

Industrial Visit of BBA 04 Batch

Army Institute of Management and Technology, Greater Noida organized an Industrial visit to Nirula for the students of BBA-04 batch under the faculty guidance of Dr. Priyanka Shrivastav on 16-June-2023. The food factory was a state-of-the-art facility located in Greater Noida. It featured advanced machinery, strict hygiene protocols, and an emphasis on quality control throughout the production process. The factory aimed to ensure that all food products were made from the highest quality raw materials, guaranteeing safety and satisfaction of its customers. Management team of the Nirula, Mr. Amit and his fellow workers heartedly welcomed the students. The purpose of the visit was to gain insight into the manufacturing processes involved in producing various food items directly from raw materials. The students were warmly received and provided with refreshments upon arrival. The experience left the students with a deeper understanding of the complexity and artistry involved in the food production industry. After that the students were taken to the production units. They are as follow:

Bread Production:

The visit began with a tour of the bread production section. The students observed the various stages involved, starting from dough preparation to the baking process. They learned about the precise measurements of ingredients, mixing techniques, and the importance of temperature and timing for achieving consistent results. The factory emphasizes the use of natural and organic ingredients to maintain product quality.

Pastry Production:

Next, the students explored the pastry production area. They witnessed the delicate process of making pastries, such as croissants and danishes. The factory staff demonstrated the artistry and precision required to create flaky, flavorful pastries. The students gained an understanding of how different fillings, toppings, and baking techniques contribute to the final product.

Lunch Box Assembly:

The visit continued with an insight into the lunch box assembly line. The factory focused on providing nutritious and balanced meals in a convenient format. The students observed how fresh ingredients, including vegetables, proteins, and grains, were carefully portioned and assembled into lunch boxes. They learned about the factory's commitment to providing healthy options and accommodating dietary restrictions.



Frozen Food Production:

The students were then guided to the frozen food production area. They witnessed the process of flash freezing various food items to maintain their taste and nutritional value. The factory highlighted the importance of using quality ingredients and maintaining proper freezing conditions to ensure the longevity of frozen products without compromising their quality.

Ice Cream Production:

Finally, the students explored the ice cream production section. They were intrigued by the range of flavors and the meticulous attention to detail in the manufacturing process. The factory staff explained the process of creating creamy textures, balancing flavors, and incorporating natural ingredients to produce premium ice cream products.

