



Activity Report

Experiential Learning through Project Work/Field Work/Internship/Study **Excursion**

Name of the Activity	Study Excursion		
Organized by	Department of B. Voc. Food Processing.		
	Technology		
Venue	Nandan Dairy, Baramati		
Coordinator & Faculties	Asst. Prof. Prajakta Bhise		
	Asst.Prof. Suhel Bhendawade		
No. of Participants	23		
Supporting Documents	Sanction Letter		
	Student List		
	Photos		
	Completion Letter/Report		

B. Voc. Food Processing Technology Prof. Sambhajirao Kadam College, Deur. B. N. Bhosale Principal,

Prof. Sambhajirao Kadam College, Deur, Tal. Koregaon, Dist. Satara

Notice

Date: - 08/12/2021

(B.Voc Food Processing Technology)

This is to inform all the students of B.Voc Food Processing Technology that the as per the syllabus, Department of food Processing Technology is going to organize industrial visit to the Nandan Dairy Plant and Krishi Vigyan Kendra on 17th December, 2021 for B.Voc Food Processing Technology Barameth students.

All the interested students are required to give their names in the department by 14th December, 2021.

Coordinator B. Voc. Food Processing Technology

Prof. Sambhajirao Kadam College, Deur. Coordinator

Dr. B. N. Bhosale Principal,

Prof. Sambhajirao Kadam College, Deur, Tal. Koregaon, Dist. Satara.

Principal



|| Bahujan Hitay || Shri Mudhaidevi Shikshan Sanstha's,

PROF. SAMBHAJIRAO KADAM COLLEGE, DEUR

Affiliated to Shivaji University, Kolhapur

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Ref.FPT/B.Voc./Industrial Visit/.591.../2021-22

Date: 09/12/2021

To

The Hon. Managing Director Sahakari Doodh Utpadak Sangh Maryadit Malegaon, Tal: Baramati, Dist: Pune

Subject: Permission for Industrial Visit...

Respected Sir.

As per the syllabus, Department of food Processing Technology is going to organise industrial visit to your well known, reputed and popular dairy plant. The students of B.Voc in Food Processing Technology would like to enrich their knowledge by visiting your plant 17th December 2021 at 11:00 am. There are 22 students and 02 staff members are involved in this visit.

So I request you to grant the permission for Industrial Visit.

Thanking You.

17/12/2021.

Yours Faithfully,

Dr. B. N. Bhosale

Prof. Sambhajirao Kadam College, Deur, Tal. Koregaon, Dist. Satara.

Shivaji University, Kolhapur Prof. Sambhajirao Kadam College, Deur **B.Voc Food Processing Technology** Industrial Visit Student List



Sr. No.	Student Name	Sign
1	Zite Yuvraj Rama	yrsite
2	Shinde Neha Vinod	sushinde
3	Nikam Prasad Vijay	Shirter
4	Pawar Mandira Dipak	Pare
5	Bhosale Rushikesh Sharad	Asphosale.
6	Kachare Dattatray Sadashiv	D.S. Kachase
7	Lohar Shubham shankar	Shehamlek
8	Nalawadesamadhan Jagannath	B.S. Lohar
9	More Abhay Sunil	3. J. Na convec
10	Sabale Anushka Sachin	Agniere
11	Kalange Shubham Ajit	k.S. A
12	TambePrathameshDilip	p.p. Tambe
13	Pawar Mahesh Suresh	M.S. Pawas
14	Bhagat Rutuja Kishor	Pk Bragad
15	Shaikh AfrajAiyaj	Ashuich
16	Kumbhar Gayatri Yuvraj	Kumbhar
17	Gaikwad Rahul Pralhad	Paikwad
18	More Nikhil Anil	MMorre
19	Mulani Irshad Samir	I.S Mulani
20	Pawar SaloniTushar	5 awaz
21	Kamble Amar Vinesh	Memble
22	SutarChaitraliHanmant	ch sutae

Staff Members

Sr. No.	Name of Staff	Designation
1	Miss. P.R. Bhise	Assistant Professor
2	Mr. S.M. Bhendawade	Assistant Professor

Coordinator B. Voc. Food Processing Technol Prof. Sambhajirao Kadam Conege,

Dr. B. N. Bhosale Principal, Prof. Sambhajirao Kadam College, Dour, Tal. Koregaon, Dist. Satara.



Shivaji University, Kolhapur Prof. Sambhajirao Kadam College, Deur **B.Voc Food Processing Technology Industrial Visit**



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. 2	Mr. S.M. Bhendawade	Assistant Professor	(a) 5a)

Coordinator

B. Voc. Food Processing Technology Prof. Sambhajirao Kadam College, Deur. B. N. Bhosale Principal,

Frof. Sambhajirao Kadam College, Dour, Tal. Korogaon, Dist. Satara.

PROF. SAMBHAJIRAO KADAM COLLEGE, DEUR,

Department of B.Voc.

Food Processing & Technology REPORT

On

Industrial Visit

At

Nandan Dairy Baramati

As per the syllabus Department of B.Voc. Food Processing & Technology has arranged one day industrial visit. On 17/12/2021 we started our journey from Deur at 7:30 am towards Nandan Dairy Baramati and reached at 10:30 am.

"BARAMATI TALUKA SAHAKARI DOODH UTPADAK SANGH

MARYADIT,BARAMATI",recognized with its popular brand name 'NANDAN' is a cooperative milk union established on 1st December 1977. The DoodhSangh has high-tech dairy plant popularly known as "Nandan Dairy" with 1.5 lakh liters per day milk handling capacity equipped with modern milk packing unit and by-product unit at Malegoan Tal. Baramati. The DoodhSangh is also supported with 20,000 LPD milk chilling center at Nira Tal. Purandar.

After visiting the boiler section students observed milk processes section there. Mr. Anil Pimple, supervisor of milk process plant gave detailed information about different types of milk processes carried in "Nandan".

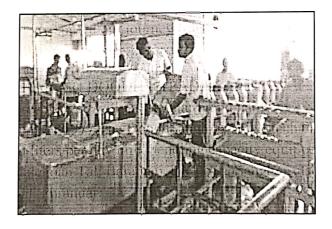


Photo: Milk Collection

Pasteurization: Raw milk has a lot of bacteria, which spoils milk. Some bacteria are harmful to human beings. Pasteurization kills the pathogens and some of the spoilage organisms. Ultra high temperature is designed to kill essentially all of the bacteria from the milk. In processes of Pasteurization; milk is initially boiled and then hold at above 70 0C and then it is made cold. After Pasteurization processes milk is transferred to storage tank which is also at low temperature and then milk is packed on packing machine. Different volumes of packet like half litre, one litre are packed on automated machine. Collected Packets are transferred to market.

Nandan Dairy is also famous in the production of different types of milk products with brand "Nandan".

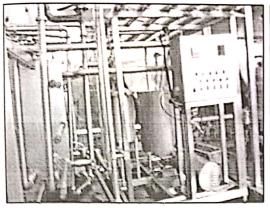




Photo: Pasteurization of Milk; Control panel and Storage Tank

ESSENTIAL SECTIONS OF A MILK PROCESSING PLANT

The milk processing plant shall have the following essential facilities.

- 1. Raw Milk Reception Dock (RMRD) consisting of can conveyor, can washer, weighting balance. dump tank etc.
- 2. Processing Hall cream separator, chiller, homogenizer, pasteuriser and otherrelated machinery are installed.
- 3. Storage area- for milk storage tanks.
- 4. Products manufacturing area-depends upon the type of products and the quantity ofmilk handled. the required equipment needs to be installed.
- 5. Packing area-for packing of liquid milk and other products.
- 6. Cold storage-for keeping the milk and milk products before sending to market.
- 7. Quality Control Laboratory-for testing the quality of milk and milk products.
- 8. Utilities area-for installing boiler, generator set, water treatment plant, maintenanceand store area for spares.
- 9. Waste water treatment plant area-for treating the dairy effluents before releasing to the fields.
- 10. Quarters and office area-for all the essent

Other Departments at Dairy Plant

- Effluent treatment:
- Other amenities, transport facilities, etc. :
- R & D, quality control lab and equipment. :

Dairy Products at Nandan dairy

- Milk in pouches.
- Milk Products- Dahi.
- Lassi.
- Paneer.
- Shrikhand.
- Aamrakhand





Indutrial Visit at Nandan Dairy Baramati

So as above the enrich our knowledge by glancing a short One Day Industrial Visit at Nandan Dairy. Again at 6:00 pm we start back journey to Deur.

Co- ordinator
Coordinator

B. Voc. Food Processing Technology Prof. Sambhajirao Kadam College, Deur. Proc. Sambhajirao Kadam College,
Doit, Tal Koregano Dist. Satara.
Principal