



SOUTH KONKAN EDUCATION SOCIETY'S

GOVINDRAM SEKSARIA SCIENCE COLLEGE

TILAKWADI, BELAGAVI – 590006

DEPARTMENT OF BIOCHEMISTRY

ONE-DAY INDUSTRIAL VISIT TO KARNATAKA MILK FEDERATION (KMF), BELAGAVI ON 29th JUNE, 2024

This report is a summary of one-day Industrial visit to Karnataka Milk Federation (KMF), Belagavi that was arranged by the Department of Biochemistry, GSS College, Belagavi. The visit took place on 29th June 2024. The purpose of the visit was to acquire practical insights into the functioning of a dairy industry, gaining valuable insights into industrial practices, quality control measures, and the application of theoretical knowledge in the real world scenarios. The tour team was headed by Dr. Varsha Jayakar, Coordinator and Assistant Professor, Department of Biochemistry and Dr. Vinayak Lokapur, Assistant Professor, Department of Biochemistry and comprised of Twenty-five students of 1st and 2nd year MSc Biochemistry program and an attender of the department.

The initial phase of the visit to KMF (Belagavi) started with the introductory lecture on the working nature of KMF unit, how they collect milk from farmers and different stages of screening the purity of collected milk from farmers before adding the milk in tankers and sampling of milk by Mr. Shivakumar Kalyani, Head of Quality Control (QC) Unit. Followed by a detailed information regarding pasteurization of milk and all the products of KMF by Ms. Soundarya. The students' interaction with the QC team focused mainly on Chemical quality of milk, sampling of milk and various milk products. The visit ended with a detailed discussion on Quality control unit by Ms. Ashwini Naik, HR of QC department and Marketing details of all the products by Ms. Triveni Mukkannavar, HR of Marketing Unit.

The second part of the visit started with Mr. Shivakumar Kalyani, Head of Quality Control (QC) Unit explaining in detail regarding all the processing, production and job opportunities of KMF. The students were taken to the specialized laboratories of the KMF where all the products like milk, ghee, peda, kunda, etc., were being prepared. This institutional visit organized by the department has allowed the students to know about the work culture of KMF, job opportunities in KMF for Biochemists and encouraged them to use the opportunity for their future career.



1st and 2nd year MSc Biochemistry students and faculty team at KMF, Belagavi with Marketing HR, Ms. Triveni Mukkanavar and QC Unit Head, Mr. Shivakumar Kalyani



Mr. Shivakumar Kalyani, (QC Unit Head) and Ms. Soundarya briefing the students about KMF, Belagavi



Students interact with Quality Control team on KMF products



Mr. Shivakumar Kalyani, (QC Unit Head) explaining students about the different coloured milk packets



Students observing the processing Unit of KMF from outside in order to avoid contamination



Mr. Shivakumar Kalyani, (QC Unit Head) explaining students about the production of Ghee in KMF