



ST.FRANCIS COLLEGE

Koramangala, Bangalore,India

Affiliated to Bengaluru City University, Approved By AICTE

INDUSTRIAL VISIT REPORT 2023-24

A report on industrial visit organized by ST.FRANCIS COLLEGE, for the students of B.com Accounting and Finance[6th SEM] in order to get the practical knowledge about “Finance and cost aspects of manufacturing industry” carried out by Saptham Food and Beverages Pvt Ltd – Yelahanka.

Name of the event : Industrial Visit

Date & Day : 5th June 2024 (Wednesday)

Time : 9:30AM to 12:30PM

Event Coordinator : Prof. Ravindra AR

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INTRODUCTION

ST.FRANCIS COLLEGE had organized an industrial visit on 05th June, 2024 to Saptham Food and Beverages Pvt Ltd located in Yelahanka for the students of bachelor of commerce (Accounting and Finance, 6thSem) under the assistance of HOD of Department of Commerce Prof. Jesmon Raj, Prof. Ravindra AR.

Travelling began from the college campus at 9:00AM via bus organized by college. Total of 58 students along with faculty were present in this IV journey. We reached the venue by 10.30 AM.

An orientation was organized to us by Assistant HR Mrs.Rajini and Unit head of the organization. A tour to the shop floor and warehouse was conducted by the shop floor manager

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COMPANY’S PROFILE



Saptham Food and Beverages Pvt Ltd was established in the year 2018.

The founder CEO of the group is Manohar Iyer, an entrepreneur and a former IT Professional, in the year 2010. The group built its reputation through retailing of oil products in Karnataka. Saptham Taila is the world’s first Wood pressed Oil company to receive a Global recognition from Food Safety Management System Certification.

Taila edible oils are extracted at a room temperature using the age old conventional Gaana/Chekku/Ghani extractor – A combination of tradition, technology and innovation.

MISSION

our mission is to delight our customers with high-quality, innovative food and beverage products that nourish and satisfy. We are committed to sourcing the finest ingredients, maintaining stringent quality standards, and fostering a culture of continuous improvement.

VALUES

- Quality
- Customer Satisfaction
- Innovation
- Social responsibility
- Integrity

OBJECTIVES

- The Main objective of the Industrial Visit was to provide the practical/ open exposure of the working environment.
- The theoretical knowledge we gained in the classrooms were seen adopted practically in the organization .
- It was an opportunity for all of us to go and see beyond the academics and understand the actual workplace and the larger world of business .
- It provided us an opportunity to interact with industries and provide more knowledge about industrial environment.
- Industrial visits helped us to present networking opportunities for with the company's HR, thereby increasing the opportunities for internships, placements, etc., for students. The domain wisdom and practical outlook towards the industry & requisite skills for the industry is also known to the students.
- Last but not least the members of the organization also enlightened us about the importance of note keeping ,working environment, honest etc.....

GROUP OBSERVATION AND LEARNING

- Manufacturing is more sophisticated today than ever. Between employee mistakes, equipment breaks, late shipping, and rush orders, there are too many moving parts. Without proper planning, mistakes are bound to happen.
- With the evolving production landscape, smart manufacturers are quickly adopting the latest business process optimization strategies and shop floor management is perhaps the single most important on that list.
- During the tour of shop floor we observed that the company ensured proper routing of materials on the shop floor, optimum and efficient utilization of material.
- The notice board was updated daily regarding work schedule, short term & long term goals, rejection rates and attendance.
- There was a smooth and swift flow of information, with real-time communication. They had a separate machine to identify the rejection rate and production made by a particular employee in the organization. As a result, identifying and optimizing any problematic areas becomes a part of the routine, leading to a significant drop in errors and robust execution of standard procedures and processes.
- Students understood and explored different areas of Productivity Techniques and their applications in operations with the help of real life cases studies
- Through the Industrial Visit and regular practice given to evolve solutions for case studies, the classroom knowledge will be put to application and at the same time their understanding will be put to evaluation.

CONCLUSION

“Production runs, quality wins” was the key takeaway from our industrial visit. We are thankful for all our faculties for organizing such an Informative event for us in crucial for development of our practical skills regarding manufacturing industry . We acquired the knowledge on different types of equipment used at Saptham Taila and had an opportunity to research on it. The students will acquired a new way of looking at the manufacturing sector in the entire supply chain journey

We hope to experience more such informative industrial visits as to gain a practical exposure of cooperate world.





Following students were a part of Saptham Food and Beverages Pvt Ltd ,
Yelahanka , Industrial Visit

1. A.Hemanth
2. Adarsh M
3. Amulya Mahalahtkar S
4. Ananya A
5. Ankita K
6. Apoorva M
7. Arun Kumar M
8. B. Lahari
9. Chandan Kumar L
- 10.Charan Kumar S
- 11.Chinmayi GK
- 12.Deepa Kumari
- 13.Deepika P
- 14.Divya L
- 15.Fasial Ahmed D
- 16.Freddy Jackson
17. Goutham Choudhary
- 18.Harshavardhan V
- 19.Harshitha R
- 20.Jayanth MV
- 21.Jayanth A
- 22.Jerin Reji Varghese
- 23.Jousha Stalin A
- 24.K Yogitha

- 25.Khushi Jain BP
- 26.Likitha T
- 27.M Kusuma
- 28.Mahashree S
- 29.Manishraj N
- 30.Melwyn Calisto
- 31.Merin Jose
- 32.Monisha Devi
- 33.Nagesh A
- 34.Nandini S
- 35.Nikitha VS
- 36.Nithya E
- 37.PV Rajiv Indraniel
- 38.Pooja B
- 39.Prathista R
- 40.Presilin M
- 41.Priyanshu Tiwari
- 42.Raj Nandini
- 43.Sahil Kumar
- 44.Samitha K
- 45.Santhosh S
- 46.Santhosh V
- 47.Sathish S
- 48.Sonashree R
- 49.Soundarya S
- 50.Sujal Choudhary

51.Suma HH

52.Sunitha B

53.Tejashree P

54.Varsha S

55.Varshini E

56.Varshini Patil

57.Vineesh U

58.Vishnu M

Faculty Co-ordinator : Prof. Ravindra AR

CO-ORDINATOR

HOD.

PRINCIPAL