

Seshadripuram Institute of Management Studies

Date: 27th September 2019

Industrial Visit to Karnataka Milk Federation (KMF)

The reporting time to the industry was scheduled at 10:30 AM thereby enabling the students to leave the campus at 10:15 AM. The students were accompanied by Prof. Karan, Prof. Divya and Muralikrishna sir. On reaching the industry, Mr. Narendra, Operations Head KMF, gave the students a brief introduction about KMF. Mr. Narendra has 200 permanent employees working under him and 800 contract labourers who work under him. The students were then asked to assemble in meeting room and were served with butter milk & ice creams as a part of compliments. Mr. Narendra gave a detailed introduction with regards to procurement of milk from various society from different districts. He also spoke about the percentage of water that is to be added so as to no disturb the content of milk which are of major importance. The fixation of cost to each of the milk packets was also told to the students. The introduction session went on for 2 hours followed by a question and answer session.

After the Introduction session, the students were then asked to follow Mr. Narendra to get the tour of the industry. The students were first taken to the crate cleaning section, whereby KMF has 40,000 crates and every morning each of these crates are filled with milk packets and are distributed to the distributors and retailers. In this section the crates get washed through high pressure hot water that are pumped through machines. The next station was the milk packaging area, where the students noticed how half litre and five litres milk packets were filled and sealed. A continuous check happens at all the stations to ensure the right quality and to check that there exist no presence of defect.

The students were then taken to sweet production section, the students witnessed the process of the famous sweet "Peda". The packing also takes place simultaneously in the same unit. Later they are asked to move to the next section, the bottle drinks like badam drink. The students also looked at the cleaning process of these bottles and looked at the process in which the machines fill the bottle. Every work in this industry is automated with very little human interference. The next section where the students were taken is the butter section. The process is so refined that heating, churning and packing happens so quickly that there will be no

inventory at the end of the day except for the packed butter that will be shifted to the cold storage facility.

The amount of raw milk that KMF receives cannot be processed and sold completely to the distributors. This is because when there is a surplus raw material received the portion over and above the required quantity will go waste and hence to make optimum utilisation of this surplus KMF has a powder plant setup that collects the excess milk and condenses it in high temperature whereby it is converted into powder form. This milk powder is used for various purposes and are found in many products like baby products, chocolates etc.

Finally, the students were taken to the treatment plant i.e. the Effluent Treatment Plant where waste water released from the unit are collected at one place and the separation of sludge is done so as to enable to reuse the treated water for the purpose of gardening and the remaining treated waste water will be sent to the Sewage Treatment Board.