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 5 UG (CSE, ECE, EEE,ME,CE) Programs

STARTED TO INDUSTRIAL TOUR ON 24-2-2020.

MHRD- IIC Report

1. PLANT VISIT TO MODERN FOOD ENTERPRISES PVT LTD,(BANGALORE),
2. KAYNES TECHNOLOGY INDIA PRIVATE LTD (MYSORE)
3. MYSORE SANDAL WOOD OIL (MYSORE)
4. BENCHMARK TEA FACTORY (OOTY).

Objectives of the Industrial visit:

Industrial visit has its own importance in a career of a student who is pursuing a professional degree. It is considered as a part of college co- curriculum activities.

- 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 tactical methods of teaching.

ABOUT THE COMPANIES:

1. MODERN FOOD ENTERPRISES PVT. LTD

COMPANY IMAGE:

COMPANY CEO -ASEEM SON

COMPANY LOGO

Industry	Bakers
Founded	1965
Headquarters	Gurugram, Haryana, India
Products	Bread, cakes, Rusk, Cookies
Parent	Ever stone
Website	www.modernfoods.co.in

The Journey:

Modern is an iconic brand that pioneered the concept of bread, and literally created the bread category in India. Launched in 1965 as Modern Bakeries (India) Limited, the company was rechristened Modern Foods India Ltd. (MFIL) in 1982. For generations of Indians Modern Bread's iconic Blue & Orange Waxed Paper Bread pack was virtually synonymous with bread . Modern Foods was the first company to be privatised by the Government of India in 2000, and it was sold to Hindustan Unilever Ltd. (HUL).

In April 2016, Modern changed hands again. This time to Everstone Capital. Today, the company is called Modern Foods Enterprises Pvt. Ltd. and is 100% owned by Everstone Capital. Modern is now in an all new avatar. The relaunch of Modern Foods has been crafted with intensive efforts over the last 12 months, with significant investments in manufacturing, and R&D at Modern's new innovation hub in Chennai, as well as thorough efforts on consumer insights, strategy and design.

Modern has a completely new portfolio with superior products such as Milk Plus bread enriched with calcium Hi-Fibre Brown bread reinforced with premium wheat fibre 100% Whole-Wheat bread and new innovations such as Multigrain Superseed Bread which not only has superseed sprinkles on top but even the flour is made of seven grains and contains Omega 3

In its new avatar, Modern wants its customers to 'Thrive, and savour life to the fullest' by helping them make smarter choices from its expanded range of healthy, nutritious and tasty bread and bakery products. Modern bread is available nationally in close to 100,000 stores and manufactured in 40 factories across India.

Vision:

To be India's preferred choice for bread, baked and packaged foods. Delivered through a portfolio of high quality, high value products that are as delightfully tasty as they are nutritious. Offering something for every meal and snacking occasion in the day.

Mission:

Product Mission:

To make, distribute and sell affordable, high quality bread, baked and packaged goods for every meal and snacking occasion. Our mission is to make our products as tasty as they are nutritious, with an unstinting commitment to incorporating wholesome, natural, healthy and nutritious ingredients. To contribute meaningfully to the health, well-being and quality of life for everyone who buys and consumes our products.

Social Mission:

To operate the company in a way that actively recognizes the central role that business plays in our society, by initiating innovative ways to improve the health, well-being and quality of life for people in our local communities and nationally.

Economic Mission:

To improve, innovate, expand and invest in the business in a disciplined way that delights and excites our customers and grows the business consistently, competitively, profitably and sustainably. To increase the value for all our stakeholders, and nurturing our people as we grow our business.

AWADRS:

2017:Modern bread is a household name for over 1 million households.

2016:Modern Food Enterprises Private Limited gets listed as the most trusted bread of India in ' The Brand Trust Report, India Study 2016

2016:Modern Foods Division now becomes an independent company with an all new identity- Modern food enterprises Pvt Ltd.

2000:Modern becomes a part of Hindustan Lever

1991:Launches Wheatamin- India's first Brown Bread

Modern Values:

- Excellence:We will pursue excellence in everything that we do, never settling for status quo or good enough.
- Accountability: We will be accountable for our actions, and our business, taking responsibility for our outcomes.
- Respect:We will treat each other, our partners, our customers and consumers as we expect to be treated ourselves.
- Teamwork: We will be successful, when we make others, whom we work with, successful.
- Honesty: We will be honest and authentic with each other, our partners, and our consumers in everything we say and do.

PRODUCTS:

- Breads
- cakes
- rusks
- creme bite
- sweet fills
- buns & pav
- indian breads
- pizza base

- festive cakes

RECIPIES:

- bread Manchurian
- bread aalootikki
- so-yeah sandwich
- bread halwa
- peanut butter toast
- dahi rolls
- bread idli
- brizza

Production Process:

100% Whole Wheat Bread. As example:

Ingredients:

1. Wheat Atta
2. Gluten
3. Sugar
4. Edible Vegetable Oil(Sunflower Oil)
5. Yeast
6. Salt (Iodized)
7. Malt Product
8. Milk Solids
9. Oat Flour
10. Soya Flour
11. Preservative-282
12. Flour Treatment Agent-510 & 1100
13. Acidity Regulator-260 & 341(i)
14. Emulsifier-471
15. Iron (Sodium Iron EDTA)
16. Antioxidant-300

Process:

The process of bread manifacturing has several steps, and diferrent processing methods. Those are as follows:

Step-1:**sieving**

- In this step the atta or maida is went through a machine for sieving. By sieving if there is any other praticalas like threads, dust…etc will be removed and make the flour ready for next step.

- The capasity of the machinary is 50 kg at once.
- The flour is poured into machine and collected into a cotainer at the bottom.

Step-2: **weighing of raw material**

After the sieving the flour and all other ingreadiants are weighted according to the type of the bread.

Step-3: **mixing**

- In this step the flour will become dough. The process of mixing the flour with the ingredeants which adds the flavour to the bread.
- The east was set activated before 10 min for better result.
- The temparature will increase in the process, to reduce the temparature cold water(10^0c) and 1-2 kg ice is added to the flour.
- The resultant dough should be at room temparature.i.e 28^0c.

Step-4:**Dividing**

- In the dividing machine the mixed dough will be sliced according to the required weight.
  200 gr. Bread – 260 gr dough will be taken
  400 gr. Bread – 460 gr dough will be taken
- In this process there are 3-phases
  a) Rounding- the dough will rotate to get round shape
  b) Moulding- the dough will be set accoding to the bread shpe moulds
  c) Paning- after the dough is set in moulds they will send for profing

Step-5: **proofing**

- Profing is the process that makes the east activation in certain time.
- Usually the time is 1hr -1:20 hr
- The temparature of the profing should be 30^0C-40^0C.
- In the profing time the dough will be expanded / blowed.
- This process also called as permentation.

Step-6:**Baking**

- In baking the proofed dough sent to owen for baking.
- The baking is under 230^0-235^0C for 28-30 min.
- After baking the bread is sent for cooling.

Step-7: **Cooling**

- The bread is cooled at room temperature 28c to 30c.
- It is cooled for 3 hours.

Step-8: **Inspection and slicing**

- The bread is undergone for inspection to see whether the bread is properly roasted or not.
- It is sliced at the size of 1.5cm per slice.

Step-9: **Packing**

- Manual packing.
- Coding.(Batch, manufacturing date, Expiry date)
- Metal detection that which detects the waste slice.

BRAND:

Savour Life to the Fullest:

Life is a journey that's worth living to its maximum potential. Let's enjoy the ride every step of the way. Because the best things in life are the people we hold dear and the times we share with them. Modern is there to help us make the most of every moment with the best food for every occasion. Through the most nutritious and versatile food, we're here to nourish our shared ambition to thrive. That's what Modern stands for. "**That is the Modern way of life".**

Privacy Policy:

This site is owned by "Modern Food Enterprises Pvt. Ltd" ("MFEL"). This Privacy Policy is designed to tell you about our practices regarding collection, use, and disclosure of information that you may provide via this site. Please be sure to read this entire Privacy Policy before using or submitting information to this site. This privacy policy applies to the website and all products and services offered by MFEL.

Consent:

By using the services on this site, you [the User] agree to the terms of this Privacy Policy. Whenever you submit information via this site, you consent to the handling, collection, use and disclosure of the information in accordance with this Privacy Policy and the laws applicable for the time being in the territory of India. We may also collect certain non-personally identifiable information when you visit many of our web pages such as the type of browser, operating system and the domain name.

Rules regarding collection of Information:

"MFEL" shall be solely responsible for ensuring that all Personal Information is collected, received, possessed, stored, dealt and handled in accordance with all applicable laws. "MFEL" assures you that your personal information shall not be used/disclosed by it, save for doing the intended business with you, or if required to be disclosed under the due process of law. While "MFEL" assures you that it will do its best to ensure the privacy and security of your personal information, it shall not be responsible in any manner whatsoever for any violation or misuse of your personal information by unauthorized persons consequent to misuse of the internet environment.

Commitment to Security:

Appropriate physical, electronic, and managerial procedures have been put in place to safeguard and help prevent unauthorized access, maintain data security, and correctly use the information collected.

Amendments:
"MFEL" reserves every right to add, modify or delete in whole or in part of the privacy policy at any time without prior notice. Your continued use of the Service after we post any modifications to the Privacy Policy on this page will constitute your acknowledgment of the modifications and your consent to abide and be bound by the modified Privacy Policy.

Cookies:
We use "cookies" to store specific information about You and track Your visits to the Sites. It is not uncommon for websites to use cookies to enhance identification of their users. A "cookie" is a small amount of data that is sent to your browser and stored on your computer's hard drive. A cookie can be sent to your computer's hard drive only if You access the Sites using a computer. If You do not de-activate or erase the cookie, each time You use the same computer to access the Sites, our web servers will be notified of your visit to the Sites and in turn we may have knowledge of your visit and the pattern of Your usage.

FINANCIAL INFORMATION:
Modern Food Enterprises Private Limited is an unlisted private company. It was incorporated on 29 December, 2014 and is located in Gurgaon, Haryana. It is classified as a private limited company. The company has six directors - KuldipkumarDayaramKaura, Jaspal Singh Sabharwal, and others.
Description: The company produces bakery products. Its products include bread, cakes, muffins, buns, pave, and cream rolls.
Products & Services: Cakes, Breads, Rusks, Creme Bite, Sweet Fills, Buns & Pav, Indian Breads, Pizza Base, Festive Cakes, Tea Cakes
Category: Manufacturer

REGISTERED DETAILS

CIN
U15122HR2014PTC054138
INCORPORATION DATE / AGE
29 December, 2014 / 6 yrs
LAST REPORTED AGM DATE
07 August, 2019

AUTHORIZED CAPITAL
INR 24000.0 Lacs
PAIDUP CAPITAL
INR 19985.0668 Lacs
INDUSTRY*
Manufacturing (Food products and beverages)
TYPE
Unlisted Private Company **CATEGORY**
Company limited by Shares
SUBCATEGORY
Non-govt company
REGISTERED ADDRESS
205, 2nd Floor,
Vipul Plaza, Suncity, Sector 54, Golf Course Road,
Gurgaon
Gurgaon - 122002
Haryana – India Company limited by Shares**SUBCATEGORY**Non-govt company

Event Photographs:

2. KAYNES TECHNOLOGY INDIA PRIVATE LTD (MYSORE).

Kaynes Technology India Private Ltd, Mysore, India is a leading domestic player in the Electronics System & Design Manufacturing Services Space with Global foot print. Apart from its mother plant and additional manufacturing facility at Mysore it has five manufacturing plants at Bangalore, Chennai, Manesar, Parwanoo, and Selaqui.

Kaynes also has State of the Art Design and Development Centre (Kaynes Embedded Systems) at Bangalore for Embedded Design and Engineering services to support customers from Concept to Manufacturing.

Customers looking for Pre and Post warranty Component level Hardware Repair, Design Development, re-engineering and obsolescence management Services and Support, Kaynes has Electronic repair, Design and Re Engineering Centers at Mumbai. In addition to Mumbai, Kaynes has Centers at Bangalore, Delhi as well as at Cochin for Support Services.

Apart from products required for various industry segments Kaynes undertakes conceptual design, manufacture and testing of high reliability PCBAs, Box Build, Products and Systems Integration Services, Military Wire/Cable Harness for Defense and Aerospace Electronics and all other segments of Industry.

The Services offered by Kaynes mainly include Systems Design & Engineering, Equipment Installation and Commissioning including Support for On Board Systems, Overhauling and Maintenance of Electronic and Electrical Equipment's, Component level Electronic Card Repair and Re-Engineering/ Obsolescence Management, PLC Programming and System Commissioning and Systems Integration Activities.

Kaynes Technology is an ISO 9001/14001/18001 BVCI Certified Company making it one of the unique and leading EMS players in the niche business of Professional Electronics with an integrated Management System in place. For each of the Sector Specific Verticals it has separate Certifications like EN/AS 9100 Rev D & Madcap for Defense and Aerospace Products, IRIS for Railway Signaling, IATF 16949 for Automotive, ISO13485 for Medical Systems. Also for Electrostatic Discharge Control it is certified for ANSI S20.20 and IEC 61340-5-1. One of the rare companies in India to have undertaken this initiative and certified successfully.

Kaynes strengths in Design, Manufacturing, Infrastructure, Systems, Skill Sets and TQM practices enable it to offer High tech, High Mix, Low and Medium Volume Production along with Value Engineering and Product Data Management for the entire life cycle of the product.

Kaynes Technology has the State of the Art Production and Testing facility and a modern infrastructure , including an exclusive line for Green Manufacturing, having the expertise and capability to manufacture large range of SMD & THD boards with latest packaging of QFPs, Multiple

BGAs, LGAs/QFNs, MBGAs, Fine Chip ICs , 0402/ 0201/ 01005 chips, Wire/Chip Bonding and provide new product development service from NPI to volume manufacture on Print to Build basis.

Major Services are:

- Electronic Design, Manufacturing, Products and Systems Integration Services
- Prototyping, Sourcing, Turnkey Manufacturing and Support Services of High Tech/High Mix , Medium Volume Electronic Product/Systems
- Assembly and Manufacture of Military Grade Cable/Wire Harnesses
- Design and Development of Embedded Products / Systems/FPGA based Systems
- Component level Hardware Repair, Design Development, re-engineering and Obsolescence Management Services and Support

---

Basic Information:

Nature of Business	Manufacturer
Company CEO	Ramesh Tondon
Year of Establishment	1953
Legal Status of Firm	Limited Company (Ltd./Pvt.Ltd.)

Vision

To be globally competitive in the business we are in and achieve excellence through build up of strength in facility, system and skill sets resulting in satisfaction of our customers, suppliers and employees.

Mission

We at KAYNES shall create a niche in the Global Market and do value addition to our services year by year and provide service to our customers with integrity and continual improvement in the manufacturing technology.

Values:

- To maintain basic discipline and integrity, at all levels and at all times
- To respect individual skills and expertise independent of positions
- To value customers' and suppliers' feedback positively to leverage for all improvements

Production of Kaynes Technologies:

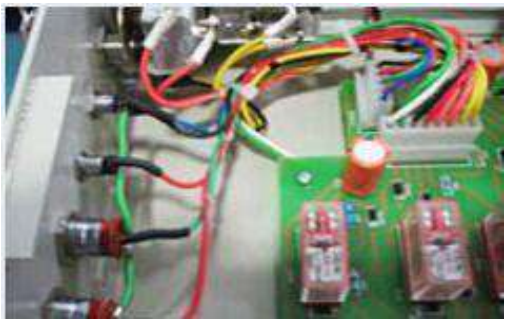
Products:

Industrial PCB Assembling Services

Product Description:-

We are prestigious service provider of Industrial PCB Assembling Services in Mysore, Karnataka, India. As an electronics product dealer, you're below increasing stress to deliver merchandise which are Rosh compliant, already effective from July1, 2006, each of the European member states are making plans to enforce the directive in its personal way. KAYNES performs a prime role in this for the customers to mention let's make the products Rosh compliant. KAYNES has installation an unique Lead free manufacturing line for PCB assemblies, with the information on Rosh compliant products production for over a yr, have established the ability sets/skilled manpower and infrastructure to provide noticeably effective Roshcompliantmerchandise.Blended with visual manipulate control & trained manpower, distinctive system and paintings instruction units, isolated manufacturing vicinity, we at KAYNES have the apt solutions for production products grievance with RoHS.

Electro Mechanical And Allied Parts Development Services



Product Description: -

We are successfully established service provider of Electro Mechanical And Allied Parts Development Services in Mysore, Karnataka, India. We have facility and skills for design & development of Transformers, industrial Coils of all types starting from strength transformers to HF transformers to filters, used in electricity supplies, Receivers & Transmitters. With computerized CNC winding machines and take a look at centers, KAYNES is able to develop and manufacture POT core Transformer, TORROIDS, E-series, Drum Corps and all types of Ferrites primarily based transformers.

PCB Design and Engineering Services:

Product Description: -

We are offering PCB Design and Engineering Services in Mysore, Karnataka, India. We recognize patron needs and gives price-brought services in layout & engineering. KAYNES technology affords PCB layout offerings, producing Gerber statistics & output documents required for production naked forums. We use hi- tech tools like Cadence, PCAD, & CAD superstar to in shape necessities of different clients. information is built-up for designing multilayer PCB with 4 mil hint/ width, construct & buried vias and BGA footprint designs with zero.5 mm pitch. layout talents exist for RF designs with impedance manipulate and signal integrity assessments.KAYNES provides customized designs for merchandise primarily based on GPS/GSM designs, microprocessors, I/O interface and enterprise automation/ controls and manyothers.cost-added engineering offerings aid is effective with a sturdy technical team chargeable for technique definition, DFM/DFT/DFS review and assist for ESS/EMI/EMS/HALT/HASScheckingoutofproducts.layout support services are supplied with location of aspect re-engineering for obsolescence, up gradation of designs, reliability engineering/ ruggedization of merchandise to sustain severe environment conditions.

Business strategy:

Kaynes has balanced revenue mix from different segments which automatically mitigates risks in industrial cycles. “Also no client contributes to more than 15 per cent of its total revenue which assures customer that there is no overdependence on one customer,” explains Bhat.

Currently, 30 per cent of the revenue is coming from exports, which in the next five years should grow to 45 per cent. Opening of its own office in Europe for customer relation and marketing has been an excellent strategy to bring business from Europe to India.

Commenting on the sustainability of its business, Kannan says, “We always think of long term relationships with our customers. Our corporate culture, commitment, business ethics, social responsibility, cutting edge technologies, new infrastructure and our value additions help us to sustain our growth in the industry,” he says.

Infrastructure:

The company has seven manufacturing plants—two in Mysore with an area of 6968 sq m (75,000 sq ft), catering to the automotive, medical, industrial and railway sectors; one each in Bengaluru with an area of 1394 sq m (15,000 sq ft), catering to defense sector, and in Chennai with an area of 465 sq m (5000 sq ft) catering to industrial sectors. There is another plant at Selaqui (Dehradun) with an area of 465 sq m (5000 sq ft), catering to IT peripherals and industrial sector. Its plant in Parwanoo with an area of 557 sq m (6000 sq ft) caters to IT and automation sectors and at Manesar with an area of 1319 sq m (14,200 sq ft), caters to industrial and automotive sectors. It also has a embedded design center in Bengaluru with an area of 465 sq m (5000 sq ft).

Expansion plans:

Kaynes’ vision is to be a global EMS company delivering throughout the world with top MNCs as its customers. The company has drawn up a very clear business strategy, with a complete operational plan to ensure that by 2015-16 it can reach a turnover of Rs 5 billion. Kaynes also plans to have a global manufacturing footprint, and is exploring the inorganic route to complement and add value to its

current market position in certain key verticals. It also plans to scale up with respect to technology as well. A campus of 4645 sq m (50,000 sq ft) will come up by last quarter of this financial year in Mysore, which will include a manufacturing facility and a customized training center for excellence. “We need to build more on our strengths to overcome our weaknesses. We have always been the leader in innovations and we will keep strengthening this position. Only then can we sustain our growth rate to become a leading player in the global EMS market.” concludes Kannan.

Finance Department:

S.Ravi Subramaniam
CFO at Kaynes Technology India Pvt Limited.

- HeadingCompany finance function and reporting to Managing Director
- Monthly Business review with all functional heads along with financial performance reportsof the month and department metrics by project and unit wise.
- Budgeting, Planning, Capital Funds Raising from venture capital or PE investors and Handling DDRs
- Working Capital Loan, INR and FC line of credit, from banks involving preparation of CMA, company profile etc.
- Inventory control and management, Funds management and AR collection review and follow up
- Accounts Closing and completion of audit, Income Tax and ROC filing
- Product Costing and allocation of overheads to projects
- Internal audit and control process evaluation and redefine the process
- Heading Company finance function and reporting to Managing Director
- Monthly Business review with all functional heads along with financial performance reports of the month and department metrics by project and unit wise.
- Budgeting, Planning, Capital Funds Raising from venture capital or PE investors and Handling DDRs
- Working Capital Loan, INR and FC line of credit, from banks involving preparation of CMA, company profile etc.
- Inventory control and management, Funds management and AR collection review and follow up
- Accounts Closing and completion of audit, Income Tax and ROC filing
- Product Costing and allocation of overheads to projects
- Internal audit and control process evaluation and redefine the process.

Key facts at a glance :	
Year of establishment	1988
Turnover (2011-12)	Rs 1750 million
Workforce	825
Production capacity	4 million boards per annum
Manufacturing units	7 facilities
Major machines in the plant	Six complete SMT lines, one exclusive RoHS line, AOI, X-ray, temperature cycling, humidity chamber, Teradyne in circuit tester, selective soldering machine, automatic

	selective conformal coating machines, etc
Major customers	**Domestic:** WeP, L&T, Kone, Alstom, Continental, ABB, etc **International:** Invensys, Ansaldo STS, Lawo, Dwyer Instruments, etc
Exports to	USA, France, UK, Germany, Australia, Malaysia, Spain, Holland and China
Product range	PCBA, wired cage/enclosures, box built, cable harnesses and magnetics
Sectors catered to	Defence and aerospace, railways, medical electronics, industrial controls, IT hardware and automotive electronics, and power and energy
Services offered	Embedded design services with turnkey electronics manufacturing and servicing
Contact details	23-25, beagle Food Industrial Area, Metagalli Post, 570016, Mysore, Karnataka; Ph:+918214002808

Awards & Recognition:

Keynes Technology has been selected again for the Award "Excellence in Manufacturing – Components, Large Category" of ELCINA defInnovation Awards 2019.
ELCINA defInnovation Awards aims to recognize outstanding companies who have made exemplary contribution in the field of Defense Electronics (R&D, design and Manufacturing) demonstrating an innovative approach and excellence.

Kaynes Technology India Pvt Ltd, has been selected for the First Prize in excellence in Manufacturing of Components- MSME category of ELCINA defInnovation Awards 2018.

Kaynes Technology won "Make In India Emerging Entrepreneur Awards" under Electronics category.

Kaynes Technology has been selected for “Excellence in Exports” Award under the category of “High Growth – Electronic Hardware Exporter” by STPI, Govt of India.

Kaynes has been awarded as a best Electronic Manufacturing Services company in 2015 by IESA.
KAYNES Indian EMS Company getting the highest award of “BEST EMS COMPANY” during VLSI/Systems design and manufacturing award ceremony Nov 2015, the only one its kind in India.

PLATINUM AWARD FOR BEST PERFORMING SME IN INDIA FOR 2014 SKOCH ACHIEVER AWARD FOR 2014

HR Department:
Leadership Team

Mr. Ramesh KannanPresident and Managing DirectorMr. Ramesh is the Promoter of Kaynes Technology and a first-generation entrepreneur. An engineering graduate with over 27 years of experience in the EMS space. He is a leader and a Visionary who has been instrumental in ushering world class manufacturing concepts to India and is well respected in the Industry as well as the Government for bringing a positive change in the landscape of Electronics Manufacturing.

Mrs.SavithaRameshDirectorOperations,SystemsandIT. A post graduate in Finance and has undergone training in Japan for Operations Management, Quality Management and CWPS Techniques. She has over 15 years of experience in Operations Management. A thorough professional who has been instrumental in ensuring that Kaynes Systems are world class.

Col. Sharath Bhat(Retd.)Sr.Vice-president,BusinessDevelopment. A post graduate in Finance & Marketing from Delhi University & Masters in Computer Science. Has been spearheading the Business Development activities for Kaynes in India and abroad for more than a decade. Has developed expertise in understanding the Indian EMS environment and leveraging its strengths for Transfer of Manufacturing Technology in Build to Print format from Europe and U.SA.

Mr.JairamPSampathChiefOperatingOfficer. Mechanical engineer from IIT Chennai and PGDM from Indian Institute of Management Ahmedabad (IIMA) a premier management institute in India. He has over 27 years of experience in manufacturing, operations, Sales and Marketing.

Col.Dilip(Retd.)VicePresident,AutomotiveElectronics. An alumni of National Defence Academy he has over 26 years of experience with various Defense and quasi-Defense organizations. At Kaynes, he is responsible for development of Automotive Business as well as setting up of New state of art manufacturing facilities.

Marketing Department:

Kaynes marketing team at Productional 2019, at Delhi, India. We showcased our products and services in this event.

Event photographs:

3.Report On Sandal Wood Oil Factory(Mysore).

COMPANY IMAGE:

PRODUCT IMAGE:

HISTORY OF SANDAL WOOD OIL FACTORY.

Initially, this oil was extracted in India by crude methods. Before World War I, sandalwood from the Mysore district was distilled in Germany and sold there. However, when World War I broke out in 1914, this route of extraction had to be closed down, resulting in a loss of revenue to the exchequer.

In 1916-17, the Sandalwood oil distillery was established in Mysore by the then Mysore government (now the Karnataka government) to distill oil from sandalwood.

In 1977, the Mysore district had about 85,000 sandalwood trees, and production reported during 1985-86 was about 20,000 kilograms (44,000 lb) of raw sandalwood. To preserve its importance to the economy, according to the Government Gazetteer, the government introduced special laws and regulations. In the erstwhile princely state of Mysore (now part of Karnataka after independence), sandal was a "royal tree" with the state government controlling it.

This oil has been registered for protection under the geographical indication of the Trade Related Intellectual Property Rights (TRIPS) agreement. In 2006, it was listed as "Mysore Sandalwood Oil" under the GI Act 1999 of the Government of India, with registration confirmed by the Controller General of Patents Designs and Trademarks.

USES OF SANDAL WOOD OIL

The oil is used in the manufacture of soaps, incense, scents, and cosmetics; it also has several uses in religious rites, skin and hair therapeutic treatments, and in pharmaceuticals. There are many varieties of sandalwood oil, but Mysore sandalwood oil is considered one of the best.

The sandalwood oil produced in Mysore accounts for 70% of the world's sandalwood production. It is used as an ideal "blender fixative" and in the blending of many popular perfumes in the world; thus, it is sold at a premium rate. This oil has an assured minimum of 90% Santali, of standard quality, and is comparable to any sandalwood oil produced elsewhere.

According to Swami Vivekananda, Mysore was identified with sandalwood, and was integral to the religious, social and ceremonial life of the east. Vivekananda said "the lingering perfume of this wood may be truly said to have made its conquest of the world". It has been part of folk culture and herbal heritage and its sweet smell has for centuries been a part of Indian religion. The heartwood of the tree, which is not affected by insects, has been used to fashion furniture and temple structures in India. Its oil is enticing and has been considered an aphrodisiac, as its aroma has similarity with and roster one, a male hormone.

In Ayurvedic medicine, sandalwood is used to combat urinary Tractinfections, prostate dysfunction, diarrhea, earache, and lung infections. Practitioners of traditional Chinese medicine use it to treat cholera, gonorrhea, and abdominal pain.

PROCESS OF SANDALWOOD OIL PREPARATION

Step – 1

The bark and white wood are chiseled out. The core wood brownish yellow in color is sandal wood and is supplied to the sandal oil divisions of Karnataka Soaps & detergents limited.

Step – 2

They are fed into a chipping machine where they are reduced to a small chips. The chips of sandal wood is now fed into a disintegrate to prepare a sandal wood powder ready for distillation.

Step – 3

Core sandal wood powder is conveyed to the powder unit where it is collected, weighed and is shifted to the distillation plant.

Step – 4

Steam allowed into the stills ruptures the oil cells in the wood powder and vaporizes the oil. This vaporized oil along with the steam passes through water cool condenser where it condenses into sandal wood oil and water.

Step – 5

The sandal wood oil and water separated from each other in a separating funnel. The distinction between the sandal wood oil and water layer is easily visible at this stage.

Step – 6

The separated sandal wood oil is weighted and shifted to the purification section in aluminum cans. Separated sandal oil received from the distillation is called crude oil. Since it contains moisture and sediments and sucked into the drying and filtration unit under vacuum after drying the moisture free oil is passed through a filter cloth to remove sediments.

Step – 7

Finally the purified sandal wood oil is ready which is sent to the further packaging unit.

Event photographs:

4. BENCHMARK TEA FACTORY(OOTY).

Factory image

Factory logo:

Benchmark Tea Factory is located at Doddabetta Main Road Ooty.
They present the visitors hub of production activities viz. varieties of tea products to delicious chocolates and also products like Eucalyptus oil, herbal blends etc. We get free guidance from their professional guides. The tea manufacturing process is well planned to have the best quality of tea. The entrance fee is Rs.10/-. They give us a free tea sample to drink you can taste any flavored tea viz. Masala Green White or Normal ... They also give us a spoon of molten chocolate. They sell Tea (different varieties) Chocolates, coffee, essential oils etc. We did purchase some chocolates and varieties of tea for our household purposes.

Benchmark Tea Factory. Mudumalai is an ideal home to several endangered and vulnerable species nestling Indian elephant, Bengal Tiger, Gaur and Indian Leopard. ... There are at least 266 species of birds in the sanctuary, including critically endangered Indian White-rumped Vulture and long-billed vulture.
Established in the year 1962, Benchmark in Mel Kodapmund, Ooty is a top player in the category Chocolate Manufacturers in the Ooty. This well-known establishment acts as a one-stop destination servicing customers both local and from other parts of Ooty. Over the course of its journey, this business has established a firm foothold in its industry. The belief that customer satisfaction is as important as their products and services have helped this establishment garner a vast base of customers, which continues to grow by the day. This business employs individuals that are dedicated towards their respective roles and put in a lot of effort to achieve the common vision and larger goals of the company. In the near future, this business aims to expand its line of products and services and cater to a larger client base. In Ooty, this establishment occupies a prominent location in Mel Kodapmund. It is an effortless task in commuting to this establishment as there are various modes of transport readily available. It is at Mel Kodapmund, Near Melkodapmund, which makes it easy for first-time visitors in locating this establishment. It is known to provide top service in the following

categories: Chocolate Manufacturers, Tea Powder Wholesalers, Chocolate Distributors, Tea Manufacturers, Black Tea Manufacturers, Green Tea Wholesalers, CTC Tea Manufacturers, Chocolate Tea Manufacturers.

Production process:

The *tea manufacturing process* in our *factory* is well planned and highly optimized to produce standard quality of *tea* that tastes fresh. We, at *Benchmark*, marking our valuable presence in Ooty hill, present you hub of *production* activities where you can relish our fresh hill products.

Benchmark, marking our valuable presence in Ooty hill, present you hub of production activities where you can relish our fresh hill products. The *tea* manufacturing process in our factory is well planned and highly optimized to produce standard quality of *tea* that tastes fresh.

TYPES OF TEA PRODUCTS:

Benchmark in Mel Kodapmund has a wide range of products and services to cater to the varied requirements of their customers. The staff at this establishment are courteous and prompt at providing any assistance. They readily answer any queries or questions that you may have. Pay for the product or service with ease by using any of the available modes of payment, such as Cash, Debit Cards, American Express Card, credit Card.

- Various mode of payment accepted here: you can make payment via cash, debit cards, American express card, credit card.
- The nearest landmark: you can easily locate the establishment as it is in close proximity to near melkodapmund
- its hours of operation:

The establishment is functional on
Monday: - 9:00 Am - 8:00 Pm
Tuesday: - 9:00 Am - 8:00 Pm
Wednesday: - 9:00 Am - 8:00 Pm
Thursday: - 9:00 Am - 8:00 Pm
Friday: - 9:00 Am - 8:00 Pm
Saturday: - 9:00 Am - 8:00 Pm
Sunday: - 9:00 Am - 8:00 Pm

Manufacturing Process

- Plucking-Only the uppermost foliage on every stem is picked – the famous ‘two leaves and a bud’
- Weight-The total weight recorded for the day’s batch provides a benchmark for quality assessment at the end of the process of manufacture
- Withering- Raw leaf is ‘fluffed’ and spread out to dry on racks or troughs in a well-lit and ventilated space. It will lie here for 18-24 hours, slowly losing moisture and undergoing physical and chemical changes essential to manufacture.
- Rolling- This is a mechanized process in which the leaf cells are ruptured to release enzymes and bring them into contact with air so that aeration can commence
- Aeration- During this critical stage of manufacture, important chemical reactions take place through the action of air on the leaf tissue. Aeration is also sometimes known as ‘fermentation’ or ‘oxidation’.
- Drying- When the right amount of aeration has occurred, the leaf is dried in a desiccator or ‘firing chamber’ at 99-104˚C (210-220˚F) to prevent further chemical changes.

Impact:

Working conditions for pluckers are often poor, with low wages, low job and income security, discrimination along ethnic and gender lines, lack of protective gear and inadequate basic facilities such as housing and sometimes even drinking water and food.

In total, there are 70,000 tea processing factories in the country. These factories are in direct connection with the tea workers and growers, and they are usually close to the initial tea growers in terms of location. There are three different manufacturing processes that China uses for tea.

- Primary Processing Factory
  - These factories buy fresh tea leaves from local growers.
  - They process around 30 tons a year, and are operational from March-July.
  - They are equipped with withering, rolling, and drying machines.
- Refineries
  - Mass produce tea based on orders of their clients and are year-round operational.
  - Processes around 200 tons ever year with an output value from 100-millions of RMB.
  - They are not capable of large-scale production. They need help accumulating capital and usually have loans from businesses.
  - The products are mostly exported to foreign markets.
- Brand Tea Factory
  - They produce high end tea and sell crude tea to refineries.
  - Highly dependent on human labor.
  - processes around 150 tons a year.
  - The only main difference between this and the other productions is that there are brands attached to the products. The quality remains the same.

Environmental Risks

It is during the manufacturing process phase where environmental risks effect the way tea is produced. In China, air and water pollution are very big environmental risks that often effect the manufacturing process. Also, damaged vegetation and the pollution of soil from pesticides are also main environmental risks.

India

Manufacturing Process:

The harvested green tea leaves are brought by truck to dry in troughs.

Fans blow hot and cold air through green leaves to reduce moisture content which is called chemical withering and the resulting limp and dry leaf is called physical withering.

Withered leaf is either rolled or rotovated before it goes through to CTC (crush, tear and curl) or Orthodox processing method.

Fermentation – oxidation happens during this process for both CTC and Orthodox "maal". There are different fermentation processes including "Gumlah", "floor fermentation" and "Continuous Floor Fermentation."

Dryers – "maal" is fed into dryer to stop fermentation process. All fermented CTC tea is dried in VFBD (VibroFluidized Bed Dryers.) Dried green Orthodox tea is dried using conventional dryers.

Tea is then sorted and graded either primary or secondary grades and passed through different size meshes. Primary grade makes up 90-94% of the product line. The bulk tea is then measured and sorted into Kraft paper sacks, sealed and vacuum packed to keep the tea as fresh as possible.

Packing – an invoice (lot) of tea is created. Invoices can vary from 10-100 paper sacks and each invoice is given a unique identity number which allows that lot of tea to be traced throughout the entire process moving forward. The packed tea is sent to centers and ports in containerized trucks.

Impact:

The process of drying tea requires a lot of energy – the UNEP calculates that it takes 8 kWh (kilowatts per hour) or energy to process one kilogram of finished tea compared to 6.3 kWH required to process steel. Older factories use firewood in the drying process which causes deforestation and emissions from burning of the firewood and heat generated by dryers all have a negative environmental impact. (Friends of the Earth, September 2013).

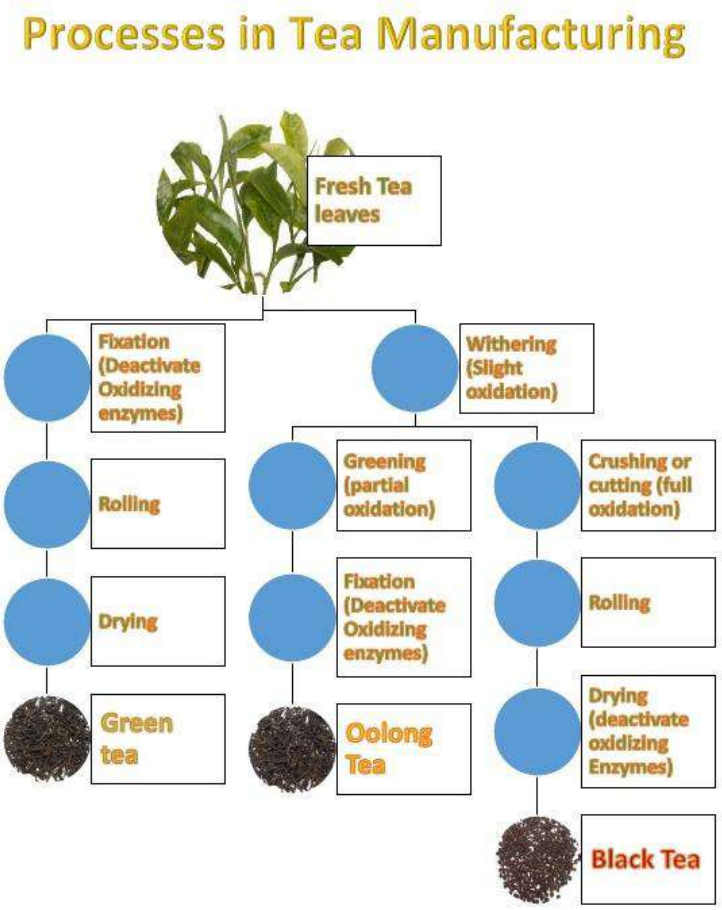
Some recycling initiatives are taking place to reduce impact of tea manufacturing in India.

Tata returns packing material scrap to vendors, plastics are recycled, tea waste are sent to instant tea operations for extraction of solids which are used and converted either into vermicompost on the estates or made into briquettes to be used as fuel for boilers

Vermicomposting –Tata uses a plant-to-soil cycle to build essential soil fauna and flora as well as add in organic matter content into soil for improved nutritional efficiency

Tata trains and employs disabled children to extract green dye from tea wastes which is recycled and reused for dying other items. The issue of training and employing disabled children can be seen as a positive thing or a negative thing – positive that they are taking the initiative to train and give them the opportunity to be productive citizens, negative because they are using children for labor and possibility manipulating these children for their own initiatives. (Tata)

Carbon footprint –for tea – 21g C02 equivalent – add cow's milk and the footprint is 53g of C02e (milk high carbon product due to methane emissions of cows, adding boiling water adds again … something to think about when making your next cup of tea.



Event photographs:

DETAILS OF RESOURCE PERSONS: **Mr.Ramesh kannan**
Mr.savitha
Mr.jayram.

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.

Venues of the Visit: MODERN FOOD ENTERPRISES PVT LTD,(BANGALORE),
KAYNES TECHNOLOGY INDIA PRIVATE LTD (MYSORE)
MYSORE SANDAL WOOD OIL (MYSORE)
BENCHMARK TEA FACTORY (OOTY).

1.Modern Food Enterprises Pvt Ltd
30/30a,
Industrial Suburb,
2 nd stage, APMC yard,
Yeshwanthpur,
Bengaluru,
Karnataka 560022
Ph. 08023372463
www.modernfood.co.in

2.Kaynes technology india pvt ltd.

23-25 Belagola Food Industrial Estate,
Metagalli PO, Mysore 570016
Karnataka, India.

Phone : +91 821 4002805

Email : commercial@kaynestechnology.net

3.BENCHMARK TEA FACTORY
Benchmark Tea Factories
Doddabetta Main Road,
Ooty, The Nilgiris - 643001.
TELEPHONE
7667067374
E-Mail: tmuseumdtf@rediffmail.com

4.Mysore Sandalwood Oil Factory

No. 50/14, Manandavadi Road,
Sandalwood Oil Factory Colony,
Ashokapuram, Mysore - 570008,
Near NIE College (Map)
Ph.8023371104
www.ksdl.karnataka.gov.in

Date & Time of the visit:

- On 25-02-2020 (Tuesday)from 2.30pm -4.45 pm all the students of II MBA visited to Modern Food Enterprises Pvt Ltd,(Bangalore).
- On 26-02-2020 (Wednesday) from 12.50Pm -1.30 pm all the students of II MBA visited to Mysore Sandalwood Oil Factory.
- On 26-02-2020 (Wednesday) from 2.15pm -3.30 pm all the students of II MBA visited to Kaynes technology India pvt ltd.
- On 27-02-2020 (Thursday) from 6.05pm -7.10 pm all the students of II MBA visited to Benchmark Tea Factory.

No of Students participated: 44, [Boys (24), Girls (20)]
No of Faculties participated: 02
Faculty names: **1.Mrs.V.Ratna kumari , Assoc.professor**
2.Dr.v.ch.purnachandra rao Assoc.professor
Expenditure Amount:Rs. 6,200/- per each student.
Experiences and Output of the Visit:

- This visit 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

- We have experienced about the machinery in the modern bread & have got new ideas for how to do bread business. Here we understand the recruitment procedure of employee&traing methods of an employee.
- It is very helpful for us to opt our career choices.
- Enter via chocolate factory and have a spoonful of melted milk chocolate and then move up a floor to the tea processing factory. Watch the leaves. Wings processed and hear description of different teas and try them too. Much cheaper to buy packs to take home than in local stores. Buy chocolates too.

Student Feedback:

- Visited this tea factory with less hope. But enjoyed a lot. One can see the complete process of making tea and also can buy. Right from the basic information of tea to packaging. Entry fee is 10 INR. They also offer free tree in the end of tour. One can also buy Nilgiri oil at the end. Chocolate factory is also adjacent to tea factory.
- we experienced that how process is carried out in the plants and also learned about safety point that are important for working in industries. Overall it was a wonderful and knowledgeable experience for me.
- It was a very good experience for me as well as for all other students. A huge bulk of students for industrial visit is impossible but our department made it possible. The members of modern food Pvt ltd . gave a very quick response to students. We learned so many thing such as storage, Formulation, packaging. They gave a proper knowledge about the whole process of bread..

- It was a wonderful experience which merged our theoretical learning with the practical skills.
- . This visit improved our knowledge of various instruments presently being used and the hygienic conditions that are essential for Kaynes Industry.
- The visit to all Companies has been a really enlightening and amazing experience.

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