco-friendly and fuel-efficient engines. The R&D team shared insights into their product development process and their efforts to stay at the forefront of technological advancements in the industry.

(d) Sustainability Initiatives:

Cooper Corporation highlighted its commitment to sustainability and environmental responsibility. We were introduced to their eco-friendly practices, such as the implementation of energy-efficient technologies, waste management systems, and the utilization of renewable energy sources. The company's dedication to sustainable manufacturing was evident in their efforts to minimize their environmental footprint.

2.5. Key Learnings:

The industrial visit to Cooper Corporation Pvt. Ltd. provided several key learnings, including:

(a) Advanced Manufacturing Techniques:

Students gained insights into the advanced manufacturing techniques employed by Cooper Corporation. Witnessing the utilization of CNC machines, robotics, and automated assembly lines highlighted the company's commitment to precision, efficiency, and maintaining high product standards.

(b) Emphasis on Quality Control:

Cooper Corporation's emphasis on quality control and assurance demonstrated the importance of maintaining strict quality standards in the manufacturing process. Students learned about the various testing methods, inspections, and quality checks implemented by the company to ensure the reliability and durability of their engines.

(c) Focus on Research and Innovation:

The visit showcased the significance of research and innovation in the automotive and industrial engine sector. Cooper Corporation's R&D initiatives and their continuous efforts to develop advanced and eco-friendly engines reinforced the importance of staying technologically updated and meeting evolving customer demands.

2.6. Conclusion:

The industrial visit to Cooper Corporation Pvt. Ltd. in Satara was an enriching

experience to the students it provided them practical insights into the manufacturing processes of engines and engine components. They got a comprehensive understanding of the company's advanced manufacturing techniques, quality control measures, and commitment to research and innovation. The visit enhanced their knowledge of the automotive and industrial engine industry.

3. Mamta Milk and Milk Product Pvt Ltd, Satara



3.1. Introduction:

The team visited Mamta Milk and Milk Products Pvt. Ltd. in the evening from 4:00 p.m. to 5 p.m. The industrial visit to Mamta Milk and Milk Products Pvt. Ltd. provided valuable opportunity to the students to explore the operations and facilities of a prominent dairy processing company. Mamta Milk and Milk Products is known for its high-quality dairy products and its commitment to maintaining the highest standards of production and hygiene.

3.2. Objective:

The objective of the visit to Mamta Milk and Milk Products Pvt. Ltd. was to

understand the dairy processing and manufacturing processes, observe the various stages of milk product production, and gain insights into Mamta Milk and Milk Products' quality control measures and innovative practices.

3.3. Company Overview:

Mamta Milk and Milk Products Pvt. Ltd. is a well-established dairy processing company that specializes in the production of a wide range of milk and milk-based products. The company sources its milk from local dairy farmers, ensuring freshness and quality. Mamta Milk and Milk Products has earned a reputation for its hygienic production practices and commitment to customer satisfaction.

3.4. Visit Highlights:

(a) Dairy Processing Unit Tour:

During the visit, students were given a tour of the dairy processing unit. Students observed the reception and storage of raw milk, pasteurization, homogenization, and separation processes. The company demonstrated their modern equipment and machinery used in these processes, ensuring the safety and quality of the final products.

(b) Product Manufacturing:

Students were shown the manufacturing processes for various milk products, such as milk powder, ghee, butter, and different types of cheeses. The company highlighted the importance of maintaining the cold chain during production and storage to ensure product freshness and longevity.

(c) Quality Control:

Mamta Milk and Milk Products emphasized their commitment to quality control. Students were shown their well-equipped quality control laboratories, where rigorous testing and analysis were conducted at every stage of production. The company demonstrated their adherence to national and international quality standards to deliver safe and superior dairy products.

(d) Packaging and Distribution:

Students were given insights into the packaging and distribution processes. Mamta Milk and Milk Products showcased their modern packaging machinery, which ensures the hygienic and efficient packaging of their products. Students also learned about their distribution channels, including partnerships with retail stores, supermarkets, and online platforms.

3.5.Key Learnings:

The industrial visit to Mamta Milk and Milk Products Pvt. Ltd. Provided several key learnings, including:

a. Importance of Quality Assurance:

Students gained a deeper understanding of the significance of quality control measures in the dairy industry. Mamta Milk and Milk Products' emphasis on maintaining high-quality standards throughout the production process highlighted their commitment to delivering safe and nutritious dairy products to consumers.

b. Hygienic Manufacturing Practices:

The visit emphasized the importance of hygienic practices in dairy processing. Students learned about the company's stringent hygiene protocols, such as regular equipment cleaning, sanitation procedures, and personnel hygiene. Mamta Milk and Milk products' focus on maintaining cleanliness and food safety was evident throughout the visit.

c. Sustainability and Local Sourcing:

Mamta Milk and Milk Products' commitment to sustainability and supporting local dairy farmers was inspiring. The visit showcased their efforts to source milk locally, contributing to the livelihoods of farmers and ensuring the freshness and quality of their products.

3.6.Conclusion:

The industrial visit to Mamta Milk and Milk Products Pvt. Ltd. was an enlightening experience that provided practical insights into the dairy processing and manufacturing industry. Students gained a comprehensive understanding of the company's processes, quality control measures, and their commitment to delivering safe and high-quality dairy products. The visit enhanced their knowledge of the dairy industry's best practices, hygiene standards, and the importance of sustainability in the supply chain.



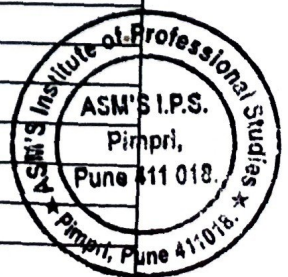
ASM' IPS

Attendance Sheet

Industrial Visit

Date: 20/05/2023

Sr. No	Name	Sign
1)	PATIL SHANSHYAM PRAKASH	
2)	Mare. Akash. Ganesh	
3)	GURAO CHANDRIKA SOMANING	
4)	MULEWATON KUTUJA MAHADEV	
5)	malnas kasim amin.	
6)	PINGALE PALLAVI YADAVRUD	
7)	PRATHMESH VIJAYDAS GAVOR	
8)	PRAGATI RAMESH KHOKLE ^{KAA}	
9)	KALSI PRABHAT SINGH JAINAM	
10)	VIDHAT MAHUR, Devidas	
11)	CHABUKSHAR JOHAN MOHAN	
12)	SHIWDE AKSHAY DHANJAY	
13)	CHAVAN AISHWARYA PRAKASH	
14)	DAMBALE RUSHIKESH ASHOK	
15)	HITE AMAN KAILDS	
16)	BODHE SNEHAL SUBHASH	
17)	DILKUSH SHIVHARI RAMTEKE	
18)	PATIL TANAY SUBHASH	
19)	PTIL JALAL ASHOK	
20)	DOL TANVI ABHINAV	
21)	DUSANE ISHA VIDAY	
22)	HAIKH FIZAZAFAR	
23)	MIRZA NAZIA JAHANJAN	
24)	HEMANT KUNAR	
25)	RUPALI JIDDPHATH BHAT	





ASM' IPS

Attendance Sheet

Industrial Visit

Date: 20/05/2023

Sr. No	Name	Sign
1)	AARTI YEOLE	Arti
2)	Ambadkar Sachinwaman	Sachin
3)	Pratik Bobade	Bobade
4)	Shivani Chaugule	Shivani
5)	Chintara Shirsalkar	Chintara
6)	AARU PANKAJ MANOHAR	Arju
7)	Amal Arun Shiroguppe	Amal
8)	Prachi Bodake	Prachi
9)	Rajesh Chauhan	Rajesh
10)	Akanksha Chavan	Akanksha
11)	Rajesh Chaudhary	Rajesh
12)	ABHANG SHUBHAM RAJESH	Abhang
13)	Angali Pawar	Angali
14)	Sachin Borke	Sachin
15)	Ajinkya Chautale	Ajinkya
16)	Durgesh Dikale	D.D.
17)	Aarti Deshmukh	Aarti D.
18)	ABHITEET HANUMANT WARPE	Abhiteet
19)	Amal Bishit	Amal
20)	Mansi Borade	Mansi
21)	Sumit Daphade	Sumit
22)	Dhanashri Gaikwad	Dhanashri
23)	ABRAR ANWAR KHAN	Khan
24)	Apurva Barote	Apurva
25)	Sachin Borke	Sachin
26)	Ashutosh Sanjay Dhole	Ashutosh
27)	Shivani Chaugule	Shivani
28)	AAAY BALASAHEB BHOSALE	Bhosale
29)	Barbade Genali Sudan	Barbade
30)	Rajesh Chauhan	Rajesh
31)	AKSHAY GOVIND WATNGADE	Akshay
32)	Bamankar Vaishali Manoj	Bamankar
33)	Akanksha Chavan	Akanksha
34)	AKSHAY PRAKASH RAMBHADE	Akshay
35)	Bapu Dikshit	Bapu
36)	Chinmay Joshi	Chinmay
37)	AKSHAY SHUBHASHRAO MORE	Akshay

