

**REPORT ON IN-PLANT TRAINING AT UNIPULP AGRO
INDUSTRIES, KAKKANCHERI, MALAPPURAM - 673635**

**WORK DONE AT UNIPULP AGRO INDUSTRIES
JANUARY 2023 -APRIL 2023**

On partial fulfillment of the the requirements for the degree
BVOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY
ANJITHA P.P
CCAUBOB001



CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR – 680125

Affiliated to University of Calicut

2020 -2023

INTERNSHIP REPORT
WORK DONE AT : UNIPULP AGRO INDUSTRIES
ON PARTIAL FULLFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY
SUBMITTED BY : ANJITHA P.P (CCAUBOB001)

INTERNAL EXAMINER

INDUSTRIAL REPRESENTATIVE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that Internship report submitted in CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA ,THRISSUR for the partial fulfillment for award of B.voc Food Processing and Technology (2020-2023),is a record of original work done under the supervision of Mr.Sangeeth Surendran (Plant manager) and Mr.Diljith M (Head Quality Controller) of UNIPULP AGRO INDUSTRIES,KAKKANCHEY.

ANJITHA P.P

ACKNOWLEDGEMENT

We thank the god Almighty for showering his blessings upon us for the successful completion of the in-plant training undertaken by us. We gracefully acknowledge the help and advice of the number of people during the training period. We express our heartfelt thanks to the principal **Rev. Fr. Dr. Jolly Andrews CMI** Christ College (Autonomous) Irinjalakuda.

We express our profound sense of gratitude to **Mrs. Lulu Varghese**, head of department of Bvoc.Food Processing technology Christ College Irinjalakuda and all teachers for their support and encouragement and guidance to achieve our internship program.

We express our heartfelt thanks to UNIPULP AGRO INDUSTRIES for granting us the permission for the In-plant training in the company. We also thanks to. **Mr.Sangeeth Surendran** (Plant Manager) and **Mr.Diljith M** (Head Quality Controller) for their guidance and whole hearted co-operation during the period of training and all specific associates and staff in Unipulp who helped and shared their experiences and knowledge with us.

Also, we like to thank our family, friends and everyone who supported and encourage in every moment of our life and stand with us during our difficult times. Finally thanking all other unnamed who helped us in various ways to complete the internship.

ABSTRACT

This Internship report submitted is about the details and experiences during the training period at Unipulp Agro Industries, Kakkancheri, Malappuram. The Internship was done on basis of partial fulfillment of my degree B.Voc Food Processing Technology at Christ College (Autonomous) Irinjalakuda, Thrissur. The Internship program was a great opportunity to know more about Fruit Juices, Pulps, Dices and also acquire professional knowledge about industries and the systems they follows. It also helped to interact with the staffs of the industry and receive advice and information regarding the industry. The training periods in the industries was very beneficial for understanding and helped to improve skills in the required programs.

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INTRODUCTION

Registered in 2016, Unipulp Agro Industries has gained immense expertise in supplying and trading of juice raw material like pineapple juice, pineapple dice etc. The supplier company is located in Malappuram, Kerala and is one of the leading sellers of listed products. Buy juice raw material like pineapple dice in bulk from us for the best quality products and service.

Dicing is a culinary knife cut in which the food item is cut into small blocks or dice. This may be done for aesthetic reasons or to create uniformly sized pieces to ensure even cooking. Dicing allows for distribution of flavour and texture throughout the dish, as well as a somewhat quicker cooking time. Dicing usually applies to vegetables prepared in this way but it can also apply to the preparation of meat or fish and fruit. Bruise is an especially small size, produced from further cutting of julienne-style food.

Fruit pulp is the most basic food product obtained from fresh fruit processing. Fruit pulps can be cold stored for long period of time, but they also can be used to fabricate juices, ice creams, sweets, jellies and yogurts. The exploitation of tropical fruits has leveraged the entire Brazilian fruit pulp sector due mainly to the high acceptance of their organoleptic properties and remarkable nutritional facts. However, several works published in the last decades have pointed out unfavourable conditions regarding the consumption of tropical fruit pulps. This negative scenario has been associated with unsatisfactory physico-chemical and microbiological parameters of fruit pulps as outcomes of little knowledge and improper management within the fruit pulp industry. There are protocols for delineating specific identity and quality standards (IQSs) and standardized good manufacturing practices (GMP) for fruit pulps, which also embraces standard operating procedures (SOPs) and hazard analysis and critical control points (HACCP), although this latter is not considered mandatory by the Brazilian legislation. Unfortunately, lack of skilled labours, along with failure in complying established protocols have impaired quality of fruit pulp. It has been necessary to collect all information available with the aim to identify the most important hazard with in the fruit pulp processing lines. Standardizing methods and practices with in the Brazilian fruit pulp industry would assurance high quality status to tropical fruit pulps and the commercial growth of this vegetal products towards international market.

Juice is the drink made from the extraction or pressing of the natural liquid contained in fruit and vegetable. It can also refer to liquids that are flavoured with concentrate or other biological food sources, such as meat or sea foods, such as clam juice. Juice is commonly consumed as a beverage or used as an ingredient or flavouring in foods or other beverages, as for smoothies. Juice emerged as a popular beverage choice after the development of pasteurization methods enabled its prevention without using fermentation (which is used in wine production). The largest fruit juice consumers

New Zealand (nearly a cup, or 8 ounces, each day) and Columbia (more than three quarters of a cup each day). Fruit juice consumption on average increases with country income level.

The product of UNIPULP AGRO INDUSTRIES LMT from the vehicle for generating the supplementary income for the farmers. The company uses the latest automated equipment from India and Europe.

**REPORT ON INTERNSHIP AT
PEOPLES DAIRY DEVELOPMENT PROJECT CENTRAL SOCIETY,
PIRAROOR P.O, KALADY, ERNAKULAM-683574**

WORK DONE AT PDDP

**ON PARTIAL FULFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY**

SUBMITTED BY

:Alan Abraham(CCAUBOB008)



**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR- 68012**

JANUARY 2023 - JUNE 2023

INTERNSHIP REPORT

WORK DONE AT: PDDP

**ON PARTIAL FULLFILLMENT OF BVOC FOOD
PROCESSING TECHNOLOGY**

SUBMITTED BY: Alan Abraham

INTERNAL EXAMINER INDUSTRIAL REPRESENTATIVE EXTERNAL EXAMINER

Declaration

I Alan Abraham , declare that internship report submitted in Calicut University in partial fulfillment for award of B.voc food processing and technology, is a record of original work done at PDDP Central Society, Kalady.

Place: Irinjalakuda

Date:

Acknowledgement

On the very outset of this report, I would like to extend my sincere and heartfelt obligation towards the personages who have helped me in this endeavour. Without their active guidance, help, cooperation and encouragement, I would not have made headway in the project.

I would like to express my deep sense of gratitude to Fr. Thomas Mangattu, Chairman of PDDP Central Society, Mr. Sam Mathew, Assistant Manager, Department of Human Resource & Administration for granting me permission to do the internship program at PDDP Central Society. My sincere thanks to Mr. James Jacob (Plant Manager) and other members working under QA department for valuable guidance, suggestion, and evaluation. I also express my gratitude to all other members working in this organization who helped me with all necessary details required for my internship program.

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Above all I express my profound sense of gratitude to the Almighty.

Alan Abraham

Abstract

This report studies about the processing of various dairy products in a dairy industry, Peoples Dairy Development Project Central Society, Kalady, Ernakulam. The six month internship program focuses on the processing and quality analysis of dairy products. The products include different types of milk, curd, ghee, butter, paneer, ice cream and skim milk powder. The milk samples collected from cans or tankers undergo various quality tests before the processing process which leads to safe consumption of milk products. The industry has well planned and executed HACCP plan for the effectiveness of quality parameters of each products. I was assigned in different sections like processing, packing and quality checking of various products which helped me to improve my knowledge and to acquire more information.

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**REPORT ON INTERNSHIP AT
PEOPLES DAIRY DEVELOPMENT PROJECT CENTRAL SOCIETY,
PIRAROOR P.O, KALADY, ERNAKULAM-683574**

WORK DONE AT PDDP

**ON PARTIAL FULFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY**

SUBMITTED BY: Aleesh Sabu (CCAUBOB009)



**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR- 68012**

JANUARY 2023 - JUNE 2023

INTERNSHIP REPORT

WORK DONE AT: PDDP

**ON PARTIAL FULLFILLMENT OF BVOC FOOD
PROCESSING TECHNOLOGY**

SUBMITTED BY: Aleesh Sabu

INTERNAL EXAMINER INDUSTRIAL REPRESENTATIVE EXTERNAL EXAMINER

Declaration

I Aleesh Sabu, declare that internship report submitted in Calicut University in partial fulfillment for award of B.voc food processing and technology , is a record of original work done at PDDP Central Society, Kalady.

Place: Irinjalakuda

Aleesh Sabu

Date:

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Introduction

PEOPLES' DAIRY DEVELOPMENT PROJECT (PDDP) is a Charitable Society under the Travancore Cochin Literary Scientific and Charitable Societies Registrations Act of 1955. The Society was registered in 1983. It is an ISO 22000:2005 Certified Dairy. It began with one village with 60 litres of milk per day, nothing but a trickle compared to them good it has become today. Today PDDP collects, processes and distributes nearly 1 lakh litres of milk and milk products per day on behalf of more than 200 societies owned by around 30 thousand member farmers.

Mission

PDDP Central Society is committed to achieve continual improvement in the procurement, processing and marketing of quality milk and milk products in harmony with our customers needs and regulatory requirement through the involvement of dedicated and trained employees.

Vision

Best Quality Milk For Better Health And Living.

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WORK DONE AT PDDP

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TECHNOLOGY**

SUBMITTED BY

:Alan Abraham(CCAUBOB008)



**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR- 68012**

JANUARY 2023 - JUNE 2023

INTERNSHIP REPORT

WORK DONE AT: PDDP

**ON PARTIAL FULLFILLMENT OF BVOC FOOD
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SUBMITTED BY: Alan Abraham

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Best Quality Milk For Better Health And Living.

**REPORT ON INPLANT TRAINING AT BAYFIELD FOOD
INGREDIENTS PVT.LTD, KALAMASSERY, ERNAKULAM**

**WORK DONE AT BAYFIELD FOOD INGREDIENTS PVT.LTD
JANUARY 2023 – JUNE 2023**

On the partial fulfillment of the requirements for the degree

B.VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY

AMANA RASHEED.V.A

CCAUBOB011



CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA, THRISSUR – 680125

Affiliated to University of Calicut

2020 - 2023

INTERNSHIP REPORT

WORK DONE AT: BAYFIELD FOOD INGREDIENTS PVT LTD

ON PARTIAL FULFILLMENT OF BVOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY: AMANA RASHEED.V.A (CCAUBOB011)

INTERNAL EXAMINER

INDUSTRIAL REPRESENTATIVE

EXTERNAL EXAMINER





DECLARATION

I hereby declare that the internship report submitted at Christ College (Autonomous) Irinjalakuda, Thrissur is a bonafide record of the project work done by me under the supervision of Mr. Rakesh Nediancheril -CEO, Mr. Arun Parameswaran – R&D Head, Mr.Rasheed – factory manager, Mr. Manash.P.K – production head, Mr. Vishnu Parakkal – QA head, Bayfield Food Ingredients Pvt Ltd, Kalamassery from period of 02/01/2023 to 30/06/2023.

AMANA RASHEED.V.A

ACKNOWLEDGEMENT

We thank the God Almighty for showering his blessings upon us for the successful completion of the in-plant training undertaken by us. We gracefully acknowledge the help and advice of the number of people during the training period. We express our heartfelt thanks to the principal **Rev. Fr. Dr. Jolly Andrews** CMI Christ College (Autonomous) Irinjalakuda. We express our profound sense of gratitude to **Mrs. Lulu Varghese**, head of department of Bvoc.Food Processing technology ChristCollege Irinjalakuda and all teachers for their support and encouragement and guidance to achieve our internship program.

We are also thankful **Mr. Rakesh Nediancheril**, CEO of Bayfield Food Ingredients Pvt Ltd, **Mr.Arun Parameswaran**, Head of Research and Development dep, **Mr. Manash.P.K** – Lead- operations, **Mr. Rasheed** – factory manager, **Mr. Vishnu Parakkal** Head of Quality Control dep, **Mrs. Vrindha Gopi** (Quality Controller), **Mrs. Archana U Nair** (Senior Food Technologist) And **Mrs. Athila S Kumar** (NPD Executive) and all specific associates and staffs in Bayfield who helped and shared their experiences and knowledge with us.

Also, we like to thank our family, friends and everyone who supported and encourage in every moment of our life and stand with us during our difficult times. Finally thanking all other unnamed who helped us in various ways to complete the internship.

ABSTRACT

This Internship report submitted is about the details and experiences during the training period at Bayfield Food Ingredients Pvt Ltd. The Internship was done on basis of partial fulfillment of my degree B.Voc Food Processing Technology at Christ College (Autonomous).The Internship program was a great opportunity to know more about seasonings, marinades and savoring and also acquire professional knowledge about industries and the systems they follows. It also helped to interact with staffs of the industry and receive advice and information regarding the industry. The training periods in the industries was very beneficial for understanding and helped to improve skills in the required programs.

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1. COMPANY PROFILE

Bayfield Food Ingredients Pvt Ltd had its humble beginning way back in the year 2017. The company has been setting a wide spectrum in culinary marinades, snack seasonings, shakes and exotic beverages, dip/cooking sauce premixes etc.

Bayfield food ingredients using premium grade raw materials that are procured from authentic vendors. They offer this product at reasonable rates and deliver these within the promised timeframe. Now Bayfield Food Ingredients is running as a private firm at Kalamassery, Ernakulam and production unit at Kadayirippu, Kerala.

The specialty of Bayfield Food Ingredients products is that they are using only good quality raw materials which meet FSSAI standards.

The company strictly follows GMP (Good Manufacturing Practices) and GHP (Good Hygiene Practices) and assures that the products are safe to consume by different tests.

MISSION

- Conducting business with ethics.
- Responsibly utilize knowledge for creating innovations to help our society.
- Enriching employees and customers.
- Working to feed for faster life responsibly.

VISION

- Be a trusted partner of customers.
- Be innovative and leader in the focused area by creating distinctive value in offering.
- Be responsible and committed to society.
- To produce high quality, low cost, easy to use products that provide high acceptance for the customer and the end user.

MOTTO

“WE DO IT YOUR WAY”

PRINCIPLES

- Creating unmatched products and solutions.
- Managing risk by proper quality management approach.

**REPORT ON INPLANT TRAINING AT BAYFIELD FOOD
INGREDIENTS PVT.LTD, KALAMASSERY, ERNAKULAM**

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JANUARY 2023 – JUNE 2023**

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SUBMITTED BY

ARPITHA ANNA MATHEW

CCAUBOB013



CHRIST COLLEGE (AUTONOMOUS)

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INTERNSHIP REPORT

WORK DONE AT: BAYFIELD FOOD INGREDIENTS PVT LTD

ON PARTIAL FULFILLMENT OF BVOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY: ARPITHA ANNA MATHEW (CCAUBOB013)

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ARPITHA ANNA MATHEW

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Bayfield food ingredients using premium grade raw materials that are procured from authentic vendors. They offer this product at reasonable rates and deliver these within the promised timeframe. Now Bayfield Food Ingredients is running as a private firm at Kalamassery, Ernakulam and production unit at Kadayirippu, Kerala.

The specialty of Bayfield Food Ingredients products is that they are using only good quality raw materials which meet FSSAI standards.

The company strictly follows GMP (Good Manufacturing Practices) and GHP (Good Hygiene Practices) and assures that the products are safe to consume by different tests.

MISSION

- Conducting business with ethics.
- Responsibly utilize knowledge for creating innovations to help our society.
- Enriching employees and customers.
- Working to feed for faster life responsibly.

VISION

- Be a trusted partner of customers.
- Be innovative and leader in the focused area by creating distinctive value in offering.
- Be responsible and committed to society.
- To produce high quality, low cost, easy to use products that provide high acceptance for the customer and the end user.

MOTTO

“WE DO IT YOUR WAY”

PRINCIPLES

- Creating unmatched products and solutions.
- Managing risk by proper quality management approach.

**REPORT ON INTERNSHIP AT
PEOPLES DAIRY DEVELOPMENT PROJECT CENTRAL SOCIETY,
PIRAROOR P.O, KALADY, ERNAKULAM-683574**

WORK DONE AT PDDP

**ON PARTIAL FULFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY**

SUBMITTED BY: Arun George (CCAUBOB014)



**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR- 68012**

JANUARY 2023 - JUNE 2023

INTERNSHIP REPORT

WORK DONE AT: PDDP

**ON PARTIAL FULLFILLMENT OF BVOC FOOD
PROCESSING TECHNOLOGY**

SUBMITTED BY: Arun George

INTERNAL EXAMINER INDUSTRIAL REPRESENTATIVE EXTERNAL EXAMINER

Declaration

I Arun George , declare that internship report submitted in Calicut University in partial fulfillment for award of B.voc food processing and technology, is a record of original work done at PDDP Central Society, Kalady.

Place: Irinjalakuda

Arun George

Date:

Acknowledgement

On the very outset of this report, I would like to extend my sincere and heartfelt obligation towards the personages who have helped me in this endeavour. Without their active guidance, help, cooperation and encouragement, I would not have made headway in the project.

I would like to express my deep sense of gratitude to Fr. Thomas Mangattu, Chairman of PDDP Central Society, Mr. Sam Mathew, Assistant Manager, Department of Human Resource & Administration for granting me permission to do the internship program at PDDP Central Society. My sincere thanks to Mr. James Jacob (Plant Manager) and other members working under QA department for valuable guidance, suggestion, and evaluation. I also express my gratitude to all other members working in this organization who helped me with all necessary details required for my internship program.

I also like to convey heartfelt thanks to Rev. Dr. Jolly Andrews CMI, principal of Christ College, Irinjalakuda, Aswin Sanjeev Coordinator and Lulu Varghese (HOD), B.voc Food Processing and Technology for guidance and valuable suggestion throughout the program.

Above all I express my profound sense of gratitude to the Almighty.

Arun George

Abstract

This report studies about the processing of various dairy products in a dairy industry, Peoples Dairy Development Project Central Society, Kalady, Ernakulam. The three month internship program focuses on the processing and quality analysis of dairy products. The products include different types of milk, curd, ghee, butter, paneer, ice cream and skim milk powder. The milk samples collected from cans or tankers undergo various quality tests before the processing process which leads to safe consumption of milk products. The industry has well planned and executed HACCP plan for the effectiveness of quality parameters of each products. I was assigned in different sections like processing, packing and quality checking of various products which helped me to improve my knowledge and to acquire more information.

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Introduction

PEOPLES' DAIRY DEVELOPMENT PROJECT (PDDP) is a Charitable Society under the Travancore Cochin Literary Scientific and Charitable Societies Registrations Act of 1955. The Society was registered in 1983. It is an ISO 22000:2005 Certified Dairy. It began with one village with 60 litres of milk per day, nothing but a trickle compared to them good it has become today. Today PDDP collects, processes and distributes nearly 1 lakh litres of milk and milk products per day on behalf of more than 200 societies owned by around 30 thousand member farmers.

Mission

PDDP Central Society is committed to achieve continual improvement in the procurement, processing and marketing of quality milk and milk products in harmony with our customers' needs and regulatory requirement through the involvement of dedicated and trained employees.

Vision

Best Quality Milk For Better Health And Living.

Company Profile

Address and name of the company	PDDP Central Society, Kuttilakkara, Piraroor P .O, Kalady via Ernakulam District. Pin: 683574, Kerala
Brand name	PDDP
Business type	Manufacturer/Supplier
Status	Private LTD Company
Certifications	FSSAI, ISO 22000:2005, ISO 22000:2018, AGMARK, IS 13334-2014 and IS 2052-2009
Email and Contact Number	pddpcs@gmail.com 0484-2464602
Website	www.pddpcs.com

Achievements

- Award from Pollution Control Board for the Best Effluent Treatment Plant for the year 2012,2013, 2014.
- Best Productivity Award (2nd Prize) of Kerala State Productivity Council for Medium Scale Industries for the year 2012-13.
- Best Productivity Performance Award of Kerala State Productivity Council for Medium Scale Industries during the year 2003-2004 and 2007-2008.
- Received ISO Certification in 2005.
- Best Material Management Award won in 2004 in Integrated Materials Management Competition.

**REPORT ON IN-PLANT TRAINING AT UNIPULP AGRO
INDUSTRIES, KAKKANCHERI, MALAPPURAM - 673635**

**WORK DONE AT UNIPULP AGRO INDUSTRIES
JANUARY 2023 -APRIL 2023**

On partial fulfillment of the the requirements for the degree
BVOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY
BLESSY CHARLY
CCAUBOB015



CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR – 680125

Affiliated to University of Calicut

2020 -2023

INTERNSHIP REPORT
WORK DONE AT : UNIPULP AGRO INDUSTRIES
ON PARTIAL FULLFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY
SUBMITTED BY : BLESSY CHARLY (CCAUBOB015)

INTERNAL EXAMINER

INDUSTRIAL REPRESENTATIVE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that Internship report submitted in CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA ,THRISSUR for the partial fulfillment for award of B.voc Food Processing and Technology (2020-2023),is a record of original work done under the supervision of Mr.Sangeeth Surendran (Plant manager) and Mr.Diljith M (Head Quality Controller) of UNIPULP AGRO INDUSTRIES,KAKKANCHEY.

BLESSY CHARLY

ACKNOWLEDGEMENT

We thank the god Almighty for showering his blessings upon us for the successful completion of the in-plant training undertaken by us. We gracefully acknowledge the help and advice of the number of people during the training period. We express our heartfelt thanks to the principal **Rev. Fr. Dr. Jolly Andrews CMI** Christ College (Autonomous) Irinjalakuda.

We express our profound sense of gratitude to **Mrs. Lulu Varghese**, head of department of Bvoc.Food Processing technology Christ College Irinjalakuda and all teachers for their support and encouragement and guidance to achieve our internship program.

We express our heartfelt thanks to UNIPULP AGRO INDUSTRIES for granting us the permission for the In-plant training in the company. We also thanks to. **Mr.Sangeeth Surendran** (Plant Manager) and **Mr.Diljith M** (Head Quality Controller) for their guidance and whole hearted co-operation during the period of training and all specific associates and staff in Unipulp who helped and shared their experiences and knowledge with us.

Also, we like to thank our family, friends and everyone who supported and encourage in every moment of our life and stand with us during our difficult times. Finally thanking all other unnamed who helped us in various ways to complete the internship.

ABSTRACT

This Internship report submitted is about the details and experiences during the training period at Unipulp Agro Industries, Kakkancheri, Malappuram. The Internship was done on basis of partial fulfillment of my degree B.Voc Food Processing Technology at Christ College (Autonomous) Irinjalakuda, Thrissur. The Internship program was a great opportunity to know more about Fruit Juices, Pulps, Dices and also acquire professional knowledge about industries and the systems they follows. It also helped to interact with the staffs of the industry and receive advice and information regarding the industry. The training periods in the industries was very beneficial for understanding and helped to improve skills in the required programs.

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**REPORT ON INTERNSHIP AT
PEOPLES DAIRY DEVELOPMENT PROJECT CENTRAL SOCIETY,
PIRAROOR P.O, KALADY, ERNAKULAM-683574**

WORK DONE AT PDDP

**ON PARTIAL FULFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY**

SUBMITTED BY: Kishan P S (CCAUBOB017)



**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR- 68012**

JANUARY 2023 - JUNE 2023

INTERNSHIP REPORT

WORK DONE AT: PDDP

**ON PARTIAL FULLFILLMENT OF BVOC FOOD
PROCESSING TECHNOLOGY**

SUBMITTED BY: Kishan P S

INTERNAL EXAMINER INDUSTRIAL REPRESENTATIVE EXTERNAL EXAMINER

Declaration

I Kishan P S , declare that internship report submitted in Calicut University in partial fulfillment for award of B.voc food processing and technology, is a record of original work done at PDDP Central Society, Kalady.

Place: Irinjalakuda

Kishan P S

Date:

Acknowledgement

On the very outset of this report, I would like to extend my sincere and heartfelt obligation towards the personages who have helped me in this endeavour. Without their active guidance, help, cooperation and encouragement, I would not have made headway in the project.

I would like to express my deep sense of gratitude to Fr. Thomas Mangattu, Chairman of PDDP Central Society, Mr. Sam Mathew, Assistant Manager, Department of Human Resource & Administration for granting me permission to do the internship program at PDDP Central Society. My sincere thanks to Mr. James Jacob (Plant Manager) and other members working under QA department for valuable guidance, suggestion, and evaluation. I also express my gratitude to all other members working in this organization who helped me with all necessary details required for my internship program.

I also like to convey heartfelt thanks to Rev. Dr. Jolly Andrews CMI, principal of Christ College, Irinjalakuda, Aswin Sanjeev Coordinator and Lulu Varghese (HOD), B.voc Food Processing and Technology for guidance and valuable suggestion throughout the program.

Above all I express my profound sense of gratitude to the Almighty.

Kishan P S

Abstract

This report studies about the processing of various dairy products in a dairy industry, Peoples Dairy Development Project Central Society, Kalady, Ernakulam. The six month internship program focuses on the processing and quality analysis of dairy products. The products include different types of milk, curd, ghee, butter, paneer, ice cream and skim milk powder. The milk samples collected from cans or tankers undergo various quality tests before the processing process which leads to safe consumption of milk products. The industry has well planned and executed HACCP plan for the effectiveness of quality parameters of each products. I was assigned in different sections like processing, packing and quality checking of various products which helped me to improve my knowledge and to acquire more information.

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PDDP Central Society is committed to achieve continual improvement in the procurement, processing and marketing of quality milk and milk products in harmony with our customers needs and regulatory requirement through the involvement of dedicated and trained employees.

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Company Profile

Address and name of the company	PDDP Central Society, Kuttilakkara, Piraroor P .O, Kalady via Ernakulam District. Pin: 683574, Kerala
Brand name	PDDP
Business type	Manufacturer/Supplier
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Email and Contact Number	pddpcs@gmail.com 0484-2464602
Website	www.pddpcs.com

Achievements

- Award from Pollution Control Board for the Best Effluent Treatment Plant for the year 2012,2013, 2014.
- Best Productivity Award (2nd Prize) of Kerala State Productivity Council for Medium Scale Industries for the year 2012-13.
- Best Productivity Performance Award of Kerala State Productivity Council for Medium Scale Industries during the year 2003-2004 and 2007-2008.
- Received ISO Certification in 2005.
- Best Material Management Award won in 2004 in Integrated Materials Management Competition.

**REPORT OF PROJECT TRAINING AT
IROHUB INFOTECH PVT.LTD,KOCHI**



**BOOKING WEBSITE-BASED BEAUTY PARLOUR
MANAGEMENT APPLICATION**

Submitted by

ANLIA K L

(Reg. No.CCAUBOC018)

In partial fulfilment of the requirement for the degree of

**BACHELOR OF VOCATIONAL STUDIES
IN INFORMATION TECHNOLOGY**



**DEPARTMENT OF VOCATIONAL STUDIES
CHRIST COLLEGE (AUTONOMOUS), IRINJALAKUDA**

Re-Accredited by NAAC (Grade A++)

THRISSUR-680125, KERALA

2023

DEPARTMENT OF VOCATIONAL STUDIES
CHRIST COLLEGE (AUTONOMOUS), IRINJALAKUDA
THRISSUR, KERALA STATE, PIN-680125



CERTIFICATE

This is to certify that the internship training report entitle “**BOOKING WEBSITE-BASED BEAUTY PARLOUR MANAGEMENT APPLICATION**” submitted to the Department of Vocational Studies in partial fulfilment of the requirement for the award of the B.Voc. Degree programme in Information Technology, is a bonafide record of original research work done by **ANLIA K L (Reg. No. CCAUBOC018)** during his study under my supervision and guidance during the year 2022-2023.

Date.....

Head of the Department

Submitted for the External Examination held on

Examiners:

1.....

2.....



IRH/2023/026

Date - 27/04/2023

CERTIFICATE

This is to certify that **Ms. ANLIA K. L (Reg No:CCAUBOC018)** B.VOC Information Technology Vith Semester Student of **CHRIST COLLEGE AUTONOMOUS IRINJALAKUDA** affiliated to **Calicut University**, has done Project work entitled "**BOOKING WEBSITE**" in **PYTHON-DJANGO** under the guidance of our senior faculties towards the fulfillment of the award of "**B.VOC Information Technology**" during the period was for **6 months**.

For **IROHUB INFOTECH**

A handwritten signature in blue ink, appearing to read 'Vithun V', is written over the signature line.

Vithun V

Managing Director



DECLARATION

I do hereby declare that the internship training report entitled “BOOKING WEBSITE-BASED BEAUTY PARLOUR MANAGEMENT APPLICATION” submitted to Christ College (Autonomous), Irinjalakuda in partial fulfilment of award for Bachelor of Vocational degree in Information Technology is a record of original work done by me under the guidance of Miss.Jumana P Shaji and Miss .Thasna Sherin, Python Trainer, IROHUB INFOTECH Pvt. Ltd, Trust Building, Kayyath Ln Palarivattom, Kochi.

Irinjalakuda

ANLIA K L

April 2023

ACKNOWLEDGEMENT

This study has been made possible due to the cooperation assistance and conservation suggestions of many to whom I would like to express my sincere gratitude and thanks. First of all, I thank Lord Almighty for his abundant blessings bestowed us for the successful completion of Internship training.

I gratefully acknowledge my sincere gratitude to IROHUB INFOTECH Pvt. Ltd. for giving me platform to participate in the workshop and to undertake internship in this esteemed organization.

I take this opportunity to express our thanks to our beloved Principal in-charge Rev. Dr. Jolly Andrews CMI, Christ College (Autonomous), Irinjalakuda and our lectures Mrs.Jeena George, Mrs. Reeja Eugene and Mrs. Nikhila C.P who gave me the opportunity to do this training.

I also like to express our deep sense of gratitude to Mr. Ashish R ,Co- founder of IROHUB INFOTECH, India for granting us permission to undergo the internship programme in the organization.

I am so privileged under the guidance of Jumana P Shaji, Thasna Sherin to correct and improve my industrial qualities as well as learning skills in machine learning. The experience was quite different from what I learned from college, extending them to a daily life solution. Sure, it will be an asset to me.

I would like to thank my friends and parents who helped us to gathering different information, collecting data and guiding us from time to time in making this project.

April 2023

ABOUT THE COMPANY

Founded in Cochin back in the year 2015, IROHUB infotech is the research and training wing of IROID technologies, a Cochin based global IT solutions provider. With the backbone of a bunch of experienced professionals in the software industry, we are inspired to offer our training expertise in iOS Application Development, Android Application Development and Web Development. Ranging with a client base of leading industry giants across the Domestic and Overseas market. Provides hands on experience in live projects for candidates to concrete their knowledge In the most premium segments in the software industry and the trainees will get opportunity to practice their skills in developing innovative products for the services sector too.

**BOOKING WEBSITE-BASED
BEAUTY PARLOUR
MANAGEMENT APPLICATION**

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REPORT ON INPLANT TRAINING AT TAMEEMI GROUP OF NSR
FOOD PRODUCTS PVT. Ltd, ANGAMALY SOUTH
ERNAKKULAM-683573

WORK DONE AT TAMEEMI FOOD PRODUCTS PLANT PVT
Ltd.

JANUARY 2023 – JUNE 2023

On the partial fulfilment of the requirements for the degree
B.VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY

KRISHNAPRIYA P (CCAUBOB019)



CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA, THRISSUR-680125

Affiliated to University of Calicut

2020-2023

REPORT ON INPLANT TRAINING AT TAMEEMI GROUP OF NSR
FOOD PRODUCTS PVT. Ltd, ANGAMALY SOUTH
ERNAKKULAM-683573

WORK DONE AT TAMEEMI FOOD PRODUCTS PLANT PVT
Ltd.

JANUARY 2023 – JUNE 2023

On the partial fulfilment of the requirements for the degree
B.VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY
KRISHNAPRIYA P (CCAUBOB019)



CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR-680125

Affiliated to University of Calicut

2020-2023

INTERNSHIP REPORT

WORK DONE AT: TAMEEMI FOOD PRODUCTS PVT LTD

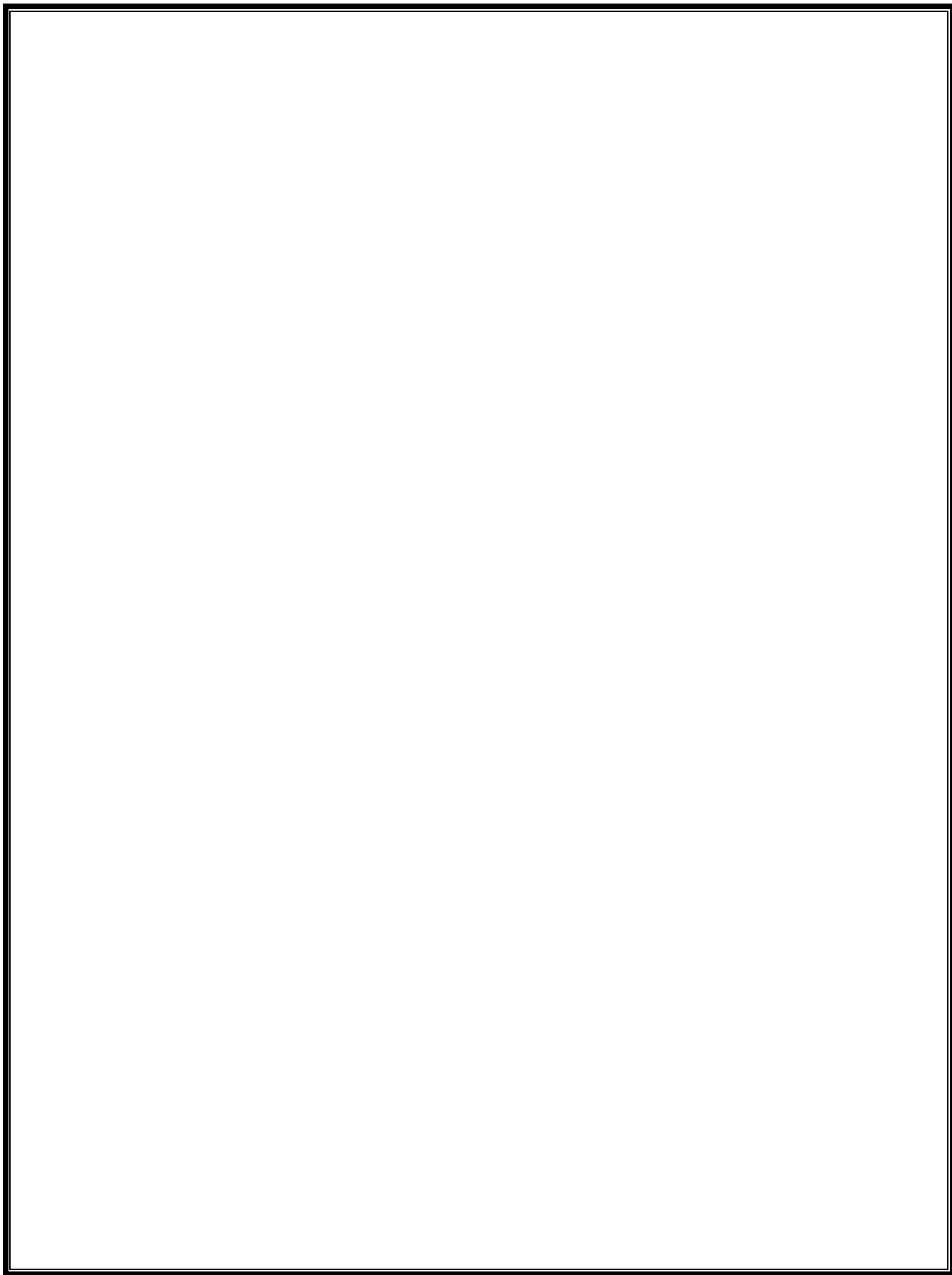
ON PARTIAL FULFILMENT OF BVOC FOOD PROCESSING TECHNOLOGY

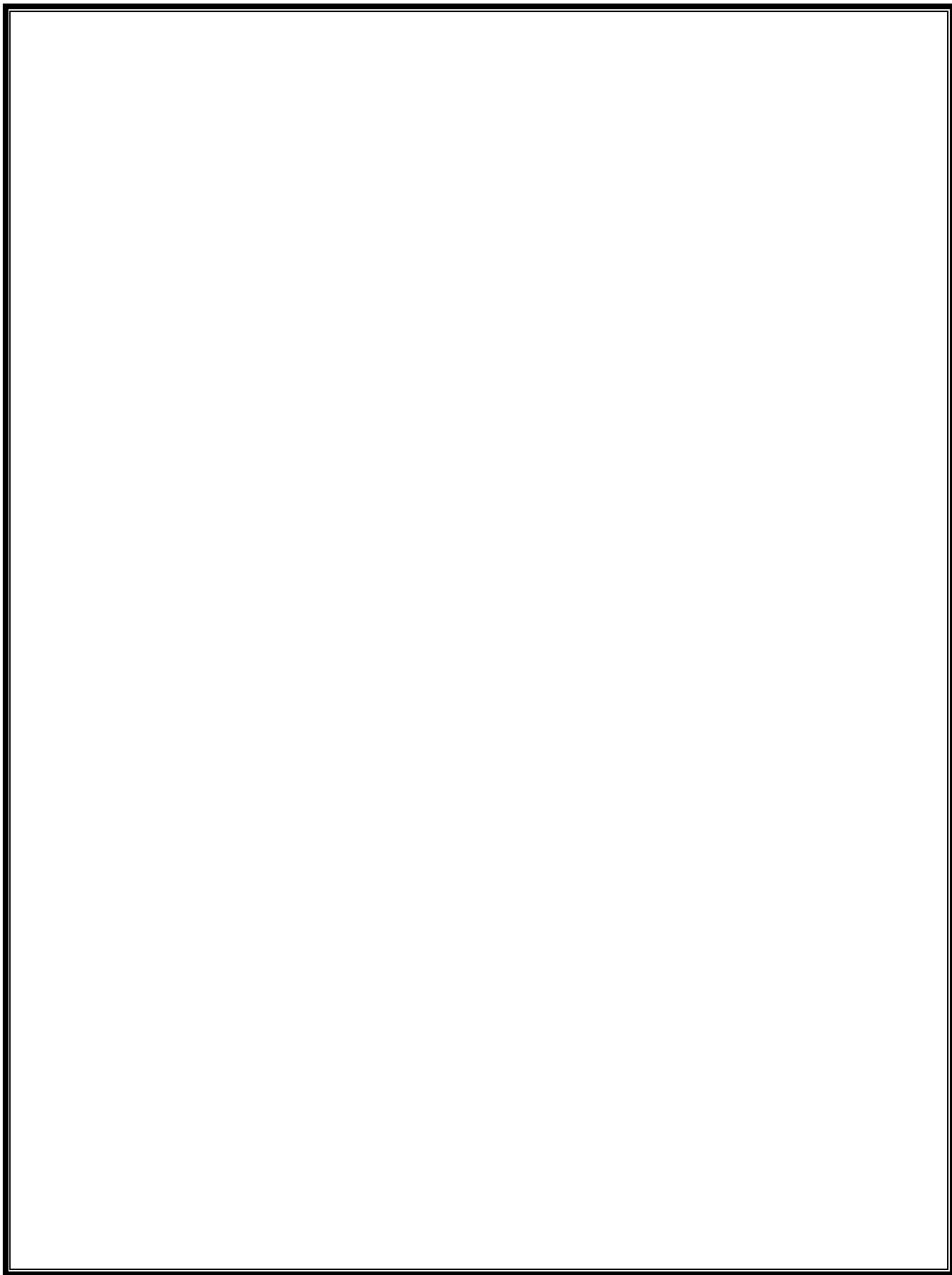
SUBMITTED BY: KRISHNAPRIYA P (CCAUBOB019)

INTERNAL EXAMINER

INDUSTRIAL REPRESENTATIVE

EXTERNAL EXAMINER





DECLARATION

I hereby declare that internship report submitted to the Calicut University of the partial fulfillment for award of B.voc food processing and technology, is a record of original work done under the guidance of **Ms. Sineera Beevi** (HR) of Tameemi food products, Angamaly. I also declare that the project has not been previously submitted to any other university.

NAME: KRISHNAPRIYA P

PLACE: Irinjalakuda

ACKNOWLEDGEMENT

I would like to express my sincere gratitude to many people .The internship opportunity I had with **TAMEEMI** from the house of **NSR Food Products PVT.LTD** was a great chance for learning and skill development. I am using this opportunity to express our deepest gratitude and special thanks to **Mr.Noushad KH**,for granting me permission to do the internship programme in the organization. My sincere thanks to **Ms. Sineera Beevi** (HR) and **Ms. Seena Thomas** (Food technologist)for this prompt helpfulness and guidance.

I would like to express my sincere thanks to Principal **Dr.Fr. Jolly Andrews CMI, HOD Lulu Varghese** and our mentor **Nikhil Sir** and all other teachers for their valuable guidance, intellectual advice and critical suggestion related to the training.

I extend my sincere thanks to all workers and members of **TAMEEMI FOODS, Angamaly** for their co-operation which enable me to complete our training.

ABSTRACT

This internship report submitted is about the details and experiences during the training period at Tameemi food products Pvt Ltd. The internship was done on basis of partial fulfillment of my degree B.Voc Food Processing Technology at Christ College (Autonomous). The internship program was a great opportunity to know more about rice powder processing and also acquire professional knowledge about industry and the systems they follow. It also helped to interact with staffs of the industry and receive advice and information regarding the industry. The training periods in the industry was very beneficial for understanding and help to improve skills in the required programs

INTRODUCTION

Industrial training is an important phase of student life. A well planned, properly executed and evaluated industrial training helps a lot in developing a professional attitude. It develops an awareness of industrial approach to problem solving based on a broad understanding process and mode operation of organization.

Tameemi from the house of NSR Food Products PVT.LTD head quartered at Kochi, Kerala. They specializing ethnic Kerala food products .They offer highest and finest quality of breakfast products include rice powder, roasted rava, steamed Puttupodi, Pathiri flour, Atta. **Copper Controlled Roasting(CCR)**, as it known, is the most modern technology used in the process of making Tameemi breakfast products. They are upholding to ethnic taste, purity or unadulterated food supplies should reach the households both inside and outside Kerala.

The manufacturing plant is situated in a 15,000 sq ft. area with advanced industrial machinery and CCR vessel units. The traditional concept of roasting raw materials in copper – lined vessels without compromising its taste factor is quintessential of this technology.

ACCREDITATION



The company has been licensed by FSSAI and certified by ISO 9001:2015, ISO 14001:2015 and ISO 22000:2018 which includes Food Safety Management System (FSMS) and HACCP. The Processing ensure high level of food safety and quality.

COMPANY PROFILE

Address and name of the company	NSR FOOD PRODUCTS Pvt. Ltd, 266/5 Inkel Business park, plot no.8&9, Angamaly South , Ernakulam , 683573
Brand name	Tameemi
Business Type	Manufacturer, Supplier, Exporter
Status	Private LTD company
Annual Turnover	146452007
Number of Workers	35
Email and Contact Number	nsrfoodproducts@gmail.com 8089041064
Website	www.tameemifoods.com

VISION:

- Tameemi foods provides quality services and products to the society.
- Better utilization of available resources.
- Provide employment in local areas.
- Achieve organisational goals.
- To make food product which are top class in hygiene, quality and nutrition.
- Provide better working condition.

MISSION:

Tameemi from the house of NSR FOOD PRODUCT PVT.LTD offers highest and finest quality of products starting with breakfast product category assimilated from the state of the art technology.

- To product the interest of consumer by breaking the monopoly control in the value chain.
- A sensitive and democratic approach to the natural resource.
- To impart traditional taste with the help of modern technology like copper controlled roasting (CCR).

SWOT ANALYSIS OF THE COMPANY

STRENGTH

- Low cost production technology.
- New and refreshing.
- Outstanding customer service.
- Experienced management environment.
- Highly quality and delicious taste.
- Product very suitable for processing.
- Product and production knowledge are high.
- Purity and highly quality of raw materials.

WEAKNESS

- Market facilities problem like warehouse.
- Poor market policies.
- Small production scale and low specialization.
- Poor availability of modern equipment with high accuracy.

OPPORTUNITIES

- Loyal returning customers.
- High exposure location.
- Minimize city costs by partnering.
- Express creativity in a productive way
- All participants get positive press.
- Increasing income levels and changing consumption patterns.

THREATS

- Loss of trained workforce to other industries.
- Competitors are located nearby.
- Competitors offer cheaper price.
- Fear of lost revenue by business.

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**REPORT ON INPLANT TRAINNING AT ORKID
BAKES AND FOODS PVT LTD
KINFRA SMALL INDUSTRIES PARK,
KORATTY, THRISSUR 680309**

WORK DONE AT ORKID BAKES AND FOODS PVT LTD

JANUARY 2023 – JUNE 2023

On the partial fulfillment of the requirements for the Degree

B. VOC FOOD PROCESSING TECHNOLOGY

Submitted by:

MALAVIKA RAJAN (CCAUBOB020)



CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR – 680125

Affiliated to University of Calicut

2020 - 2023



**KINFRA SMALL INDUSTRIES PARK,
KORATTY, THRISSUR 680309**

INTERNSHIP REPORT
WORK DONE AT ORKID BAKES AND FOODS PVT LTD
KINFRA SMALL INDUSTRIES PARK,
KORATTY, THRISSUR 680309

ON THE PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE
DEGREE

B. VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY:

MALAVIKA RAJAN (CCAUBOB020)

INTERNAL EXAMINER

INDUSTRIAL
REPRESENTATIVE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that the internship report submitted in Calicut University in partial fulfillment for award of B.voc Food Processing Technology is a record of original work done under the guidance of Mrs.Shincy K.S, Head Quality Controller ORKID BAKES AND FOODS, KINFRA-Koratty

Malavika Rajan

Place:

Date:

ACKNOWLEDGEMENT

I express my deep sense of gratitude to the managing director of the company, ORKID BAKES AND FOOD, for granting the permission for my six month internship training in this company. I am very much thankful to Mrs.Shincy K.S (Head quality control department) for her valuable guidance and encouragement at various stages of my training period. I also thank Mr.Sibin (Assistant Quality Controller) for the time he spent in order to proof read and correcting my mistakes. I would like to acknowledge with much appreciation of the crucial role of technical superintendent, other staff and workers for their guidance, suggestion and cooperation. I express heartfelt thanks to our respected Principal Rev Fr.Dr.Jolly Andrews CMI of Christ College Irinjalakuda for his support to our project. I express my deep gratitude to our HOD Mrs.Lulu Varghese, Prof. Mr.Nikil A.N , Prof .Mr. Aswin Sanjeev and other department teachers , Department of Food Technology, for their support and patronage.

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3. Various Departments in Industry
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PART 4

14. Lab analysis
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REPORT ON INPLANT TRAINING AT TAMEEMI GROUP OF NSR
FOOD PRODUCTS PVT. Ltd, ANGAMALY SOUTH
ERNAKKULAM-683573

WORK DONE AT TAMEEMI FOOD PRODUCTS PLANT PVT
Ltd.

JANUARY 2023 – JUNE 2023

On the partial fulfilment of the requirements for the degree
B.VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY

MEGHA M S (CCAUBOB021)



CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA, THRISSUR-680125

Affiliated to University of Calicut

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REPORT ON INPLANT TRAINING AT TAMEEMI GROUP OF NSR
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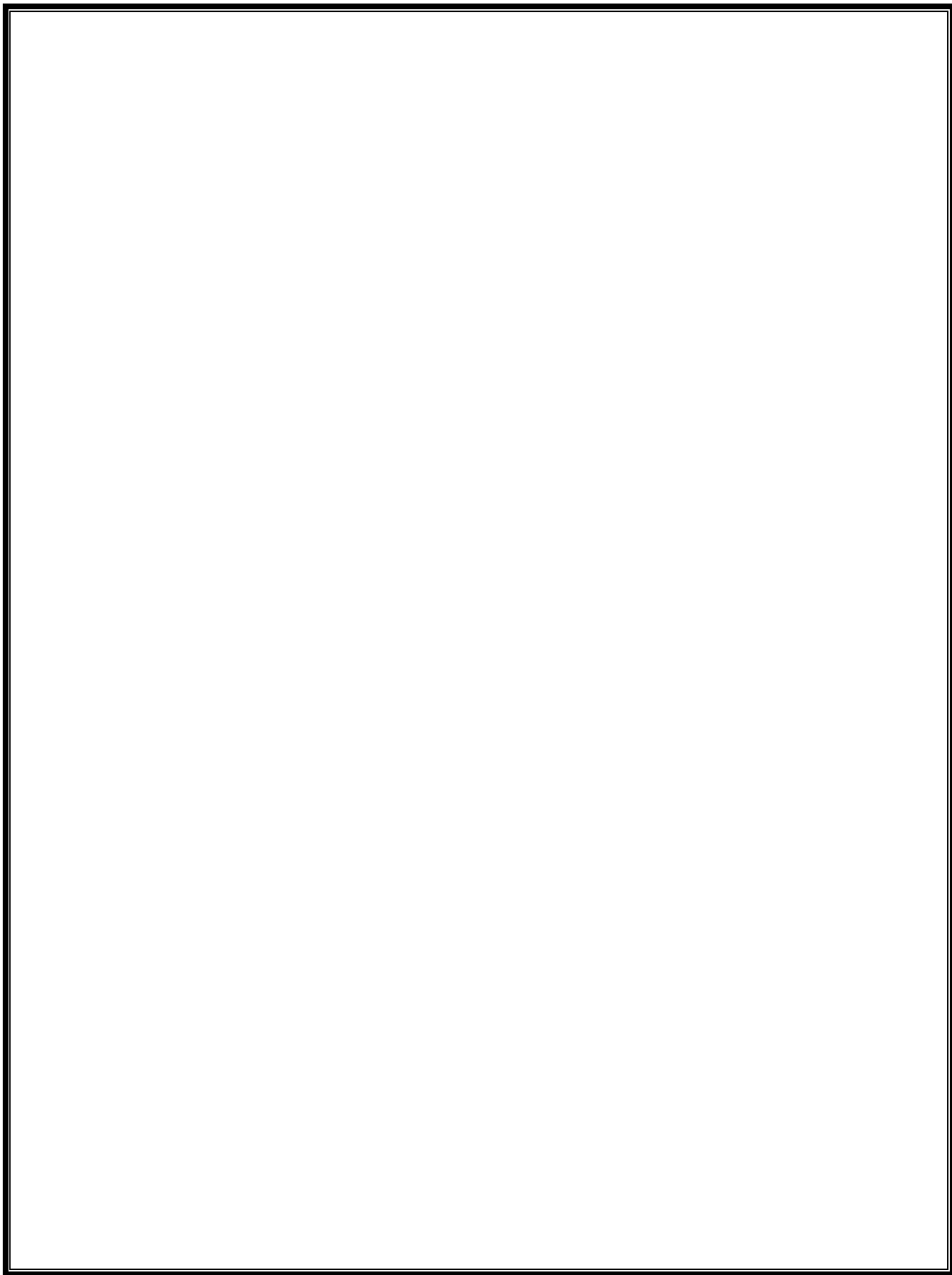
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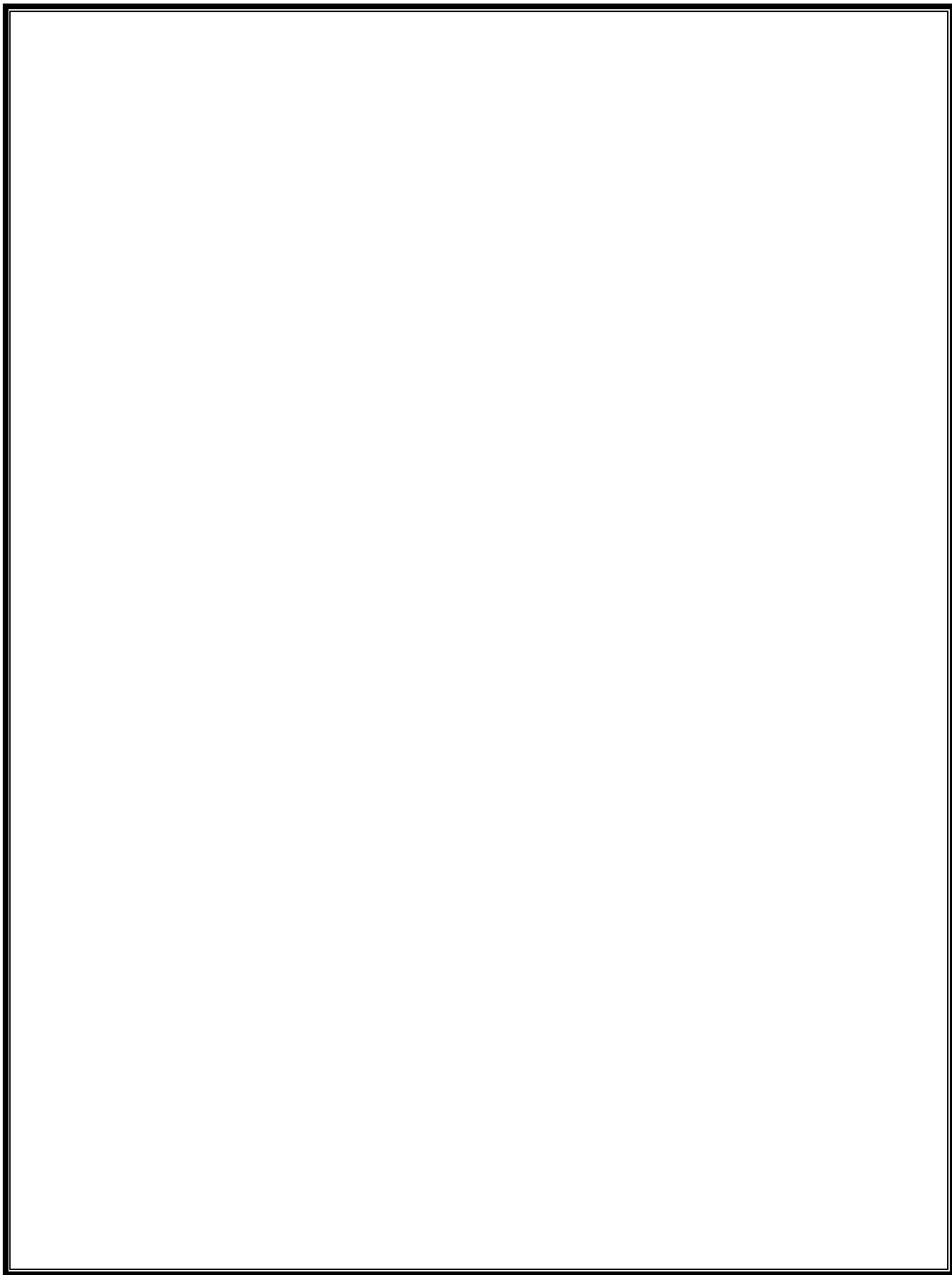
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I hereby declare that internship report submitted to the Calicut University of the partial fulfillment for award of B.voc food processing and technology, is a record of original work done under the guidance of **Ms. Sineera Beevi** (HR) of Tameemi food products, Angamaly. I also declare that the project has not been previously submitted to any other university.

NAME:MEGHA M S

PLACE: Irinjalakuda

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The manufacturing plant is situated in a 15,000 sq ft. area with advanced industrial machinery and CCR vessel units. The traditional concept of roasting raw materials in copper – lined vessels without compromising its taste factor is quintessential of this technology.

ACCREDITATION



The company has been licensed by FSSAI and certified by ISO 9001:2015, ISO 14001:2015 and ISO 22000:2018 which includes Food Safety Management System (FSMS) and HACCP. The Processing ensure high level of food safety and quality.

COMPANY PROFILE

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Brand name	Tameemi
Business Type	Manufacturer, Supplier, Exporter
Status	Private LTD company
Annual Turnover	146452007
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- To product the interest of consumer by breaking the monopoly control in the value chain.
- A sensitive and democratic approach to the natural resource.
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SWOT ANALYSIS OF THE COMPANY

STRENGTH

- Low cost production technology.
- New and refreshing.
- Outstanding customer service.
- Experienced management environment.
- Highly quality and delicious taste.
- Product very suitable for processing.
- Product and production knowledge are high.
- Purity and highly quality of raw materials.

WEAKNESS

- Market facilities problem like warehouse.
- Poor market policies.
- Small production scale and low specialization.
- Poor availability of modern equipment with high accuracy.

OPPORTUNITIES

- Loyal returning customers.
- High exposure location.
- Minimize city costs by partnering.
- Express creativity in a productive way
- All participants get positive press.
- Increasing income levels and changing consumption patterns.

THREATS

- Loss of trained workforce to other industries.
- Competitors are located nearby.
- Competitors offer cheaper price.
- Fear of lost revenue by business.

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ERNAKKULAM-683573

WORK DONE AT TAMEEMI FOOD PRODUCTS PLANT PVT
Ltd.

JANUARY 2023 – JUNE 2023

On the partial fulfilment of the requirements for the degree
B.VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY

MUHAMMED SWALIH P (CCAUBOB022)



CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA, THRISSUR-680125

Affiliated to University of Calicut

2020-2023

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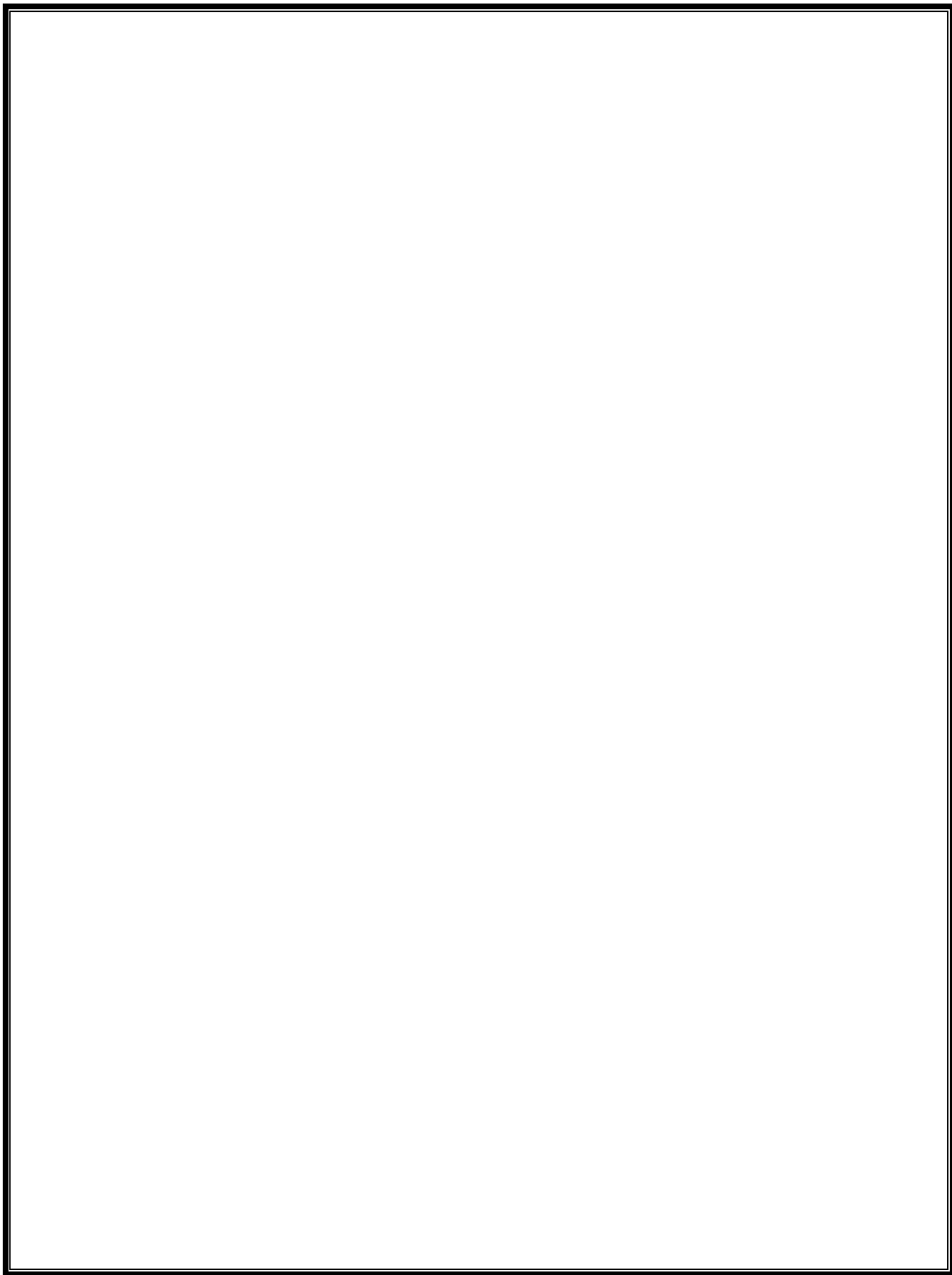
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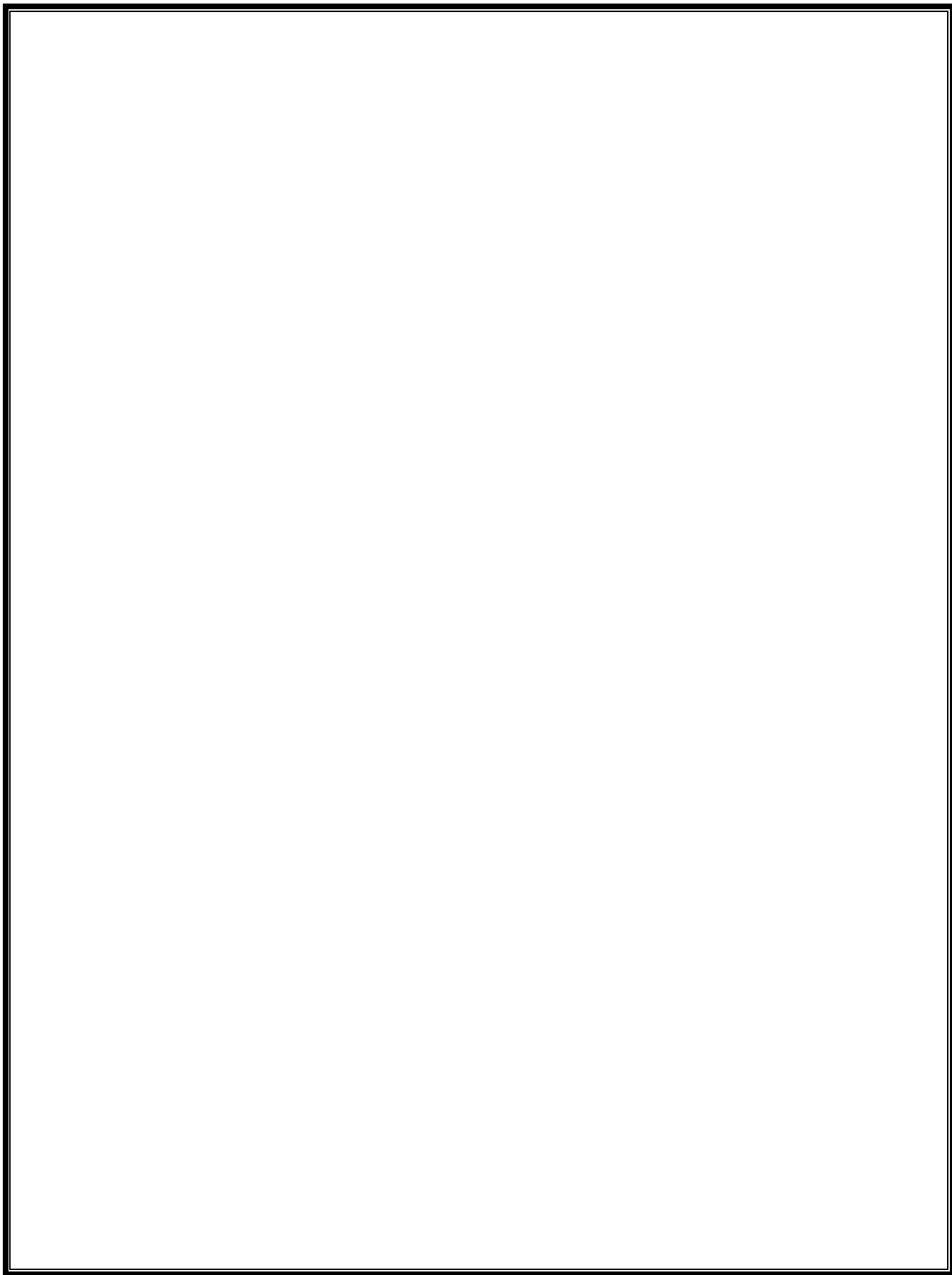
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INTERNAL EXAMINER

INDUSTRIAL REPRESENTATIVE

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**REPORT ON INPLANT TRAINING AT ORKID
BAKES AND FOODS PVT LTD
KINFRA SMALL INDUSTRIES PARK,
KORATTY, THRISSUR 680309**

WORK DONE AT ORKID BAKES AND FOODS PVT LTD

JANUARY 2023 – JUNE 2023

On the partial fulfillment of the requirements for the Degree

B. VOC FOOD PROCESSING TECHNOLOGY

Submitted by:

NEERAJA K G (CCAUBOB024)



CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR – 680125

Affiliated to University of Calicut

2020 - 2023



**KINFRA SMALL INDUSTRIES PARK,
KORATTY, THRISSUR 680309**

Type your text

INTERNSHIP REPORT

WORK DONE AT ORKID BAKES AND FOODS PVT LTD

KINFRA SMALL INDUSTRIES PARK,

KORATTY, THRISSUR 680309

ON THE PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE
DEGREE

B. VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY:

NEERAJA K G (CCAUBOB024)

INTERNAL EXAMINER

INDUSTRIAL
REPRESENTATIVE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that the internship report submitted in Calicut University in partial fulfillment for award of B.voc Food Processing Technology is a record of original work done under the guidance of Mrs.Shincy K.S, Head Quality Controller ORKID BAKES AND FOODS, KINFRA-Koratty

NEERAJA K G

Place:

Date:

ACKNOWLEDGEMENT

I express my deep sense of gratitude to the managing director of the company, ORKID BAKES AND FOOD, for granting the permission for my six month internship training in this company. I am very much thankful to Mrs.Shincy K.S (Head quality control department) for her valuable guidance and encouragement at various stages of my training period. I also thank Mr.Sibin (Assistant Quality Controller) for the time he spent in order to proof read and correcting my mistakes. I would like to acknowledge with much appreciation of the crucial role of technical superintendent, other staff and workers for their guidance, suggestion and cooperation. I express heartfelt thanks to our respected Principal Rev Fr.Dr.Jolly Andrews CMI of Christ College Irinjalakuda for his support to our project. I express my deep gratitude to our HOD Mrs.Lulu Varghese, Prof. Mr.Nikil A.N , Prof .Mr. Aswin Sanjeev and other department teachers , Department of Food Technology, for their support and patronage.

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**REPORT ON IN-PLANT TRAINING AT UNIPULP AGRO
INDUSTRIES, KAKKANCHERI, MALAPPURAM - 673635**

**WORK DONE AT UNIPULP AGRO INDUSTRIES
JANUARY 2023 -APRIL 2023**

On partial fulfillment of the the requirements for the degree
BVOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY
RAMNIVED K.A
CCAUBOB026



CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR – 680125

Affiliated to University of Calicut

2020 -2023

INTERNSHIP REPORT
WORK DONE AT : UNIPULP AGRO INDUSTRIES
ON PARTIAL FULLFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY
SUBMITTED BY : RAMNIVED K.A (CCAUBOB026)

INTERNAL EXAMINER

INDUSTRIAL REPRESENTATIVE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that Internship report submitted in CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA ,THRISSUR for the partial fulfillment for award of B.voc Food Processing and Technology (2020-2023),is a record of original work done under the supervision of Mr.Sangeeth Surendran (Plant manager) and Mr.Diljith M (Head Quality Controller) of UNIPULP AGRO INDUSTRIES,KAKKANCHEY.

RAMNIVED K.A

ACKNOWLEDGEMENT

We thank the god Almighty for showering his blessings upon us for the successful completion of the in-plant training undertaken by us. We gracefully acknowledge the help and advice of the number of people during the training period. We express our heartfelt thanks to the principal **Rev. Fr. Dr. Jolly Andrews CMI** Christ College (Autonomous) Irinjalakuda.

We express our profound sense of gratitude to **Mrs. Lulu Varghese**, head of department of Bvoc.Food Processing technology Christ College Irinjalakuda and all teachers for their support and encouragement and guidance to achieve our internship program.

We express our heartfelt thanks to UNIPULP AGRO INDUSTRIES for granting us the permission for the In-plant training in the company. We also thanks to. **Mr.Sangeeth Surendran** (Plant Manager) and **Mr.Diljith M** (Head Quality Controller) for their guidance and whole hearted co-operation during the period of training and all specific associates and staff in Unipulp who helped and shared their experiences and knowledge with us.

Also, we like to thank our family, friends and everyone who supported and encourage in every moment of our life and stand with us during our difficult times. Finally thanking all other unnamed who helped us in various ways to complete the internship.

ABSTRACT

This Internship report submitted is about the details and experiences during the training period at Unipulp Agro Industries, Kakkancheri, Malappuram. The Internship was done on basis of partial fulfillment of my degree B.Voc Food Processing Technology at Christ College (Autonomous) Irinjalakuda, Thrissur. The Internship program was a great opportunity to know more about Fruit Juices, Pulps, Dices and also acquire professional knowledge about industries and the systems they follows. It also helped to interact with the staffs of the industry and receive advice and information regarding the industry. The training periods in the industries was very beneficial for understanding and helped to improve skills in the required programs.

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REPORT ON INPLANT TRAINING AT TAMEEMI GROUP OF NSR
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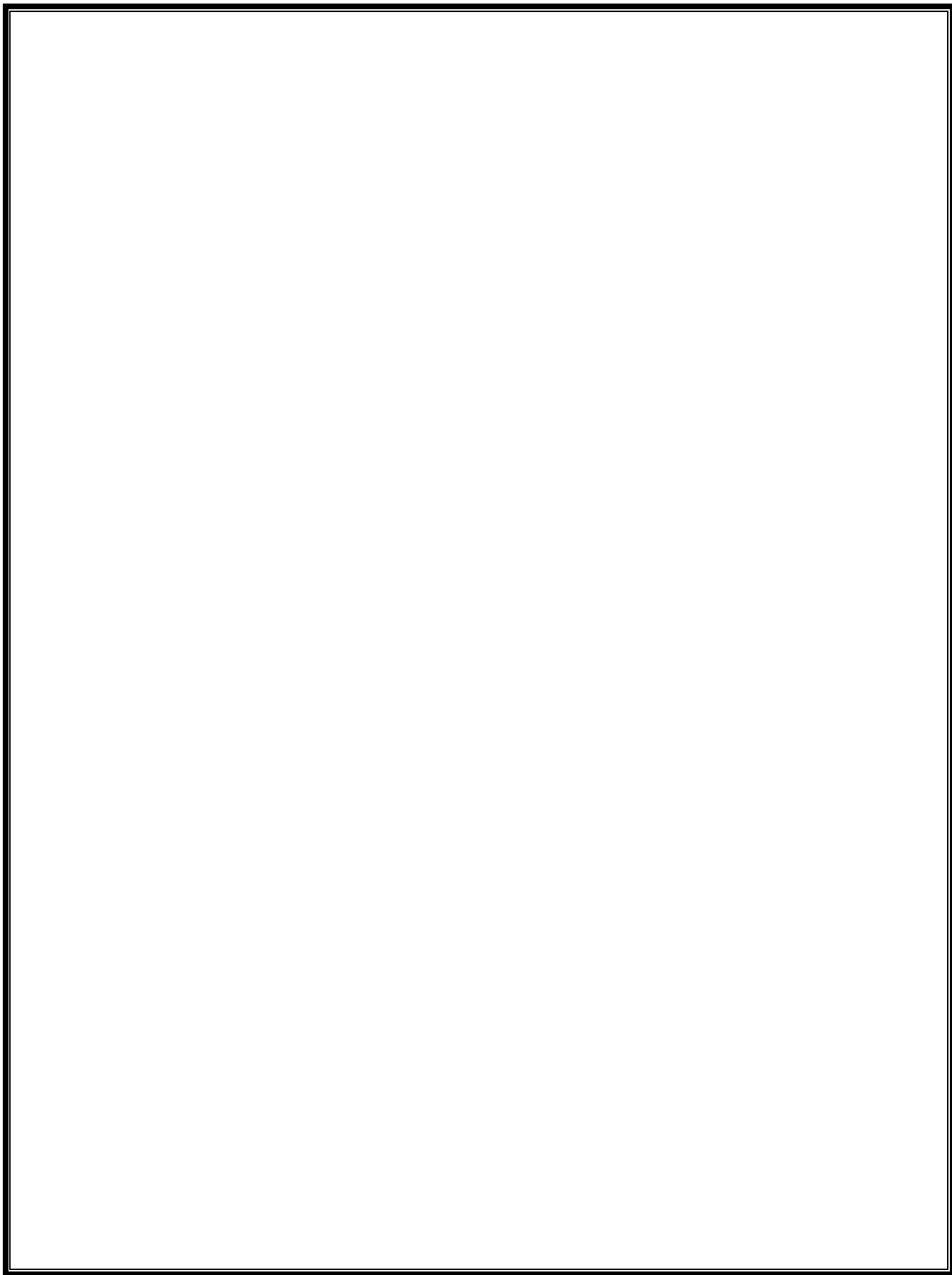
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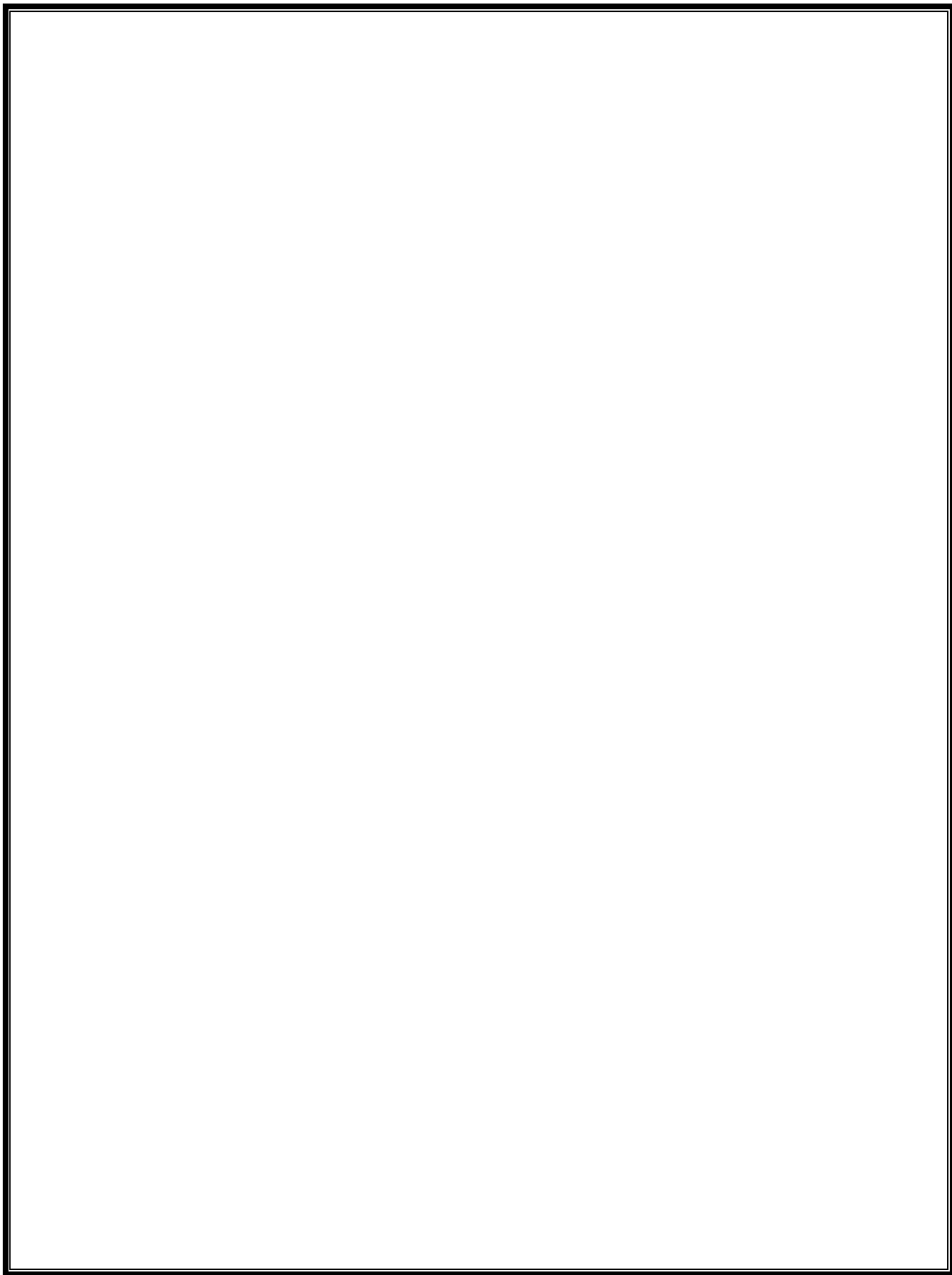
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- To impart traditional taste with the help of modern technology like copper controlled roasting (CCR).

**REPORT ON INTERNSHIP AT AI RAWBI DAIRY COMPANY
AL KHAWANEEJ, DUBAI, UNITED ARAB EMIRATES**

**WORK DONE AT
ALRAWABI**

**ON PARTIAL FULFILLMENT OF B.VOC.FOOD
PROCESSING TECHNOLOGY**

Submitted by: Shanika Sahajan CCAUBOB028



**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR, KERALA, 680125**

DECEMBER 2022 - MAY 2023

DECLARATION

I hereby declare that internship report submitted in CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA ,THRISSUR for the partial fulfilment for award of B.voc Food Processing and Technology (2020-2023), is a record of original work done under the supervision of Mr.Kamaleldin Hussein (Plant Manager), and Ms.Azza Kamal (Shift Supervisor) of ALRAWABI DAIRY COMPANY, DUBAI, UAE.

SHANIKA SAHAJAN

ACKNOWLEDGEMENT

First of all I would like to thank the company for providing me this opportunity. I express my deep sense of respect and gratitude to Ms.Entesar Al Kabi (HR Manager) and Ms Nagla Yousif (Admin officer) for providing an opportunity to undergo training at AL RAWABI DAIRY.

I would like to give special thanks to Mr.Kamaleldin Hussein (Plant Manager), Mr.Moez Ali (Production Manager), Ms.Azza Kamal (Shift Supervisor), Mr.Nasir (Assistant Production Manager), Mr.Adnan Mujeeb (Unit Supervisor), for their indefatigable efforts, stimulating discussion, constant encouragement and admirable guidance throughout the course of this project. I would like to thank all the supervisors and worker who helped in clearing all my doubts.

I would also like to thank Rev.Dr.Jolly Andrews CMI , principal of Christ College Irinjalakuda, Nikhil A.N coordinator and Lulu Varghese (HOD) B.voc Food Processing Technology for guidance and valuable suggestion throughout the programme. Above all I express my profound sense of gratitude to the almighty.

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REPORT ON INPLANT TRAINING AT MILMA ERNAKULAM DAIRY
THRIPPUNITHURA,KOCHI,KERALA -682301

WORK DONE AT MILMA ERNAKULAM DAIRY,THRIPPUNITHURA

DECEMBER 2022 - JANUARY 2023

On partial fulfilment of the requirement for the degree
B.VOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY

VARUNANATH V V (CCAUBOB030)



CHRIST COLLEGE (AUTONOMOUS),
IRINJALAKUDA,THRISSUR - 680125

Affiliated to University of calicut

2020-2023

INTERNSHIP REPORT
WORK DONE AT: MILMA ERNAKULAM DAIRY
ON PARTIAL FULFILLMENT OF BVOC FOOD PROCESSING TECHNOLOGY
SUBMITTED BY : VARUNANATH V V (CCAUBOB030)

INDUSTRIAL EXAMINER

INDUSTRIAL REPRESENTATIVE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that the Internship report submitted at CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA is a bonafide record of the project work done by me under the supervision of Mrs. Vincy George(Quality controller) and Mrs.Linny susan (Assistant manager production) at MILMA DAIRY THRIPPUNITHURA from the period of 20th December 2022 to 19th January 2023.

Ms.Varunanath v v

ACKNOWLEDGEMENT

It is a pleasant duty to express our acknowledgement for the assistance and support rendered to us by various personalities at various stages in the successful completion of this work. We wish to express our sincere gratitude to ERNAKULAM DAIRY (ERMPU) and its management especially Mr. G V PRASADA RAO (Senior Manager) for permitting us to undergo in-plant training at this plant and also for his constant support. We would also like to extend our sincere gratitude to Mrs. Linny Susan (Assistant Manager Production) for helping us to complete this training. We are also thankful to all the Technical Superintendents and entire staff at

ERNAKULAM DAIRY for their constant guidance and support throughout the internship. We also extend our gratitude to all staffs, technicians and other workers for their guidance, suggestions and encouragement in the study.

I would also like to thank Rev.Dr.Jolly Andrews CMI,principal of Christ College Irinjalakuda,Nikhil A.N coordinator and Lulu Varghese(HOD) B.voc Food Processing Technology for guidance and valuable suggestion throughout the programme.Above all I express my profound sense of gratitude to the almighty.

ABSTRACT

The Internship report submitted is about the details and experience during the training period at Milma Ernakulam Dairy Thrippunithura. The Internship was done on basis of partial fulfilment of my degree B.Voc Food Processing Technology at Christ College (Autonomous). The Internship program was a great opportunity to know more about milk processing and also acquire professional knowledge about industry and the system they follow. It is also helped to interact with staffs of the industry and receive advise and information regarding the industry. The training periods in the industry was very beneficial for understanding and help to improve skills in the required programs.

MILMA ERNAKULAM DAIRY, THRIPPUNITHURA

Milma is the popular name given to Kerala Co-operative Milk Marketing Federation (KCMMF). Milma started its operation in 1980 with its head office at Thiruvananthapuram. It is a three tiered organization. The company manufactures milk and various milk based products as well as mango drinks throughout the state. MILMA has been instrumental in achieving the national goal of self-sufficiency in milk production in the state. The company goal is "The socio-economic progress of the dairy farmer through procuring, processing and marketing of milk". Still the goal is recieding as Kerala enjoys one of the highest ranges of per capita milk consumption. KCMMF is totally content in the realization of this vision which was set before it. KCMMF have achieved the distinction of this vision which was set before it.

MISSION

"FARMERS PROSPERITY THROUGH CONSUMER SATISFACTION"

VISION

"To bring about soci-economic development of dairy farmers on a sustainable basis and providing quality of milk and milk products to the consumers at a reasonable price"

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INTERNSHIP TRAINING REPORT

Submitted by:

AVANI V S (CCAUBOB032)

Department of B. VOC Food Processing Technology

University of Calicut



B.voc Food processing and technology

MARCH 2022



**KINFRA SMALL INDUSTRIES PARK,
KORATTY, THRISSUR 680309**

DECLARATION

I hereby declare that the internship report submitted in Calicut University in partial fulfillment for award of B.voc Food Processing Technology is a record of original work done under the guidance of Mrs.Shincy K.S, Head Quality Controller ORKID BAKES AND FOODS, KINFRA-Koratty

Avani V S

Place:

Date:

ACKNOWLEDGEMENT

I express my deep sense of gratitude to the managing director of the company, ORKID BAKES AND FOOD, for granting the permission for my one month internship training in this company. I am very much thankful to Mrs.Shincy K.S (Head quality control department) for her valuable guidance and encouragement at various stages of my training period. I also thank Mr.Sibin (Assistant Quality Controller) for the time he spent in order to proof read and correcting my mistakes. I would like to acknowledge with much appreciation of the crucial role of technical superintendent, other staff and workers for their guidance, suggestion and cooperation. I express heartfelt thanks to our respected Principal Rev Fr.Dr.Jolly Andrews CMI of Christ College Irinjalakuda for his support to our project. I express my deep gratitude to our HOD Mrs.Lulu Varghese, Prof. Mr.Nikil A.N , Prof .Mr. Aswin Sanjeev and other department teachers , Department of Food Technology, for their support and patronage.

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**REPORT ON IN-PLANT TRAINING AT UNIPULP AGRO
INDUSTRIES, KAKKANCHERI, MALAPPURAM - 673635**

**WORK DONE AT UNIPULP AGRO INDUSTRIES
JANUARY 2023 -APRIL 2023**

On partial fulfillment of the the requirements for the degree
BVOC FOOD PROCESSING TECHNOLOGY

SUBMITTED BY
ROHITHRAJ C.J
CCAUBOB034



CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR – 680125

Affiliated to University of Calicut

2020 -2023

INTERNSHIP REPORT
WORK DONE AT : UNIPULP AGRO INDUSTRIES
ON PARTIAL FULLFILLMENT OF BVOC FOOD PROCESSING
TECHNOLOGY
SUBMITTED BY : ROHITHRAJ C.J (CCAUBOB034)

INTERNAL EXAMINER

INDUSTRIAL REPRESENTATIVE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that Internship report submitted in CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA ,THRISSUR for the partial fulfillment for award of B.voc Food Processing and Technology (2020-2023),is a record of original work done under the supervision of Mr.Sangeeth Surendran (Plant manager) and Mr.Diljith M (Head Quality Controller) of UNIPULP AGRO INDUSTRIES,KAKKANCHEY.

ROHITHRAJ C.J

ACKNOWLEDGEMENT

We thank the god Almighty for showering his blessings upon us for the successful completion of the in-plant training undertaken by us. We gracefully acknowledge the help and advice of the number of people during the training period. We express our heartfelt thanks to the principal **Rev. Fr. Dr. Jolly Andrews CMI** Christ College (Autonomous) Irinjalakuda.

We express our profound sense of gratitude to **Mrs. Lulu Varghese**, head of department of Bvoc.Food Processing technology Christ College Irinjalakuda and all teachers for their support and encouragement and guidance to achieve our internship program.

We express our heartfelt thanks to UNIPULP AGRO INDUSTRIES for granting us the permission for the In-plant training in the company. We also thanks to **Mr.Sangeeth Surendran** (Plant Manager) and **Mr.Diljith M** (Head Quality Controller) for their guidance and whole hearted co-operation during the period of training and all specific associates and staff in Unipulp who helped and shared their experiences and knowledge with us.

Also, we like to thank our family, friends and everyone who supported and encourage in every moment of our life and stand with us during our difficult times. Finally thanking all other unnamed who helped us in various ways to complete the internship.

ABSTRACT

This Internship report submitted is about the details and experiences during the training period at Unipulp Agro Industries, Kakkancheri, Malappuram. The Internship was done on basis of partial fulfillment of my degree B.Voc Food Processing Technology at Christ College (Autonomous) Irinjalakuda, Thrissur. The Internship program was a great opportunity to know more about Fruit Juices, Pulps, Dices and also acquire professional knowledge about industries and the systems they follows. It also helped to interact with the staffs of the industry and receive advice and information regarding the industry. The training periods in the industries was very beneficial for understanding and helped to improve skills in the required programs.

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