

INDUSTRIAL INTERFACE FORUM 2019-20

Chairperson: Dr. Vinita Pimpale

Student Secretary: Ms. Anushka Raut

Student Joint Secretary: Ms. Vishaka Swaminathan and Ms. Urvi Dedhia

ACTIVITIES CONDUCTED DURING THE YEAR:

Briefing on Revival of Confederation of Indian Industries Young Indians

Tuesday, 19 November 2019

R.A. Podar College, in association with the confederation of Indian Industry (CII) and under the Young Indians (YI) programme, organized an orientation session. We were keen to align with the existing clubs and societies at Podar, which benefit from Industry would connect and YI's various leadership development, community service and skills training programmes.

Through the session, the students were inspired by the risk taking capabilities and also about the importance of body language, etiquettes and dressing style as important unspoken elements of communication. The main objective of this programme was to provide increased opportunities for students to interact with leading entrepreneurs and professionals from diverse industries and occupations. It also focuses on effective participation of students in industrial visits, internships, projects, national camps and YI summits.

The Business on Urban Farming

Thursday, 21 November 2019

The industrial interface forum (IIF) of R.A. Podar College of commerce on economics organized a guest lecture on Business of Urban Farming. The guest lecturer invited for gracing this lecture was Dr. Rahul Mirchandani, the chairman and managing director of Aries Agro Ltd.

He introduced to the students, the concept of urban farming and briefed about growing crops without using soil. He also spoke about the use of bactericides for agriculture followed by the introduction of plant hormones. He focused on bringing innovative and new techniques in market which can be future of farming in urban areas throughout the country. He also discussed about

hydroponics and Dutch Bucket system on the rooftop of their head office. In addition to this interactive session, a field trip was also planned to the Aries Agro Ltd. in Govandi.



Visit to Gowardhan GO Cheese Factory

Tuesday, 28th January 2020

The students of R.A. Podar college with faculty members Dr. Vinita Pimpale & Mrs. Karishma Khadiwala were taken for an Industrial Visit to the well-known cheese making company “GOWARDHAN CHEESE FACTORY” (Parag milk and foods pvt. Ltd.) in Manchar District.

The journey was knowledgeable and an interesting one as the students were given a summary of the cheese is processed and how the milk is procured.

On arrival, we were offered GO lassi, a very refreshing product. We were then progressed onto their fully automated dairy farm that houses over 3000 Holstein cows (from Denmark). Each cow is numbered, insured and has a computer chip creating an entire data base. Each cow is milked thrice a day and produces 25 ltrs. of milk on average. We were shown a rotolactor imported from Germany, where over 50 cows step onto a rotating platform and are milked with automated pipes. We were also given small shots of milk under their ‘PRIDE OF COWS’ brand. It is targeted at household consumers seeking premium quality cow’s milk. It is a superior farm-to-home milk. The company takes great care of the cows from cradle to death. The cow sheds are equipped with latest Cow comfort technology.

After the farm visit, we were taken to the Cheese Plant, where we were provided with white coats and caps. GO CHEESE PLANT has the largest production capacity in India, with a raw cheese production capacity of 40 MT per day. We were taken through various work stations and machines to show the process of how the milk is heated and transformed into milk solids, how the whey is separated and how different kinds of cheese are made and packaged. We were taken into the cheese aging section and three storey tall storage sections where temperature ranged from -8 degree Celsius to -26 degree Celsius. The students were given a chance to clear their doubts and ask questions.

After the visit we were provided with refreshments made from cheese – cheese blocks, sandwiches, cheese spreads, pizzas and cheese slices. Also the students were given gift hampers which included delicious products of GO.

From this visit, students got the information and practical knowledge about how an automation plant works.

