

# YAKULT DANONE INDIA PVT LTD

## 9<sup>TH</sup> FEBRUARY 2026 (MONDAY)



On 09th February 2026, as part of Gitarattan International Business School (giBS), Rohini's ongoing efforts to provide holistic management education, an industrial visit was organized for BBA (2<sup>nd</sup> Shift) Semester-4 students to Yakult Danone India Pvt. Ltd., located in Sonapat, Haryana. The objective of the visit was to provide students with immersive learning experience by exposing them to the operational practices of a leading global health and wellness brand specializing in probiotic beverages.

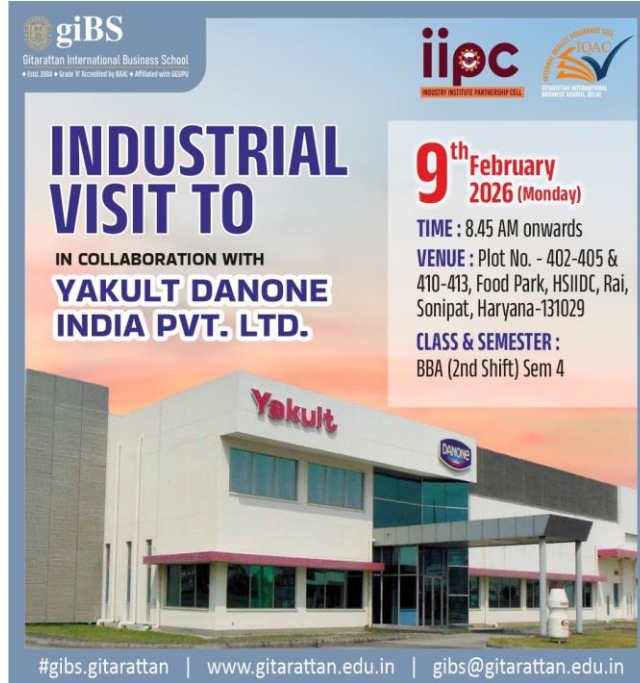
The visit offered students a valuable opportunity to explore Yakult's end-to-end production processes, distribution networks, and integrated marketing strategies. Students participated in a guided tour of the manufacturing facility, during which they closely observed the different stages of production, beginning with raw material procurement and extending through processing, quality checks, and final packaging of the probiotic beverages. The tour also highlighted critical business dimensions such as supply chain management, stringent quality control mechanisms, and the sustainability initiatives adopted within the plant operations.

During the visit, company officials, including plant managers and senior executives, conducted comprehensive briefings that provided students with deeper insights into the company's deployment of advanced machinery, adherence to strict safety standards, and long-term commitment to sustainable practices. The officials emphasized the importance of maintaining consistently high product quality and demonstrated how effective inventory management is essential to meeting the demands of both domestic and international markets.

The primary objective of the industrial visit was to bridge the gap between theoretical knowledge acquired in the classroom and its application in real-world industrial settings. By observing the functioning of key departments such as Production, Quality Control, Marketing, and Distribution, students gained practical exposure to how these functional units operate in coordination to ensure efficient production processes, product safety, and alignment with evolving market requirements.

Overall, the industrial visit enabled students to directly connect concepts from their academic curriculum—such as supply chain management, production operations, strategic marketing, and operational efficiency—with actual industry practices. The experience also encouraged critical thinking by prompting students to reflect on how global organizations successfully manage large-scale manufacturing operations while consistently maintaining high standards of quality, regulatory compliance, and consumer trust. Finally, the industrial visit to Yakult Danone India Pvt. Ltd. was an enriching and insightful experience. It provided students with a realistic understanding of the operations behind one of the leading health-focused beverage companies.

**FLYER FOR THE EVENT**



<b>TYPE OF EVENT</b>	Industrial Visit
<b>VENUE</b>	Yakult Danone India Pvt Ltd Plot No. 402–405 & 410–413, Food Park, HSIIDC, Rai Industrial Area, Sonapat, Haryana – 131029, India
<b>TIME &amp; DURATION</b>	11:00 AM onwards (approximately 5 hours in all)
<b>CONDUCTED BY</b>	IIPC, GIBS
<b>ORGANISED FOR</b>	BBA (2 <sup>nd</sup> Shift), Sem 4
<b>NAME OF THE COORDINATOR</b>	Dr. Sonia Peter, Dr. Pushpendra Sharma
<b>ATTENDANCE</b>	42
<b>RESOURCE PERSON</b>	N/A

<p><b>OBJECTIVES OF THE EVENT</b></p>	<ul style="list-style-type: none"> <li>➤ To provide students with practical exposure to large-scale manufacturing processes in the food and beverage industry.</li> <li>➤ To understand the complete production cycle of probiotic drinks, including fermentation, blending, bottling, packaging, and storage.</li> <li>➤ To familiarize students with quality control measures, hygiene standards, and food safety regulations followed in a multinational organization.</li> <li>➤ To gain insights into supply chain management, cold chain logistics, and distribution strategies.</li> <li>➤ To bridge the gap between theoretical knowledge and real-world industrial operations.</li> </ul>
<p><b>LEARNING OUTCOME</b></p>	<p>After the industrial visit, students were able to:</p> <ul style="list-style-type: none"> <li>➤ Explain the industrial process involved in the manufacturing of probiotic beverages.</li> <li>➤ Understand quality assurance protocols and safety standards maintained in food processing industries.</li> <li>➤ Analyze the importance of hygiene, automation, and precision in large-scale production.</li> <li>➤ Describe the packaging, storage, and cold chain systems required for maintaining product efficacy.</li> <li>➤ Relate classroom concepts to practical industrial applications.</li> </ul>
<p><b>SHORTFALL DURING THE EVENT</b></p>	<p>None</p>
<p><b>LINK TO ONLINE VIDEO</b></p>	<p>NA</p>

**PREPARED & SUBMITTED BY: DR. SONIA PETER, ASSISTANT PROFESSOR, GIBS**