



K.S School of Engineering and Management
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Department of Management Studies

REPORT OF INDUSTRIAL VISIT ORGANISED
ON
15TH MAY 2023
Karnataka Milk Federation



Vision of the Organization

- ❑ To make Karnataka Milk Mahamandal an exemplary organization in the country with noble objectives and good thoughts and to make it a role model for other Milk Mahamandals through unique achievements.
- ❑ To provide economic and social empowerment and credit to rural milk producers who are the backbone of Karnataka Milk Mahamandal.
- ❑ To foster a cooperative society that looks after the interests of milk producers, encouraging rural employment, increasing milk production and income.
- ❑ Bridging the gap between milk sales and milk storage rates.
- ❑ In providing better quality milk to the consumers, better value for money will be adopted as well as improved marketing activities and the income of the milk producers will be stimulated.
- ❑ To maintain the good standing of the Co-operative, making healthy competition with private dairies and multinationals by providing high quality milk and milk products.



On January 1st 1958 a pilot scheme to cater the Bangalore Milk Market, Department of Animal Husbandry, State of Mysore started Milk processing facilities & Veterinary Hospitals at National Dairy Research Institute (NDRI). Later in 1962. The Bangalore Milk Supply Scheme came into existence as an independent body. With the great efforts by the then Hon'ble Minister for Revenue & Dairying, Government of Mysore Sri M V Krishnappa, A joint venture of UNICEF, Government of India & Government of Mysore dedicated Bangalore Dairy to the people of Karnataka State on 23rd January 1965 by the then Hon'ble Prime Minister Late Sri Lal Bahadur Shastri.



Purpose

Karnataka Milk Mahamandal's mission is to create economic, social and cultural prosperity in the lives of our member milk producers by implementing an empowered, self-sustaining and fully cooperative dairy development program in the state of Karnataka.

The Karnataka Milk Federation (KMF) is a dairy cooperative from Karnataka, India, which sells products such as milk, curds, ghee, butter, ice cream, chocolates, and sweets under the brand name Nandini. It is a federation of milk producers under the ownership of Ministry of Cooperation, Government of Karnataka. Almost every district in Karnataka has milk producing co-operatives. The milk is collected from farmers who are its members, processed and sold in the market under the Nandini brand. It is the second-largest milk co-operative in India.



Karnataka's household most favorite milk, Fresh and Pure containing 3.0% fat and 8.5% SNF. Available in 250 ml, 500ml and 1 Lt & 6 Lt packs. Better to use within a day from the date of packing.

The garden city turned into the silicon capital of India has made rapid strides in dairy activity. From 50,000 Lt a day 5 decades back under UNICEF, today it is a 10 lakh Lt a day. It covers more than 2202 societies functioning in 12 taluks.

CHILLING CENTERS:

- ❑ **Anekal Chilling Center**
Anekal Chilling Center was started on 12th September 1964 with a milk chilling capacity of 20,000 LPD.
Later the milk chilling capacity was expanded to 60,000 LPD on 28th February 1999.
- ❑ **Byrapatna Chilling Center**
Byrapatna Chilling Center was started on 19th May 1962 with a milk chilling capacity of 20,000 LPD.
Later the milk chilling capacity was expanded to 60,000 LPD
- ❑ **Doddaballapura Chilling Center**
Doddaballapura Chilling Center is designed for a milk chilling capacity of 1,00,000 LPD.
- ❑ **Hoskote Chilling Center**
Hoskote Chilling Center was started in the year 2000 with a milk chilling capacity of 1,50,000 LPD.
- ❑ **Kanakapura Chilling Center**
Kanakapura Chilling Center is designed for a milk chilling capacity of 60,000 LPD.
- ❑ **Solur Chilling Center**
Solur Chilling Center is designed for a milk chilling capacity of 1,00,000 LPD.
- ❑ **Vijyapura Chilling Center**
Vijyapura Chilling Center is designed for a milk chilling capacity of 1,00,000 LPD.

PRODUCT BLOCK:



Nandini good life (3.0% fat & 8.5% SNF)

Nandini good life- sampoorna (4.5% fat & 5% SNF)

Nandini good life smart (1.5% fat & 9% SNF)

Nandini good life slim (<0.5% fat and 9% SNF)



It was an amazing experience for the students of 1st semester MBA, where students learnt in detail about the production process of Nandini products and supply chain management of KMF.

All the students were taken by faculties to visit KMF and transportation was provided by college.

After reaching KMF, Ms. Divya (Technical Officer) and Ramu Sir (Dairy Supervisor) guided us for visiting each production division and explained the process well. We are grateful to those who guided us and KMF for giving us an opportunity for enhancing our knowledge in this field.



Also, we are thankful to our esteemed Management, Principal - Dr. K. Rama Narasimha Sir, HOD of MBA Dr. Shekar. H. S. Sir and Prof. Rupa Chatterjee Das Ma'am (Industry Visit Coordinator of MBA Department) for organising this industrial visit. We have enjoyed and gathered practical and good learning experience.

In conclusion, it can be said that 'Industrial Visit' is a most practical approach towards learning through interaction, working practices etc. and hence gives a perfect reality check to the students.

**Industry Visit Coordinator
Prof. Rupa Chatterjee Das**

**HOD-MBA
Dr. Shekar H S**

