



**Gyanmanjari Institute of Technology
Bhavnagar**

Department of Information Technology

Visit Report

11/07/2025

At

**Parle (G.P. Manglani Foods Pvt. Ltd.),
Tagdi**

Prepared by:

Prof. Japan M. Mavani

H.O. D

Prof. Dhaval R. Chandarana

Principal

Dr. H. M. Nimbark

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ACKNOWLEDGEMENT

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We would like to thank **Prof. Sunil H. Chavda** 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

On **11/07/2025**, students from **B.Tech. Semester 1, Class Y (Bridge Course)** visited **Parle (G.P. Manglani Foods Pvt. Ltd.)** in Village : Tagdi, Gujarat. This facility is known for producing biscuits and confectionery items on a large scale, offering students an excellent opportunity to observe real-world industrial operations.

The visit aimed to give students practical exposure to manufacturing processes, quality control, hygiene protocols, and automation in food production. Guided by faculty members and plant professionals, students observed various stages of production—from raw material handling to baking and packaging.

Through this visit, students gained insights into how theoretical concepts in engineering relate to actual industry practices. They also learned about the importance of teamwork, safety, and efficiency in an industrial setting.

Overall, the visit was a valuable learning experience that connected academic knowledge with industry applications and helped students develop a better understanding of the food manufacturing sector.



PURPOSE OF VISIT

The purpose of the industrial visit to **Parle (G.P. Manglani Foods Pvt. Ltd.)** was to introduce **B.Tech. Semester 1** students to the real-world applications of industrial practices in the food manufacturing sector. As part of the Bridge Course, the visit aimed to bridge the gap between theoretical classroom learning and the practical functioning of large-scale food production and quality control systems.

One of the key objectives of the visit was to expose students to modern manufacturing processes, packaging techniques, and hygiene standards maintained in the food industry. The experience provided students with insight into various departments such as production, quality assurance, logistics, and supply chain management—helping them understand how these units work together to ensure efficient product delivery.

The visit was also designed to:

- Enhance students' understanding of industrial automation and machinery used in biscuit and confectionery production.
- Encourage curiosity and inquiry-based learning through direct observation and interaction with plant professionals.
- Connect foundational subjects (like chemistry, mechanical processes, and industrial safety) with real-time applications in a working factory environment.
- Instill an appreciation for workplace discipline, safety protocols, and the importance of teamwork in industrial operations.

Additionally, the visit aimed to build students' professional awareness and provide early exposure to potential career pathways in manufacturing, quality control, R&D, and food technology. Students were able to ask questions, observe production in action, and learn from industry experts about quality benchmarks, production scalability, and sustainable practices in food manufacturing.

The tour also served as a platform for developing soft skills like communication, collaboration, and critical thinking. Through guided tours and group observations, students shared insights, asked questions, and engaged in discussions that encouraged them to think beyond textbooks and imagine real-life applications of their studies.

Overall, the visit to Parle (G.P. Manglani Foods Pvt. Ltd.) was a valuable learning experience that helped students connect academic content with industry expectations, sparked interest in core technical subjects, and laid the foundation for a more informed and career-oriented approach to their B.Tech. journey.



Personal Experience of Students

The visit to **Parle (G.P. Manglani Foods Pvt. Ltd.)** on **11/07/2025** was a highly informative and engaging experience for me as a **B.Tech. Semester 1 student** enrolled in the **Bridge Course**. As part of our orientation into technical education, this visit provided a valuable introduction to real-world industrial practices. Watching the biscuit production line in action—from ingredient mixing to packaging—gave me a clear understanding of how classroom theories are applied in actual manufacturing processes. The focus on hygiene, automation, and quality control was particularly interesting. Exploring the facility with my classmates and participating in guided discussions made the learning interactive and memorable. This visit not only strengthened my interest in the field of engineering but also highlighted the importance of practical exposure early in our academic journey through the Bridge Course.



Conclusion

The industrial visit to **Parle (G.P. Manglani Foods Pvt. Ltd.)** was a valuable experience for **B.Tech. Semester 1 Bridge Course** students. It provided practical exposure to real-world manufacturing processes, quality control, and automation in the food industry.

The visit helped students connect theoretical knowledge with industry applications and understand how engineering concepts are used in practice. Interacting with professionals and observing live operations enhanced their awareness and interest in the field.

THANK YOU