

## **KKR&KSR Institute of Technology and Sciences Vinjanampadu, Guntur, Andhra Pradesh-522017**

Approved by AICTE, New Delhi and Permanent Affiliation from JNTUK, Kakinada  
Accredited with "A" Grade by NAAC & NBA Accreditation Status for 4 UG (CSE, ECE, EEE, ME)  
Programs

### **Field Visit to Water Treatment Plant at Takkellapadu, on 28<sup>th</sup> September, 2019 & Industrial Visit to Krishna District Milk Producers Mutually Aided Cooperative Union Limited on 23<sup>rd</sup> Nov, 2019**

#### **1. Objective of the Industrial visit:**

Industrial visit has its own importance in a career of a student who is pursuing a professional degree. The objective of an industrial visit is to provide an insight regarding internal working of company. Beyond academics, industrial visit provides students a practical perspective of the work place. It gives an exposure to current work practices as opposed to possibly theoretical knowledge being taught at college. Industrial visits provide an excellent opportunity to interact with industrial experts and know more about industrial environment sectors like production technologies, Manufacturing process, marketing strategies & services, finance records, human resource mgt activities and stores, logistics maintenance etc. Industrial realities are opened to the students through industrial visits. It is one of the active methods of learning.

#### **2. About Field Visits:**

**Department of Civil Engineering Students Visited Water Treatment Plant at Takkellapadu, on 28<sup>th</sup> September, 2019** to learn about the various concepts of Water sources, Rapid mixing, Flocculation, Sedimentation, Filtration, Disinfection, Distribution. They were demonstrated about different stages of water purification, for fulfilling 9 lacks population water needs, 45 million liters per day they supply purified water in Guntur, The objective of this visit was to provide Practical Knowledge about purification of water by rapid sand technique. P.Sambasiva Rao , Deputy Executive Engineer, Guntur Municipal Corporation , SK.

Babar, Deputy Executive Engineer, Guntur Municipal Corporation are the resource persons.

#### 4. Event Photographs



Water Treatment plant Sedimentation .



#### Material and Filtering Beds

**Department of MBA Students visited** and learnt about various phases of Milk Processing. Krishna District Milk Producers Mutually Aided Cooperative Union Limited. The original dairying in Krishna district commenced in 1965 by the state government with the assistant of UNICEF (United Nations International Children's Emergency Fund). Under a pilot project named INTEGRATED MILK PROJECT –HYDERBAD AND VIJAYAWADA (1960) a milk supply scheme was introduced in 1965 to organize milk collection from the villages, To process at chilling at Vijayawada and Hyderabad . The milk supply scheme was a great success with its services to the producers and quality supplies to the consumers. The initial procurement network

was gradually extended to all over the district within a span of 5 years. The “milk products factory” first of its kind in south India was established and commissioned in Vijayawada by 1969.

**Following Resource Persons 1. Raja Reddy, Production Department Incharge, 2. Siva Nagaraju, Stores Incharge explained various department in detail. They are**

### **Processing:**

Producing milk processing is supervised by dairy managers (I/C.production) is heading the production division supported by 4dairy managers,11 asst. Dairy managers and other production staff engaged in milk production. This process involves manufacturing finished goods storage, milk processing, butter making, ghee making, powder making by-products.

### **Milk Procurement:**

Milk is being procured twice a day from about 830 villages in the district organized through 29 routes and 6 chilling besides getting raw milk directly to the factory from certain villages in a radius of 150km around Vijayawada. Among 480 centers, about 431 are registred societies and under an pattern.

### **Raw Milk**

Milk products factory, Vijayawada is directly connected by around 175 villages a radius of around 50kms around Vijayawada

### **Chilled Milk**

Chilled milk from chilling centers and other stations through milk tankers are received at the end after receiving quality conformation

### **Milk Processing Section**

It has 12 storage tanks each of 15,000 units. Four creams vats each of 500ltrs capacity. It is equipped with 13 milk pasteurizer of 20,000 ltrs capacity per hour, 15,000 ltrs per hour and 10,000 ltrs per hour respectively

### **Operations**

Separation of required quantity of whole milk to the extent of demand and with admixture of whole milk/cream and skim milk in required proportions, milk is standardized to their composition and sent them to the packing or products manufacturing divisions.

### **Butter Sections**

It is equipped with 3 butter churns with drum capacity of 1500 ltrs Each. The cream loades the drums in churned for about 3 hours for separation of liquid butter milk from cream after setting of butter. It was washed with chilled water to remove solids from it

### **Ghee Section**

There are 7 ghee boilers in ghee section each with 1000 ltrs capacity in which butter is melted with 3 hours at 120 deg.C . after attaining satisfactory flavour,colour etc.After obtaining satisfactory report from lab authorities the final filtered ghee is packed in 5 ltrs, 2 ltrs, 1 ltr and ½ ltr etc., the total capacity of ghee packing is 18.0 MT per day.

### **By-Product Section**

All the fresh milk products like buttermilk, sweet lassie ,khova ,paneer,yoghurt ,milk cake are manufactured under strict hygienic and aseptic conditions

### **Powder Section**

It has 2 powder plants. With drying capacity of 8.0MT per day and another Vulcan level double effect gravity flow milk evaporator plant with drying capacity of 14.0 MTs per day are under operation. Fine and superior quality ISI grade SMP is packed in 25 kgs, 1 kg and ½ kg.

### **Milk Packing**

It has the capacity of pack 2,00,000 ltrs of various varieties of milk per day. It is equipped with 8 sachet packing machines each capacity of 150 tubs per hour. 5 varieties of milk in ½ it sachets for directs consumers.

### **Benefits Of The Visit To Students:**

- Help the students to gain hands-on experience of how industry operations are executed
- Bridge the gap between theoretical training and practical learning in a real-life environment.
- Students are able to better identify their prospective areas of work in the overall organizational function.
- Help enhance interpersonal skills and communication techniques.
- Students become more aware of industry practices and regulations during industry visits.
- Visits broaden the outlook of students with exposure to different workforces
- Sensitize students to the practical challenges that organizations face in the business world

- They get an opportunity to gain in-depth knowledge about the field of their interest, helping them make the correct career choice in future.
- Interfacing with the industry gives them a chance to build networks and hone their business communication skills.
- Plant Visits enables the students to apply their classroom learning to a real-life situation while being mentored by a variety of industry experts.
- Sensitize students to the practical challenges that organizations face in the business world.

**Venue of the Visit:** Krishna District Milk Producers Mutually Aided Cooperative Union Limited,

**Address :**

Chitti Nagar, Milk Products Factory,  
Vijayawada – 520009,  
ANDHRA PRADESH, INDIA.

**Phone & Fax :**

**TEL:** 0866-2518461/67

**FAX:** 0866- 2518465, 0866-2510675

**Email :** [kmuvja@gmail.com](mailto:kmuvja@gmail.com)

**Date & Time of the visit:**

On 23-11-2019 (Saturday) from 10.30am -1.00 pm all the students of 1<sup>st</sup> MBA

**Promotion of the Event on the Social Media Website: (Link and Screenshot)**

<https://www.facebook.com/Department-of-Civil-Engineering-KITS-Guntur-116871219710122/>

**Expenditure : 12000/-**

**No of Students Participated:** 360+280= 540



**Event Photographs:**

**Pic: 1. Scheduled visit to Vijaya Dairy**



**Pic: 2. At Vijaya Dairy**



**Pic: 3. Vijaya Dairy Machinery**



**Pic: 4. Visit of Processing Unit**



**Pic: 5. Interaction with Staff**



**Pic: 6. Honoring the Chairman**

