



CIBMRDs Institution's Innovation Council (IIC 6.0)-SELF DRIVEN activity for the year 2023-24

Field/Exposure visit to Vevek Ethnic Foods Pvt. Ltd., Nagpur
Semester 1

Dated 20th February 2023
Quarter 2

THEME	Entrepreneurship
ACTIVITY NAME	Vevek Ethnic Foods Pvt. Ltd. (a group of Haldiram Foods International Pvt. Ltd.)
MODE OF CONDUCT	Physical
TIME	One Day
MANDATORY/ELECTIVE	Self-Driven activity
PARTICIPANTS	Students-43 + Faculties-2
DESCRIPTION	<p>Vidya Shikshan Prasarak Mandal's AHE Central Institute of Business Management, Research & Development, Nagpur IIC Cell and ED Cell organized Field/Exposure visit to Vevek Ethnic Foods Pvt. Ltd., Nagpur on 20th February 2024.</p> <p>We first met Mr. Dinesh N Bhojar who fortunately turned out to be our Alumni of 2013 batch and taking care of HR Admin. It is fully automated plant producing various dairy products. Dinesh sir was kind enough to introduce us to the production incharge Mr. Parag and who requested us to form two teams to move separately along with the production supervisor for each team for guiding and explaining the entire operation of the automatic plant. It was heartening to see students interest in learning the process. It was enriching learning experience for the students from the Industrial Visit. Students witnessed the following during the visit</p> <ul style="list-style-type: none"> ● Raw milk storage containers - 3.5 lac KL, ● UST section - for storage of milk products for more than 6 months ● Quality control lab for inspection of products well prepared taking all parameters ● Sterlizer room - products are stored here on room temperature for 72 hours ● Production room - packaging, making of products, machinery set up, unsrambler machine with maintained hygiene ● Washing area for machineries ● Curd packaging and making lab ● Random checking of product for better procurement of product. ● CBMM - continues butter making machine, for butter production, packaging and storage ● Quality control lab - product testing, raw material testing for further usage. ● Control room - for inspection and checking of sweets ● Whey process area - converting liquid into powder with 3.5 percent Mosteurization. ex - converting milk into powder. ● 3 stage evaporation and Filling machine <p>Dr. Amishi Arora, Principal, CIBMRD congratulated her team for the success of the visit. Prof. Virendra Disawal was the Event coordinator.</p>

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VSPM'S Academy of Higher Education
CENTRAL INSTITUTE OF BUSINESS MANAGEMENT
RESEARCH & DEVELOPMENT



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