

# **SEVADAL MAHILA MAHAVIDYALAYA,** **NAGPUR**

**DEPARTMENT OF MICROBIOLOGY AND BIOTECHNOLOGY**

## **EDUCATION TOUR REPORT**

**CLASS: Sem-IV B. Sc.**

**Venue:**

- 1. Dinshaw's Ice cream factory & Dinshaw's Dairy Food Ltd. Butibori, Nagpur.**
- 2. Coco Cola Factory, MIDC, Butibori, Nagpur.**



**ACADEMIC SESSION: 2018-2019**

**Name of the Department:** Microbiology and Biotechnology  
**Class:** Sem-IV B. Sc.  
**Date of the Tour:** 10<sup>th</sup> January 2019

**Accompanying Staff:** Dr. P. R. Bhandari (Head, Microbiology Dept.)  
Prof. Mrs. S. R. Nimbarte  
Ms. Milli Thakkar  
Ms. Aditi Khagar  
Shri. Raju Nachankar

Educational tours are very important in several ways and one of them is that they help students to learn through visual experience and can be an interesting way to explore new things for both the students and the teachers. Since the students of B. Sc. SEM IV have Water and Milk Microbiology and Waste Water Management in their syllabus, visiting the above selected venues will effectively enhance their learning process. Learning is all about practical implications of the theoretical concepts. In view of this students were encouraged to have industrial visits besides their theory classes. This helps students to have thorough understanding of the application of microbiology in different industrial sectors like for and beverages where quality control plays a vital role. Keeping this objective in view, one day industrial to Dinshaw's Ice cream factory & Dinshaw's Dairy Food Ltd. Butibori, Nagpur and also to Coco Cola Factory, MIDC, Butibori, Nagpur was organized.

To meet the overall expenses of the tour, contribution of Rs. 200/- was collected from each student and discount was provided to some of the students. Two luxury buses were arranged for the proper and safe mode of transport of the students. All the students reported sharp at 8:30 am in the premises of the college. The bus left the college premises at 9:30 am and reached the first destination i.e. Dinshaw's Factory at 10.45 AM.

Firstly, students were welcomed by Plant Manager of Dinshaw's Factory and his team. Plant Manager briefed the students and different unit operations in ice cream production and dairy products like milk, butter, butter milk, clarified butter, cottage cheese preparation process and plant related operations were shown to the students. Students were able to gain on-site knowledge of Pasteurization unit, blending, packaging, and refrigeration and storage units. Plant operations were fully automated and therefore students got an overview of total automation process for ice cream making and dairy product preparations and their untouched packaging. Quality control norms of these food products were also briefed to the students and students were shown fully equipped Microbiology laboratory where microbiological and nutritional quality testing of starting ingredients and final food products are performed.

All the students participated in the visit programme with great enthusiasm. The visit was helpful for the students as they got the practical knowledge of production process and could learn the maintenance of quality standards of the food products. After the end of the visit students were served with unlimited delicious ice cream and we started for Coco Cola Factory, MIDC, Butibori, and Nagpur at 2.30 pm.

After reaching the Coco Cola Factory, MIDC, Butibori, and Nagpur at 3.00 pm, students were welcomed by the H R team of General Manger. They took students to conference hall for briefing rules and guidelines to be followed during the industry visit. Useful information about the historical background of Coco Cola, products offered worldwide viz. Thumbs up, Maze, sprite, Fanatic, Coke and Kinley. Quality standards of products, various ISO certifications acquired, activities like washing of bottles, filling, capping, labeling and packaging were shown to the students. Water used in preparation of Coke was treated by using stringent treatment option operandi like use of activated carbon was also briefed to the students. Untouched fully automated preparation bottles by ballooning of preformed Pet bottles, preparation of Coke using double purified water followed by automated filling of the bottles was the striking feature observed by the students. The automated plant had the capacity of producing 500 Coke bottles per minute.

Deputy General Manager finally addressed the students. Process and operations undertaken in the Coco Cola Factory was summarized. He logically satisfied the queries of the students. After DGM's address students were offered with unlimited refreshing cold drinks by the company.

At around 5.30 pm, with enriching experiences in getting live exposure of ice cream, dairy and Coco Cola manufacturing industrial units we proceeded to reach our college premises at 6. 45 pm. The educational tour was successful as student learned new avenues in the field of food microbiology and its scope in food industries. .



**Students of SEM IV B. Sc.-II Microbiology assembled at the Dinshaw's Ice cream factory, Butibori, Nagpur**



**Teaching staff of Department of Microbiology along with Students of B. Sc.-II year (SEM IV) Microbiology at Dinshaw's Ice cream factory, Butibori, Nagpur**



**Working Staff and Manager of Dinshaw's Ice cream factory, Butibori, Nagpur Giving Instructions to students.**





**Students and staff enjoying Ice cream at the Factory.**

**Visit to Coca Cola Factory.**



**HR- Manager of Coca Cola Factory, Butibori, Nagpur instructing Teaching staff and Students of B. Sc.-II year (Sem III) Microbiology before taking entry in the Coca Cola Factory**



**Production-Manager of Coco Cola Factory, Butibori, Nagpur along with Teaching staff and Students of B. Sc.-II year (Sem III) Microbiology in the premises of Coco Cola Factory**



**Coco Cola Factory briefing Teaching staff and Students of B. Sc.-II year (SEM III) Microbiology in the conference room of Coco Cola Factory, Butibori, Nagpur.**