

**INDUSTRIAL VISIT**  
**YAKULT DANONE INDIA PVT. LTD.**  
**28<sup>TH</sup> JANUARY 2026(WEDNESDAY)**





On 28<sup>th</sup> January 2026, an industrial visit was organized for BBA M4A & M4B Semester-4 students to Yakult Danone India Pvt. Ltd., located in Sonapat, Haryana. The objective of the visit was to offer students immersive learning experience by familiarizing them with the operations of a leading global health and wellness brand that specializes in probiotic beverages.


Yakult Danone India Pvt. Ltd. is a renowned manufacturer of probiotics, particularly famous for its flagship product, Yakult. The visit provided students an opportunity to explore Yakult's production processes, distribution networks, and marketing strategies. Students were given a guided tour of the

plant, where they observed the various stages of production from raw material procurement to the final packaging of the probiotic beverages. The tour also covered critical aspects of the business, such as supply chain management, quality control, and sustainability initiatives implemented at the facility. Company officials, including plant managers and senior executives, conducted detailed briefings, offering students insights into the company's use of advanced machinery, its safety standards, and its commitment to sustainability. They also explained the significance of maintaining high product quality standards and managing inventory to meet the demands of both domestic and international markets.


The primary objective of this visit was to bridge the gap between theoretical knowledge gained in classrooms and real-world industrial practices. By observing various functional departments such as Production, Quality Control, Marketing, and Distribution, students gained practical knowledge of how these departments work in tandem to ensure efficient production, product safety, and alignment with market demands. The industrial visit helped students connect concepts from their academic coursework such as supply chain management, production operations, strategic marketing, and operational efficiency with actual industry practices. The experience also sparked critical thinking among students on how global companies manage large-scale production while maintaining high standards of quality 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. The visit proved to be a valuable learning opportunity that enhanced students' academic learning and prepared them for future managerial roles by offering practical exposure to the corporate world.


## FLYER FOR THE EVENT



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# INDUSTRIAL VISIT TO YAKULT DANONE INDIA PVT. LTD.

**TIME :**  
11:00 AM onwards

**VENUE :**  
Plot No. - 402-405 & 410-413, Food Park,  
HSIIDC, Rai, Sonipat, Haryana-131029

**CLASS & SEMESTER :**  
BBA M4A & M4B

**28<sup>th</sup> January 2026 (Wednesday)**



Student Coordinator Name & Number – Lakshmikant : 7056594376

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<b>TYPE OF EVENT</b>	Industrial Visit
<b>VENUE</b>	Yakult Danone India Pvt. Ltd., Plot No. 402–405 & 410–413, Food Park, Hsiide, Rai Industrial Area, Sonipat, Haryana – 131029, India
<b>TIME &amp; DURATION</b>	11:00 AM onwards
<b>CONDUCTED BY</b>	IIPC, GIBS
<b>ORGANISED FOR</b>	BBA M4A & M4B
<b>NAME OF THE COORDINATOR</b>	Ms. Naina Sobti & Dr. Kanchan Kumari
<b>ATTENDANCE</b>	54
<b>RESOURCE PERSON</b>	N/A

<p><b>OBJECTIVES OF THE EVENT</b></p>	<ol style="list-style-type: none"> <li>1. To understand the manufacturing process of probiotic drinks, including fermentation, quality control, packaging, and hygiene protocols.</li> <li>2. To observe modern food-processing technologies and safety standards adopted by Yakult Danone.</li> <li>3. To learn about the company's marketing, distribution, and supply chain strategies for FMCG products.</li> <li>4. To understand the integration of R&amp;D, quality assurance, and consumer education in the functional foods industry.</li> <li>5. To expose students to real-world corporate functioning, including teamwork, compliance, and production management.</li> </ol>
<p><b>LEARNING OUTCOME</b></p>	<ol style="list-style-type: none"> <li>1. Students gained practical exposure to real-world manufacturing processes, industrial operations, and corporate practices.</li> <li>2. Students were able to have an insight of practical problems faced by any organization.</li> <li>3. Students able to apply Quality Control Concepts.</li> <li>4. Students able to develop Managerial &amp; Professional Skills.</li> </ol>
<p><b>SHORTFALL DURING THE EVENT</b></p>	<p>None</p>
<p><b>LINK TO ONLINE VIDEO</b></p>	<p><a href="https://youtu.be/H6LnBEN6QBM">https://youtu.be/H6LnBEN6QBM</a></p>

**PREPARED & SUBMITTED BY: DR. KANCHAN KUMARI, ASSISTANT PROFESSOR, GIBS**