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## DEPARTMENT OF PG STUDIES IN FOOD SCIENCE AND NUTRITION INDUSTRIAL VISIT

**DATE:** 12/01/2024

**VENUE:** Mysuru Milk Union Limited

### STAFF IN CHARGE

1. Ms. Indira Badya
2. Ms. Nireeksha V

**TOTAL NUMBER OF STUDENTS PARTICIPATED:** 16

### OBJECTIVE OF THE ACTIVITY

- To provide insights into the entire dairy-producing process
- To know about the various quality assurance tests done to maintain the milk and milk products' physical, chemical and nutritional quality.
- To know about the job opportunities available in the dairy industry.

### OUTCOME OF THE ACTIVITY

- The students gained a deeper understanding about every single aspect of dairy processing.
- The students learnt about the various quality assurance tests done during production process.
- The students gained knowledge about the job opportunities in the dairy industry.

### DESCRIPTION OF THE ACTIVITY

The Department of P.G Studies in Food Science and Nutrition organized an industrial visit for the M.Sc. students ( 16 in no) accompanied by 2 teaching faculty on 12<sup>th</sup> January 2024 to Mysuru Milk Union Limited(MYMUL)

Mysore Milk Union with the main objective of socio-economic reformation of the farmers in the rural areas through dairying as main subsidiary occupation. The expert Mr Manoj, technical officer educated students on the fundamental steps of milk processing namely receiving of the milk, collecting, storing of milk under appropriate conditions, processing, and transporting of the finished product.

The milk is collected from all the dairy cooperative societies in the union jurisdiction and is tested at the R & D lab situated in the plant. Quality testing is done in the highly sophisticated milk testing equipment which does 14 tests at once. After a positive quality check the milk is sent for further processing. Milk is processed in an automated way that is managed by trained personnel to maintain top-notch hygiene and provide a safe product to the consumer.

The expert also explained the different milk products like mysore pak, paneer, peda, khoa, butter, etc that are manufactured in the unit in an elaborate manner. The technical expert also explained the various ways by which hygiene and sanitation is maintained in the plant. He gave an understanding on how to apply for job in their sector to students.

The students gained knowledge on the different aspects of milk processing, quality tests, milk products prepared and job opportunities available in the dairy industry. The whole visit was informative as well as a brainstorming session for the students.

