



**REPORT FOR THE GUEST LECTURE ON INSIGHTS TO FOOD INDUSTRY**

**WORKSPACE**

**AIM:**

To conduct a guest lecture regarding the food industry work culture for the 2<sup>nd</sup> MSc students of the Department of PG Studies in Food Science & Nutrition of Besant Women's College, Mangalore on the topic "*Insights to Food Industry Workspace.*"

**OBJECTIVE:**

- To illustrate the students on importance of work setup in the food industry.
- To educate the students on the duties of QC & Production Manager.

**OUTCOME:**

- The students were educated on industrial work culture.
- The students understood the duties of QC & Production Manager in food industry.

**REPORT:**

The Department of PG Studies in Food Science & Nutrition organized a guest lecture on the topic "Insights to Food Industry Workspace" on 22<sup>nd</sup> January 2024 at 10.30 am for the 1<sup>st</sup> & 2<sup>nd</sup> MSc students by Ms. Laxmi Priya, who works as a QC & Production Manager at Nata Nutrico Coconut Products, Kerala. The speaker began the session by briefing on various section of food industry like raw material collection, production unit, packaging & storage section. Later on she showed the unit setup at Nata Nutrico Coconut Products & explained on why it is termed as small scale industry as it had has a turnover of around 20crore annually & has 20 employees in Kerala unit.

Moving on to the duties of QC she explained the role of a quality control officer in checking quality at raw material end & at the final product stage where as in case of production manager it will be to monitor the production from raw material stage to final stage of finished product whereas packaging & quality check will be done by QC the quality will be assured. Apart from this she even explained on the role of QC during storage studies where they need to physically

examine the product to be safe for consumption & sale. She even explained the precautions to be taken as QC & Production Manager to prevent manufacturing loss such as checking on the quantity of raw materials & packaging materials available, the physical facilities like electricity & water facility, labor power & so on. The resource person explained the other doubts of the students & gave their product Nata De-Coco product for tasting & evaluation. Overall the session provided an exposure to the scenario in the food industry.

### *Guest lecture on Insights to Food industry workspace*



**BESANT WOMEN'S COLLEGE**

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M.G. ROAD, KODIALBAIL, MANGALORE-03

The department of PG studies in Food Science  
& Nutrition in association with IQAC

organises a guest lecture on the topic

**INSIGHTS  
TO  
FOOD INDUSTRY  
WORKSPACE**

**Speaker  
LAKSHMI  
PRIYA**

**QC &  
PRODUCTION  
MANAGER**

**Nata  
Nutrico  
Coconut  
Pdts**

FND Lecture Hall 2, MSc FSN dept

**JAN | 22<sup>ND</sup> | 2024 | 10.30 AM**

**Dr. Sathisha K**  
IQAC Co-ordinator

**Dr. Praveen Kumar KC**  
Principal

**Dr. Manjula KT**  
Correspondent -BWC  
Vice President -WNES

**Ms. Ameera**  
Faculty, MSc FSN

**Ms. Nireeksha V**  
Faculty, MSc FSN

**Ms. Indira Badya**  
HOD, MSc FSN

