



MARATHWADA MITRA MANDAL'S
COLLEGE OF COMMERCE

Affiliated to Savitribai Phule Pune University, Re-Accredited by NAAC
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**Report on “Educational Visit to Babus, Laxminarayan Chivda Pvt.
Ltd., Wadki, Pune”**

Nature of the event: Educational / Industrial Visit

Title of the event: Educational Visit to Babus, Laxminarayan Chivda Pvt. Ltd., Wadki, Pune

Organized by: Department of Commerce

Date: Saturday, 7th March, 2026

Time: 7.30 am - 12.00 pm

Venue: Babus, Laxminarayan Chivda Pvt. Ltd., Wadki, Pune

Resource Person: Officials from Babus, Laxminarayan Chivda Pvt. Ltd., Wadki, Pune

Objectives of the Program:

- To provide practical exposure to students about the functioning of a small-scale food processing industry.
- To understand various **costing concepts** such as raw material cost, labor cost, overheads, and pricing strategies.
- To observe **business management practices** including production planning, workforce management, and quality control.
- To study the **marketing techniques** used for promoting traditional food products.
- To bridge the **gap between theoretical knowledge and real-world business practices**.
- To develop entrepreneurial thinking among students by understanding the growth of a local brand.

Audience: FYBCOM Students and Faculty Members

Number of Participants: 60 (56 Students and 4 Faculty Members)



Brief Description of the Event

The Department of Commerce organized an **industrial visit for FYBCom students to Babi's Laxminarayan Chivda**, a well-known local snack manufacturing unit. The visit aimed to provide students with practical insights into the operations of a small-scale food business.

During the visit, the management explained the **entire production process of chivda**, starting from the procurement of raw materials to the final packaging of the product. Students observed how different ingredients are processed, mixed, and packaged while maintaining hygiene and quality standards.

The visit also helped students understand **various costing concepts**, including raw material costs, labor charges, packaging costs, and profit margins. In addition, the management discussed **business management practices**, such as inventory control, workforce management, and production scheduling.

Students also gained knowledge about **marketing strategies**, including branding, local market distribution, and customer loyalty built over years. The interaction with the industry representatives allowed students to ask questions and understand the practical challenges faced by small-scale entrepreneurs.

Overall, the visit was informative and helped students connect their **commerce syllabus concepts with real business operations**.

Learning Outcome:

- Students gained knowledge about the **production process of a food manufacturing unit**, including procurement of raw materials, processing, mixing, and packaging.
- Students gained awareness about the **importance of hygiene, quality standards, and efficient packaging** in the food industry.
- The interaction with industry personnel encouraged students to **develop entrepreneurial thinking and understand the challenges of running a business**.
- Students improved their **observation, analytical, and practical learning skills** through direct exposure to an industrial environment.

Photographs:

Glimpses of visit to Babus, Laxminarayan Chivda Pvt. Ltd., Wadki, Pune



Feedback:

Students found the industrial visit **very informative and practical**, as it helped them understand real business operations. The explanation of the **production process and quality control measures** enhanced their understanding of manufacturing activities. Overall, students expressed that such visits should be conducted **more frequently to enhance practical knowledge**.

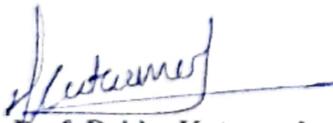
Acknowledgement:

I extend my sincere gratitude to Principal Dr. Kishor Nikam Sir for providing this valuable opportunity and for his constant support. Special thanks to Academic Coordinator and Head of the department Dr. Ganesh Patare Sir for his initiative, planning, and guidance in organizing the visit successfully. The cooperation of all faculty members and students is also gratefully acknowledged.

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