



**Gyanmanjari**  
Innovative University

## Department of Information Technology

Visit Report

14/07/2023

At

Sarvottam Dairy, Sihor



Prepared by:

Prof. Vishakha B. Savani

**H.O.D**

Prof. Dhaval R. Chandarana

**Provost**

Dr. H. M. Nimbark

# Content

<b>(1) Acknowledgement</b>	<b>2</b>
<b>(2) Information</b>	<b>3</b>
<b>(3) Purpose of Visit</b>	<b>4</b>
<b>(4) What we learnt?</b>	<b>5</b>
<b>(5) Conclusion</b>	<b>11</b>

## **ACKNOWLEDGEMENT**

We are deeply indebted to the provost **Dr. H. M. Nimbark Sir**, without whose guidance and corporation tour would not been possible.

Our sincere gratitude to **Head of Department Prof. Dhaval R. Chandarana Sir** for giving us permission to go for such an Industrial visit.

We also express our sincere gratitude to **Prof. Vishakha B. Savani, Prof. Tanvi D. Oza and Prof. Ritesh D. Chimnani** who has taken a lot of efforts for getting success at each and every step and coming along with us.

We will like to thank **Prof. Sandip A. Gohil** and our college for being supportive all the time and giving such a good opportunity to see and interact with the corporate world in college life itself.

## **INFORMATION**

Sarvottam Dairy was established in 21st November, 2004 by The Bhavnagar District co-operative Milk Producer's Union Ltd. under the Regd. No Sec. Tu 28701 and Regd Date 27-06-2001.

The union is the result of the burning desire and endless efforts of the great visionaries like Mr. H R Joshi, Mr. M P Pandya and Mr. Mahendra Panot.

At present Mr. Mahendrabhai Panot is the chairman of Sarvottam Dairy. The dairy was started with few employees. At present, the dairy has 55 employees. It is producing milk and buttermilk products.

The Head Office and Plant of Sarvottam Dairy is Located at Bhavnagar Highway Road, Sihor. It is a unique dairy in Sihor a very lovely greenish atmosphere in 20 acres. Sarvottam Dairy was concern with Uttam Dairy Ahemdabad. It has an E.T.P facility. It has ISO 9001:2000 Marko.



(A) Front View of Sarvottam Dairy

## **PURPOSE OF VISIT**

### ❖ **Industrial visits are important for the following reasons:**

1. To gain a practical knowledge of the actual working of the organization.
2. To get the practical knowledge of the project development process.
3. To adopt criteria about the management.
4. To study co-ordination between different departments.
5. How to control various circumstances.

In order to achieve the above mentioned objectives we had organized an industrial visit at Sarvottam Dairy, Sihor for 1th Sem. I.T. Students.

### ❖ **Significance of the Industrial Tour**

The basic objective of having industrial tour is for studying various aspects related with different industrial units.

The different techniques and methods being used in industries are studied in order to gain wide outlook concerning industrial activities for that purpose.

## What we Learnt?

On 14<sup>th</sup> July, 2023 (Friday) at 10:00 A.M. we reached at Sarvottam Dairy (Sihor) which is Shree Bhavnagar District Co-operative Milk producer's Union Ltd.



We got entry at 11:00 am. Our faculty members lead us. All the students of IT branch were in discipline. It was a huge campus with tight security. The director of Sarvottam Dairy gave the permission to visit the exhibition. The visit is divided into four parts.

Part-1 We had visited the testing area of Sarvottam Dairy which is used for testing of row milk. There are many parameters which are tested in row milk like fat content, temperature, PH. After testing the milk is transferred in 2<sup>nd</sup> unit which has containers to store tested row milk.



Part -2 We had reached in 3<sup>rd</sup> unit which is pasteurization unit. In this process first milk is heated rapidly at around 70° C for destroy harmful bacteria. Then this heated milk is cooled down rapidly at normal temperature.

Part -3 We had reached in 4<sup>th</sup> unit which is separation unit where milk may undergo separation to separate cream from skim milk. The cream is used for Ghee and normal milk is passed to packing and some milk is passed in yogurt container and also frozen lactobacillus bacteria passed into it.



Part -4 In last unit all the packed items kept in storage unit. The packaged dairy products are distributed to retailers, wholesalers, or directly to consumers through a logistics and distribution network.







## Personal Experience of Students

The industrial tour was the interface between the college life and the corporate world. We all enjoyed this Industrial visit with ample of things learning, gaining knowledge, having different experiences and having a great journey. This visit would not have successfully coordinated by our student coordinators **Yogiraj Dhameliya, Yatriba Gohil and Rudra Patel** and the most important we would not have enjoyed and gone without our faculty coordinators **Prof. Vishakha B. Savani, Prof. Tanvi D. Oza and Prof. Ritesh D. Chimnani.**

## Conclusion

The experience of this tour was really fantastic and unforgettable. It was a reverberating experience which cherished all of us.

Students got valuable information about different aspects of Dairy. We got to learn a lot many more things from this tour.

**THANK YOU**