

T FRANCIS DE SALES COLLEGE

Permanently Affiliated to Bangalore University | AICTE Approved Electronic City, Bengaluru - 100

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REPORT ON FIELD WORK AT UNIBIC FACTORY

Title	FIELD VISIT TO UNIBIC FACTORY	
Date & Time of Event(s)	15 TH July 2022, 10:00 AM – 12:00 PM	
Department / Association	Final year BCOM F Section	
Venue	UNIBIC COOKIES FACTORY	
PLATFORM		
Number of Participants	15	

Resource Person(s) with qualification	Prof. Pradeep V Assistant Professor, Department of Commerce

Objectives

The industrial visits were for the awareness of the students on the production process of the company, and helps in eliminating the misconceptions of workplace. The students can witness the live events of the organisation.

Introduction

On 15th JULY, 2022 St Francis De sales college, has conducted an industrial visit to UNIBIC COOKIES FACTORY with 15 students of final year Bcom "F" section. The class was under the guidance of Prof. Pradeep V who coordinated with the management for the organization of this visit.

The industrial visit started at 10:00 am, being there in factory, where Miss Nandini in charge of total quantity department has welcomed us to the UNIBIC cookies factory. She introduced the company to us and mentioned that the company was started in 2004 which is an Australian originated company, Founder of this company is Ronald Bradmanand it only produces cookies. This company comes under FMCG and it is certified under Food Safety and Standards Authority of India (FSSAI) and British Retail Consortium (BRC).

Miss Nandini in-charge of the total quantity department Unibic company, Prof. Samiya Mubeen head of the section with MBA Student team.

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Then she explained about the production levels of the Unibic company where they are producing 28 different flavours of cookies. There are two types of materials they use; one is raw materials and the other is packaging material. More than 100 different types of raw materials are used by the company.

And coming to the packaging material there is three types primary – which has direct contact with the cookies and protects them, secondary – which protects the primary package, tertiary-which protects bother. Primary and secondary package. The next step is the quality inspection of the raw materials where they select according to their quality standards. Then these raw materials are sent to warehousing, they use forklift vehicles for loading and unloading the materials and they put them on palates. There are two types of plates one is metal and the other is wooden. The metal plate is used to put raw materials and the wooden palate is for finished goods. Materials are stored in different palates in order to avoid cross-contamination. Then they use bin cards, which represents the data of the material to identify the product and for FIFO (first in first out) purpose.

After She explaining the different production levels of the company, she explained the production process. They use hopper for mixing the dough, where all the ingredients come through the pipe and fall into the hopper. Then they use different types of conveyors to transfer the materials from place to another. Then the base material is to be shaped, they use two technologies for shaping one is wire cutting and molding. Then they'll bake the product by sending them into the oven at particular temperatures from 150 degrees to 300-degree centigrade in just 8 minutes. After backing these products will be sent int the cooler wherein gives crispy and crunch to the cookies. The next step is packaging, the main label will be pre-printed except the price, date of manufacture, date of expiry, batch number. Then automatic taping machines will pack the bulky products together.

Lots of skilled workers are present at the packaging area showcasing their talents. At the end of the session they gave us good send off and complimentary biscuit packets.

Outcome

The students have learnt how the production will take place, and stock valuation. It was a experiential learning process to the students, who learnt entire concept of converting of raw material into finished product. Understanding the things practically has helped the students to know all the processes.

HEAD

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STUDENT LIST:

SI No	Roll No	Student Name
1	20T001H	GOKUL KRISHNA V
2	20T002K	MOHITH GOWDA R
3	20T003H	SYED FARDEEN
4	20T004TA	YOGESH R
5	20T005TA	MAHESH RAO
6	20T007TA	NAVEENA S
7	20T008H	MOHAMMED AZAM A
8	20T009K	NITHYASHREE S
9	20T010K	KARTHIK S
10	20T011E	SNEHA EKKA
11	20T013H	CHANDRU R
12	20T014K	RAKSHITH S
13	20T015K	JAMES SAMUEL B
14	20T020K	SUNIL N
15	LR20T021H	HAJEERA N

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