

MARATHWADA MITRA MANDAL'S

COLLEGE OF COMMERCE

Affiliated to Savitribai Phule Pune University, Re-Accredited by NAAC ISO 9001:2015 Certified, Awarded as Best College by Savitribai Phule Pune University 202/A, Deccan Gymkhana, Pune – 411004

principal@mmcc.edu.in, enquiry@mmcc.edu.in, www.mmcc.edu.in

DEPARTMENT OF BUSINESS ADMINISTRATION Report On Industrial Visit to Katraj Dairy

Date: 25/08/2025

Time: 08:30 am to 02:00 pm Venue: Katraj Dairy, Pune

The students of SY BBA/BBA-IB had the opportunity to visit the **Katraj Dairy**, **Pune** on 23rd August, 2025. The visit was organized as part of the academic curriculum and also to provide practical exposure. The visit aimed to enlighten the students with dairy operations, processing techniques, quality control, packaging, and distribution systems undertaken by Katraj Dairy.

Objective:

The primary objective of the Industrial Visit was to make the students understand the process of milk procurement, processing, and distribution. It also aimed to teach the working of modern machinery and equipment used in dairy production. The students also observed hygiene, safety, and quality control measures adopted in dairy operations. They also understood the importance of bridging the gap between theoretical knowledge and practical exposure.

Observations:

The visit commenced with a welcome session where students were briefed about Katraj Dairy's history and operations through a small AV of 10 minutes. A detailed explanation was given through the video about the entire process of dairy operations starting from milk collection to final distribution. Mr. Sunil Ladkat, Technical Officer explained in detail how the dairy collects milk from nearby farmers and co-operative societies. The area where it is tested for quality before processing was also shown to the students. They also witnessed the use of modern techniques like pasteurization and homogenization that help in maintaining safety and consistency. It was interesting to see that the plant does not limit itself to milk alone but also produces a variety of products such as curd, paneer, ghee, butter, shrikhand, ice-cream, and flavoured milk. The emphasis on hygiene and quality control at every stage of production was very evident. Students also went through the area where the automated packaging system and the use of cold storage to preserve freshness. Finally, the distribution setup with insulated vans highlighted the efficiency of their supply chain, ensuring that products reach consumers in good condition. The students as and when they had any doubts got them clarified.



Key Outcomes:

Total 91 students along with 5 teaching and 1 non-teaching staff went for the industrial visit. Students gained practical insights into dairy operations and large-scale milk processing. The visit helped in understanding the importance of quality control, hygiene, and technology in food processing industries. It enhanced awareness about supply chain management and the challenges of delivering perishable products. The interaction with staff provided knowledge about career opportunities in the dairy and food processing sector.

Conclusion:

The industrial visit to Katraj Dairy, Pune proved to be a highly informative and enriching experience. It gave students a first-hand understanding of dairy management, modern production techniques, and the significance of co-operative societies in supporting farmers. The visit successfully bridged the gap between theoretical learning and practical application in the field of dairy technology and management. The visit was organised by Dr. Gurmeet Kaur Rajpal, Head of Department, assisted by Asst. Prof. Snehal Borkar and coordinated by Dr. Kalpana Vaidya, Asst. Prof. Smita Koppal, Asst. Prof. Reshma Awati and Asst Prof. Parikshit Naik.





Students along with faculties in the campus of Katraj Dairy, Pune









Students interacting along with the working personnel at Katraj Dairy, Pune.

Dr. Gurmeet Kaur Rajpal Head Of Department Dr. Ganesh Patare Principal (I/C)

