

SRR & CVR GOVERNMENT DEGREE COLLEGE (A)
VIJAYAWADA, KRISHNA DIST.

A REPORT ON
INDUSTRIAL VISIT

To

Indira Foods Ulavacharu, Vijayawada

Date & Time :

04- 12-2018 from 10.00 am to 2.pm

Participants :

Sri.S.N.Subhani, Incharge

Faculty of Commerce:

Sri. B.S.N. Rao,

Sri. M.Srinivasa Rao

Sri. P. Murali

Smt. B. Prathima

Sri.M.S.Sharma

Students of B.COM

Organised by :

Department of Commerce & Management
SRR & CVR Government Degree College (A)
Vijayawada, Krishna Dist.
Andhra Pradesh

INTRODUCTION:

Educational Field Trips make the student more diligent, increase their knowledge, facilitates the learning process, and provides a special experience for students that cannot be found in books. Besides that, teachers use this to apply moral values to the students.

Keeping this in view, The Department of Commerce & Management of SRR & CVR Government Degree College arranged an Industrial visit to B.Com students on 4th December 2018 to Indiraa Foods Ulavacharu Factory, where they got some fine knowledge of the workings and management of a factory. They understood the working pattern of the factory, their management, and their marketing strategies.

ABOUT INDIRAA FOODS ULAVACHARU:

Ulavacharu recipe is a super healthy authentic Andhra recipe where we cook horse gram which contains the highest protein in a fluid and semi-fluid form.

"INDIRAA FOOD'S" is committed to providing one of the best recipes of South India. Over past the 25 years, Idira foods have been providing tasty and traditional Ulavacharu (ఉలవచారు) all over Andhra Pradesh, Telangana, Karnataka, Tamil Nadu, and abroad too. We are the leading providers of Ulavacharu (ఉలవచారు) for Individuals, Retailers, Marriages and Functions.

Indiraa Foods was started from humble beginnings in rural Andhra Pradesh by Mandava Venkataratnam Garu. Over the last 25 years, he has perfected the art of making Ulava Charu and in fact, invented (also patented) the jacketed vessels needed to brew the highest quality product. But Indiraa Foods never forgot its commitment to honesty, integrity, and quality. That is why they have earned an enviable distinction of being one of the most famous manufacturers of tasty and hygienic Ulavacharu.

In fact “brown soup” as Ulavacharu is known in cities had changed the fortunes of Mr. Ratnam. Once this recipe, made from horse grams, was confined mainly to the farming community, but it is now satisfying taste buds beyond boundaries courtesy of Mr. Ratnam.

It became a celebrated dish in functions in AP and Telangana State and in Tamil Nadu and Karnataka where Telugus reside. It has also reached the United States and other Western countries.

Interestingly, its popularity has grown through mouth-to-mouth publicity. A number of celebrities have also appreciated this pure Telugu dish including former US President Bill Clinton when he tasted it during TANA meetings

SUMMARY OF VISIT:

We arrived at Indiraa Foods Ulavacharu factory at 10:00 AM. After that, we gathered at the front gate. Mr. Mandava Venkataratnam Garu personally guided the team and explain the process of preparation of ulavacharu right from the first step of purchasing the qualitative grains to the last step of packing ulavacharu . He also gives the business tips, ethics of business, and strategies that are needed for the success of any business. He also shared his experiences as the founder of the Factory, where the students visited manufacturing as well as packing and dispatching functions of Indiraa Foods Ulavacharu Unit where students were getting knowledge about processing system. The process of ulavacharu making is as follows

- The entire process of ulavacharu making takes nearly 12 hours. By taking 1200 liters of water finally 50 liters of the pure essence of ulavacharu comes out
- In the first step of ulavacharu making the employees first check the quality of the horses grains and pour them into a De- stoner machine that will separate stone and mud particles from the hores grains. Then they are cleaned with fresh water.
- The 2 nd stage of the process takes 4hours to extract the water from of ulavacharu final form of ulavacharu. In this stage, a single fire boiler is connected with a number of vessels for cooking. Here the cleaned hores grains will be poured into specially made vessels that contain hot water in them. the vassal which is mentioned here as a specially designed and sanctioned patent right for its making by the founder of the factory. He also mentioned about pure RO water is used in the making of ulavacharu. This practice is a unique feature adopted by the manufacturer.
- The stage is a lengthy and time taking process that goes up to 6 to 8 hours. In this stage, the water will be separated from the horse grams and several ingredients such as onions, tamarind chili powder, and salt will be added simultaneously and boiled till the end of getting up to the collection of the final recipe. From here packed the product to send to sales outlets.



A group photo with the founder of Indira Foods Ulavacharu



Entrance of the Factory



At Fire Boiler



At processing unit

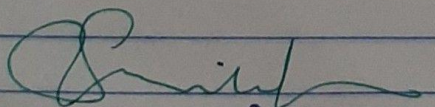
11 Dec 2018
69
A Field Trip To Indira Foods
Ulava Charu, Chinadala, Visakhapatna
on 11 Dec 2018

Department of Commerce & Business Administration organised a field trip to Indira Foods Ulava Charu factory on Dec 2018 for II, III, IV semester students of BBA, & B.COM. over the 25 years they have been providing tasty and traditional ulava charu all over Andhra Pradesh, Telangana, Karnataka, Tamil Nadu and abroad too. Indira Foods, started from humble beginnings in rural Andhra Pradesh by Mandava Venkateswaram Charu. Indira Foods are FSSAI certified. And this industry providing employment opportunities to many people.

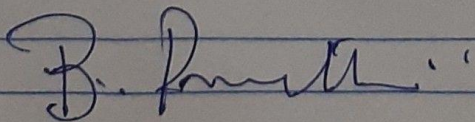
All ⁴⁵ BBA & students who are visited these factory getting more ulava charu Industrial Experience, and also know the knowledge about the ulava charu

SNO	Student Name	class	Signature
1	P. Adi Lakshmi	(11) B.com(CA) - A	P. Adi Lakshmi
2	T. Ramu Nait	"	T. Ramu Nait
3	lavanya lakshmi sree	"	B. Lavanya C.S
4	Shaik Subhani	"	Sk. Subhani
5	P. Ramya	"	P. Ramya
6	D. Siva nagakiran.	"	D. Siva Nagakiran
7	P. Kusuma Priya	"	P. Kusuma Priya
8	K. Anitha	"	K. Anitha.
9	P. Sai Manoj	"	P. Saitaneni
10	Y. Hima Bindhu	"	Y. Hima Bindu
11	D. Lokesh Reddy	"	T. Lokesh Reddy
12	B. Ganesh	"	B. Ganesh
13	k. Jnanardhana Rao	"	K. Jnanardhana Rao
14	k. Suresh	"	G. Srinivas Rao
15	G. Srinu	"	G. Srinu
16	D. Mahesh.	"	D. Mahesh
17	L. Venkatesh	"	Venkatesh
18	D. Vaswanth Paul	"	D. Vaswanth Paul
19	U. Sravani Lakshmi	"	U. Sravani
20	Mohammed Hassena	"	MD. Hassena
21	P. Durga Bharani	"	P. Durga Bharani
22	L. Ajay Krishna.	"	L. Ajay Krishna
23	k. Jagadeesh.	"	Jagadeesh
24	P. Leela Ratna mani	"	P. Leela Ratna Mani
25	Shaik Baji	"	SK. Baji
26	k. Srinivasa Rao	"	K. Srinivas Rao
27	K. Amma Sai Raju.	"	K. Amma Sai Raju
28	K. Hema Bhargavi	"	K. Hema Bhargavi
29	v. Kishore Babu.	"	v. Kishore
30	Y. Sumanth.	"	Y. Sumanth

S.No	Student	class	Signature
31.	V. Sruthi		
32.	K. Raghunadh	III B.com(CA)-A	V. Sruthi
33.	R. Lokesh	"	K. Raghunadh
34.	G. Divya	"	R. Lokesh
35.	M. Naga Haritha.	"	G. Divya
36.	U. Samuel	"	M. Naga Haritha.
37.	Shaik Mahaboobay Subhani	"	U. Samuel
38.	K. Sanjay	"	Shaik Subhani
39.	S. Nani	"	K. Sanjay
40.	D. Hari Leela.	"	S. Nani
41.	R. Srisitha	"	D. Hari Leela
42.	D. Kaushik	"	R. Srisitha
43.	Shaik Wiyaz	"	D. Kaushik
44.	D. Gowthami	"	Shaik Wiyaz
45.	Ch. Syam Kumar	"	D. Gowthami
46.	K. Suguna.	"	Ch. SYAM kumar
47.	A. Chandra Sekhar	"	K. Suguna
48.	S. Vyshnavi	"	A. Chandra Sekhar
49.	P. Prem Kumar	"	S. Vyshnavi
50.	S. Thirupathama	"	P. Prem Kumar
51.	M. Anil Kumar.	"	S. Thirupathama.
52.	L. Rakesh	"	M. Anil
53.			L. Rakesh


 G. Karun
 M. Shrinaksh

B. S. N. Rao
 P. V. N. Murthy


 B. Pruthi

SRR & CVR GOVERNMENT DEGREE COLLEGE (A)
VIJAYAWADA, KRISHNA DIST.

A REPORT ON
INDUSTRIAL VISIT

To
KCP SUGARS, VUYYURU

Date & Time:
26- 02-2020 from 8.30 am to 3.pm

Participants:
Sri. P.B.N. Murthy (Incharge of the Dept.)
Sri. P. Murali
Smt. G. Karuna Sri
Smt. E. Sunitha
Smt. Razia Sultana
Students of BBA & B.Com

Organised by :
Department of Commerce & Management
SRR & CVR Government Degree College (A)
Vijayawada, Krishna Dist.
Andhra Pradesh

INTRODUCTION:

Educational Field Trips make the student more diligent, increase their knowledge, facilitates the learning process, and provides a special experience for students that cannot be found in books. Besides that, teachers use this to apply moral values to the students.

Keeping this in view, The Department of Commerce & Management of SRR & CVR Government Degree College arranged an Industrial visit to B.Com & BBA students on 26th February 2020 to KCP Sugar factory, vuyyuru, krishna(dist) where they got some fine knowledge of workings and management of the factory. They understood the working process of sugar production and the company's managerial strength and marketing strategies.

ABOUT KCP SUGARS

K.C.P Sugar and Industries Corporation Ltd is one of the leading sugar manufacturing companies in India. Its allied business consists of manufacturing and marketing of Rectified Spirit, Extra Neutral Alcohol, Ethanol, Incidental Cogeneration of Power, Organic Manure, Mycorrhiza Vam, Calcium Lactate, and CO₂. The company has two sugar factories located in Krishna District Andhra Pradesh having an aggregate crushing capacity of 11,500 tons per day.

Vision:

To emerge as a leading sugar manufacturing unit in the state, creating growing value for the Indian economy and the company's stakeholders.

Mission:

To achieve international standards of excellence in all aspects of sugar manufacture and diversified business with a focus on customers.

To maximize the creation of wealth, value, and satisfaction for the stakeholders.

To attain leadership in developing, adopting and assimilating state-of-the-art technology for competitive advantage.

To foster a culture of participation and innovation for employee growth and contribution.

To cultivate high standards of business ethics and Total Quality Management for a strong corporate identity and brand equity.

To help enrich the quality of life of the community and preserve ecological balance and heritage through a strong environment conscience.

K.C.P. Sugar and Industries Corporation Ltd (KSICL) is producing variety of products in various fields which includes:

- Sugar
- Energy
- Rectified Spirit
- Ethanol
- Calcium Lactate
- Bio-Fertilizers
- Carbon Credits

DETAILS OF VISIT :

We started traveling from the college campus at 8.30 AM via private vehicle on 26th February 2020 with our faculties and 50 students. We reach to the KCP Sugar Industries premises at Vuyyuru within 1Hour. At the very beginning of our visit, we met the Sadiq Pasha at the entrance gate who is working for KCP Sugars as a security officer for 17 years, guided and explained to the students about the processing of Sugars at different stages.



Principal Dr. Velaga Joshi inaugurating the industrial visit programme

SUMMARY OF VISIT:

During the visit, students are divided into 2 groups based on gender. Girl students were led by the women faculty members and another group by male faculty members.

- Initially, students visited a cane carrier where the cane collected from different fields and villages will be washed twice to get fresh sugar cane juice.
- In the 1st step of the process sugar cane is cut into small pieces and loaded into milling Tendon.
- In this stage, the cane passes through 4 mills where big cylinders compress the sugar canes.
- The juice and pulp are separated after this stage.
- It is a large vertical cylindrical tank, where juice is given time for decantation, to separate the clear juice from the turbid, which still contains the mud. Juice flow is continuous.
- A device to separate the mud from the turbid juice; normally of the rotary vacuum type. Can also be any kind of pressure filter, provided with filter cloth, to let the juice pass and retain the mud on its surface.
- In the next stage A series of vessels, in which excess water from the juice is evaporated to form a more concentrated liquid, now called syrup. The vessels work in series under increasing vacuum conditions, to reduce the boiling temperature gradually as the concentration increases step-wise. This prevents overheating of juice and loss of sucrose. The vessels together form a triple-, quadruple- or quintuple-effect evaporator.
- The syrup is now transformed into massecuite (fill mass-strike-skipper), which is a mixture of grain (crystals) and mother liquor (molasses).
- A strike receiver in which the charge from the vacuum pan is stored before going to the centrifugal. Its purpose is cooling, to increase grain size and reduce sucrose left in molasses.
- A long drum-like rotating cylinder, where sugar is brought in contact with heated air, to reduce its moisture content.
- Same as a dryer, but the air is dry and cooled to reduce temperature of sugar, heated by the dryer. This is to prevent caking during storage. The combination of dryer and cooler into one body is often called a Granulator.

. The Industrial personal described the objectives of the Industry interims of production process, operations , quality control and HRM and Marketing Process Etc., This is the good opportunity and more useful to enhance the skill of knowledge of industry and their practically

The below picture had been taken during the visit. All over India KCP has manufacturing and marketing Rectified Spirit, Extra Neutral Alcohol, Ethanol, Incidental Cogeneration of Power, Organic Manure, Mycorrhiza Vam, Calcium Lactate, and CO₂. The company has two sugar factories located in Krishna District Andhra Pradesh having an aggregate crushing capacity of 11,500 tons per day.







26/02/20

A Field Trip to KCP Sugar
~~Vijaya~~ Factory Vuyuru on 26/02/2020

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Department of Commerce & Business Administration organised a field visit to Vuyuru Sugar Factory on Feb 26-2020 for II, IV, V Semester BBA & B.COM Students. KCP sugar and Industries Corporation Ltd is one among the leading sugar manufacturing companies in India. Its allied business consists of manufacturing and marketing of Rectified Spirit, Extra Neutral Alcohol, Ethanol, incidental cogeneration of power, organic manure, Mycorrhiza Vam, Calcium lactate and CO₂. Company has two sugar factories located in Krishna District Andhra Pradesh having an aggregate crushing capacity of 11,500 tons per day.

All the students & some of the staff members visited KCP Sugar Factory to know the procedure to prepare sugar, and Brown sugar with adding some chemicals for cane preservation with alkaline sugar cane.

student name	class	signature
CH. Naga Gowri	III BBA	CH. Naga Gowri
V. Ramya	II B.COM	V. Ramya
P. Lavanya	III BBA	P. Lavanya
Sk. Sharukh Khan	III BBA	Sk. Sharukh Khan
Van dana	II B.COM(Tax)	Van dana
Venkaresh	II BBA	Venkaresh
Abhishek	II BBA	Abhishek
Aditya	II BBA	Aditya
K. Karbhik	III BBA	K. Karbhik
K. Kalyan	III BBA	K. Kalyan
Ansar Basha.	III BBA	Ansar Basha.
S. Ajay.	III BBA	S. Ajay.
D. Rakesh.	III BBA	D. Rakesh.
Rava Kumar	II BBA	Rava Kumar
Vijaya Krishna	III BBA	Vijaya Krishna
Hanika	II BBA	Hanika
Christhu Raju	II BBA	Christhu Raju
Dhanalakshmi	II BBA	Dhanalakshmi
sruithi	II BBA	sruithi
Bhargavi	II BBA	Bhargavi
Divya.	III BBA	Divya.
Laharish.	II BBA	Laharish.
K.L.N.Sravani	I BBA	K.L.V. Praveeni
A. Jainabee	I BBA	A. Jainabee
D. Sri Mahalashmi	I BBA	D. Sri Mahalashmi
V. Sresta	I BBA	V. Sresta
V. Chaitanya	I BBA	V. Chaitanya
X. Venkat Yadav	I BBA	V. Venkat Yadav
Yuva Raju.	I BBA	Yuva Raju.

Student Name

class

47
Signature

B. Supriya	D BBA	B. Supriya
V. Dhavanika	D BBA	V. Dhavanika
N. Srinivas	D BBA	N. Srinivas
K. Dakshayani	D BBA	K. Dakshayani
P.R.V.S. Rani Varma	D BBA	P.R.V.S. Rani Varma
V. Meghana	D BBA	v. meghana
Abdul. Subhani	D BBA	Abdul. Subhani
Varun Teja	D BBA	varun teja

Sri

Gr. Karun

M. Smerinika

B. Prathana

E. P. S. S.

P. V. R. Murthy

P. Murali

B. S. N. Rao

SRR & CVR GOVERNMENT DEGREE COLLEGE (A)
VIJAYAWADA, KRISHNA DIST.

A REPORT ON
INDUSTRIAL VISIT

To

The Krishna District Milk Producers, Vijayawada

Date & Time :

29- 12-2018 from 10.00 am to 2.pm

Participants :

Sri.S.N.Subhani, Incharge

Faculty of Commerce:

Sri. B.S.N. Rao,

Sri.M.S.Sharma

Smt. Razia Sulthana

Students of BBA

Organised by :

Department of Commerce & Management
SRR & CVR Government Degree College (A)

Vijayawada, Krishna Dist.

Andhra Pradesh

INTRODUCTION:

Educational Field Trips make the student more diligent, increase their knowledge, facilitates the learning process, and provides a special experience for students that cannot be found in books. Besides that, teachers use this to apply moral values among the students.

Keeping this in view, The Department of Commerce & Management of SRR & CVR Government Degree College arranged an Industrial visit to B.Com & BBA students on 29th December 2018 to Vijaya Milk chilling factory chittinagar, Vijayawada to Vijaya Milk Factory, where they got some fine knowledge of workings and management of a factory. They understood the working pattern of Vijaya milk factory, their management, and their marketing strategies.

ABOUT VIJAYA MILK FACTORY:

Vijay Dairy & Farm Products (P) Ltd was incorporated in the year 1994. Vijay Dairy has a committed vision to procure quality milk from the farmers and produce milk and milk products through superior technology and process and makes it available to customers at a competitive price.

Krishna District with its rich heritage and abundant natural resources is famous for Dairying and Agriculture from the beginning. Krishna District extends over an area of 8727 sq. kms with a coastline of 88 Kms. The district has 967 inhabited villages. It has 33% of the urban population is the second highest in the State next to Hyderabad. The district is divided into Delta and Upland Zones. Endowed with rich varieties of soils the district occupies an important place in agriculture. The Dairying and Agriculture activities have gained momentum with the construction of the dam across the river Krishna by Sir Arthur Cotton. Even now Krishna District occupies an important place with reference to Dairying in Andhra Pradesh. It has total cattle population of 8,81,502 out of which breedable cattle are 4,52,209 (cows 38,505 and buffaloes 4,13,704). It has the distinction of starting dairy activities under organised sector in A.P. in the early sixties of 20th century. The first powder plant of South India was established in Vijayawada.

DETAILS OF VISIT :

PRODUCT RANGE:-

Krishna Milk product range includes

- ❖ MILK
- ❖ MILK POWDER
- ❖ BUTTER
- ❖ GHEE
- ❖ CHEESE
- ❖ MASTIDAH
- ❖ YOGHURT
- ❖ BUTTERMILK
- ❖ CHOCOLATE
- ❖ ICE CREAM
- ❖ CREAM
- ❖ SHRIKHAND
- ❖ PANEER
- ❖ GULAB JAMUN
- ❖ FLAVOURED MILK
- ❖ BASUNDI
- ❖ KRISHNA MILK PRO BRAND

Krishna Milk PRO is a recently launched brown beverage just like bournvita and Horlicks offering whey protein, DHA, and essential nutrients. → Krishna Milk launched India's first sports drink, Stamina, which competes with Coca-Cola's Powerade and PepsiCo's Gatorade. Krishna Milk offers mithaimate which competes with Milkmaid by Nestle by offering more fat at a lower price. → Krishna Milk introduced Kool Koko, a chocolate milk brand extending its product offering in the milk products segment. Other Krishna Milk brands are Krishna Milk Kool, a low-calorie thirst-quenching drink; Masti Butter Milk; and Kool Cafe, ready-to-drink coffee. Krishna Milk ice creams are made from milk fat and thus are ice creams in the real sense of the word, while many brands in India sell frozen desserts made from vegetable fat. Krishna Milk sugar-free Pro-Biotic Ice-cream won The International Dairy Federation Marketing Award for 2007. Anand Plant Produces Milk Powder and Butter.

SUMMARY OF VISIT:

We arrived at KRISHNA MILK at 10:00 AM. After that, we gathered at the front gate and visited various sections of KRISHNA MILK. There We are guided by Mrs Jaya Lakshmi, who is working in the documentation department of the factory for the entire programme. We started with the animation movie which showed a glimpse of Krishna Milk dairy since its inception at Krishna district at the dairy memorial auditorium. It also gave details of the company profile and its present functioning in the dairy industry for different milk products. The technical team has explained the automation of dairy through a presentation containing many functional block diagrams and existing computerized controlled machinery.

After that the students visited 5 different sections of KRISHNA MILK Dairy Plant:

- **Butter plant:** where the students were informed of butter production in KRISHNA MILK.
- **Milk powder plant:** where the students visited manufacturing as well as packing and dispatching functions of KRISHNA MILK
- **Refrigeration Unit:** where students were getting knowledge about refrigeration system.
- **Milk process unit:** where the students were informed of pasteurized milk production Process.
- Finally students and staff met the Management team also to know information related to management strategies and Managerial aptitude.



Students along with staff taking managerial information from the Milk factory officials

29/12/2018

visited 20 students and four lecturers on 29/12/2018 to this Krishna District milk producers milk chilling factory at chibbinaga vijayawada.

Guide
Jaya lakshmi
(Documentation)

~~Signature~~
d. Society & Vigilance Officer
K.D.M.P.M.A.C.U.T.M.
M.P.F. VIJAYAWADA

Students visited

S.No	Name	Class	Signature
1	N. Dhara Lakshmi	I st BBA	Nithara Lakshmi
2	T. Sauthi	2 st BBA	T. Sauthi
3	G. Satya Anantha Lakshmi	III BBA	G. Satya
4	V. Divya Sri	II BBA	V. Divya
5	Ch. Naga Gowri	II BBA	Ch. Naga Gowri
6	P. Lavanya	II BBA	P. Lavanya
7	K. Krunthu Paul	III BBA	K. Krunthu Paul
8	B. Prudhui naga sai	III BBA	B. Prudhui naga sai
9	S. Anun	III BBA	S. Anun
10	K. Karthik	II BBA	K. Karthik
11	K. Uday Kiran	I st BBA	K. Uday Kiran
12	P. Anithya	2 st BBA	P. Anithya
13	G. Ansa	2 nd BBA	G. Ansa
14	K. Kalyan Kumar	2 nd BBA	K. Kalyan Kumar
15	P. Abhishek	I st BBA	P. Abhishek
16	N. PRAVEEN	I st BBA	N. PRAVEEN

**THE KRISHNA DISTRICT MILK PRODUCERS MUTUALLY AIDED CO. OPERATIVE UNION LIMITED
MILK PRODUCTS FACTORY : VIJAYAWADA**

Letter. Roc. No. 830/Admn./A-9/2010.

Date: 27-12-2018

To,
The Principal,
S.R.R & C.V.R. Govt. Degree College,
Machavaram,
Vijayawada - 520004.
Krishna (Dt).

Sir,

Sub: - K.D.M.P.M.A.C.U. Ltd- Milk Products Factory, Vijayawada
Industrial visit S.R.R & C.V.R. govt. Degree College,
BBA Students - Permission- Accorded - Regarding.

Ref: - Your Letter No. Nil, dated: 07.12.2018.

...:000:...:

In reply to your letter cited, it is hereby permitted to Industrial visit of S.R.R & C.V.R. Govt. Degree College, Vijayawada, BBA Students of 50 members along with two faculty members to our Milk Products Factory, Vijayawada to visit on 29-12-2018 (Saturday) at 11.00 A.M.

Further you are requested to fill-up the enclosed form and the same is to handover at security main gate, MPF, Vijayawada at the time of visit.

The Security & Vigilance Officer, MPF, Vijayawada is instructed to collect the filled forms at the time of students visit and submit the same to this office for further course of action.

Yours faithfully
Sd/-
Managing Director

Copy to the Production Manager, MPF, Vijayawada.
Copy to the Deputy General Manager (Plant), MPF, Vijayawada.
Copy to the Security & Vigilance Officer, MPF, VJA, for information and necessary action.
Copy to stock file.

//True Copy//

PERSONNEL OFFICER

SO
Subbar
Security & Vigilance Officer
K.D.M.P.M.A.C.U. Ltd.
M. P. F. VIJAYAWADA

27/12/18

SRR & CVR GOVERNMENT DEGREE COLLEGE (A) –
VIJAYAWADA, KRISHNA . DIST

A REPORT ON
FIELD VISIT

TO

Association of Lady Entrepreneurs of India
(ALEP)-Vijayawada.

ON

27-03-2019

Participants

Faculty of Commerce:

Smt. Razia Sulthana

Students of BBA

Organised by :

Department of Commerce & Management
SRR & CVR Government Degree College (A)

Vijayawada, Krishna Dist.

Andhra pradesh

Educational Field Trips make the student more diligent, increase their knowledge, facilitates the learning process, and provides a special experience for students that cannot be found in books. Besides that, teachers use this to apply moral values among the students

Keeping this in view, The Department of Commerce & Management of SRR & CVR Government Degree College arranged a Field visit to B.Com & BBA students on 27th March 2019 to ALEP(Association of Lady Entrepreneurs of India) where they got some fine knowledge of workings and management of Women entrepreneurship. They understood the working pattern of ALEP, their management, and their marketing strategies and also know how to empower women in self-employment and entrepreneurship.

About ALEAP: ALEAP India was the dream of women entrepreneurs, who wanted to train, guide, support, and enhance the lives of other women. The Association of Lady Entrepreneurs of India (ALEAP) was established with an aim to bring Women Entrepreneurs trying to help each other on a common platform.

The association was established in December 1993 under section 25 of the company's act 1956 as a non-profit Organisation. Today it holds the recognition of being one of India's premier institutions for women entrepreneurship.

Vision: To become a centre of excellence for the development of women's entrepreneurship. To foster women's entrepreneurship with a focus on innovative creativity, financial sustainability and social impact.

Mission: The Mission of ALEAP mission is to leverage Women's entrepreneurship development in India for achieving their economic growth as well as of the Country. To be the empowering agent to facilitate the development of dynamic women entrepreneurs by strengthening their entrepreneurial capacities, and supporting growth of MSMEs in the formal and informal sectors.



Team of women Entrepreneurs in the ALEAP

SUMMARY OF VISIT:

Visiting the ALEAP as a part of Industrial visit is a very exciting experience . This visit is meant for only BBA students asw a good practical orientaion on entrepreneurial Development and administration oriented. In the initial stage of the visit the students were led by Mrs. Jaya Laksmi the documentationist of the ALEAP Acts as a facilitator and provide valuble information regarding the objective of the ALEAP -HUB , and the training facilities provided by it to the enthusiastic women entrepreneurs, she also explained about its operations and networking .

After having a birds Eye view of different segments of the ALEAP ,Such as food manufacturing unit ,Where different food items preparation is continued , Kisan Bio formulation, in this unit the bio products which are needed to farmers fields are produced, rice milling and Oil refinery etc.However the prime focus is intended on Book printing unit. Where the students allowed to carefully observe the Manufacturing process of book binding and printing of various meterials like Atlas , School books etc. The students are also observed and learn the process of Slate manufacturing activity. The entire process of the book unit was guided by the two supervisors of the book unit

This trip enables the students to explore various skills required for an entreprse and various production units that are involved in a manufacturing units. They have also learn about the Managerial skills and marketing strategies of a women enterprises in the competitive markes and market forms.



Just before step in ALEAP..



BBA students and Staff with Supervisers and facilitators of the Book unit



AT the book printing unit


2019
A field visit to ALEAP Industrial Estate,
Serampalli on 27th March, 2019

Department of Commerce & Business Administration organized a field visit to ALEAP Industrial Estate, Serampalli on 27th March 2019 for IInd & IIIrd Semester BBA students. ALEAP stands for Association of Lady Entrepreneurs of India is the first women entrepreneurs industrial estate in India. ALEAP has developed another multi-product Industrial Cluster for women entrepreneurs with thrust in food processing at Serampalli, Vijayanagar. Now more than 70 Industries Planning to create Employment for 4000 local people.

All the students & some of the staff members visited ALEAP & got to know the functioning of various food processing & printing industries. Students felt that the field visit is extremely informative & motivating.

Name	class	Signature
1) V. Divya Sri	IBBA	V. Divya Sri
2) P. Lavanya	IBBA	P. Lavanya
3) N. Dhana Lakshmi	IBBA	N. Dhana Lakshmi
4) T. Shanthi	"	T. Shanthi
5) BNVS. Bhargavi	"	BNVS. Bhargavi
6) Ch. naga Gowri	IBBA	Ch. naga Gowri
7) Y. Abhishek.	IBBA	Y. Abhishek.
8) P. Adithya	IBBA	P. Adithya

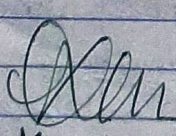
9	Lahareesh	1 st B.B.A	Lahareesh
10	Uday Kiran	1 st B.B.A	Uday Kiran
11	Krishnaraj	2 nd B.B.A	Krishnaraj
12	Su. Rendhra Kumar	B.B.A	Surendra Kumar
13	Vijay Kumar	I BBA	Vijay Kumar
14	Lava Kumar	I BBA	Lava Kumar
15	Venkatesh	I BBA	Venkatesh
16	Anwar Rasha	II BBA	Anwar
17	K. Karthik	II BBA	Karthik
18	K. Kalayan	II BBA	Kalayan


B. Prithvi

Rajla Sultana

1. Verified
 Date: 6/11/2019
 C.M. LAKSHMANAN

2. Gr. Karan

3.  6/11/2019 Member
 K. Naveen

Field Visit Report

Name of the College: SRR & CVR Government Degree College, Vijayawada

Name of the Class:	II B.Com. CA & III B.Com. CA Students
Academic Year of the Student:	2022-2023
Name of the Subject:	Commerce
Name & full address of the organization visited:	District Consumer Court Vijayawada District Consumer Commission -II
Date and Duration of Visit:	20/12/2022, Time: 11:00 to 12:30 Pm

Objectives set for the field visit:

- The main objective of taking students on a field trip is to provide experiential and curriculum-aligned contextual learning.
- Field trips help students make connections between what they learn in the classroom and the real world.

Prior preparation of the student for the field visit:

- Use pre-visit activities to assist the pupils get ready for the outing. Include field trip planning in your classroom lessons.
- First, discuss with all of the department's lecturers which field trip offers the most learning and is related to the subject. District Consumer Court of Vijayawada was chosen by our HOD Madam.
- Take into account the number of students visiting and transportation four days ahead.

Describe the general experiences during the field visit:

- On December 20, 2022, the Department Consumer Club (DCC) organised a field trip. Three faculty members, 50 B.Com students from our SRR & CVR Government Degree College, and I travelled with them. We arrived to the District Consumer Court in Vijayawada at 11:00 AM.
- To build a base of informed students as the cornerstone of the future India, it is important to raise awareness of consumer rights and to host activities that genuinely embody the motto "Aware, Alert, and Act."
- The District Forum has three participants. One of the three, President, is or has been a District Judge and is thus competent to hold that position. A woman must be a member of the group. It considers complaints with a claim value of up to Rs. 20 Lakhs.
- Who can file a Complaint? Any consumer

Learning points:

- Field trips provide students to real experience and hands-on learning during court sessions.
- During court sessions, students can enrich or complement their education.
- Students go on field trips when they are engaged in curriculum-related study (a component of the classroom experience) or outdoor education activities.

Field Trips Photos:



