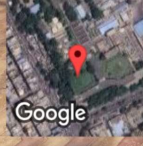


INDUSTRIAL VISIT
MOTHER DAIRY, PATPARGANJ DELHI
2nd MARCH 2026(MONDAY)




Ghaziabad, Uttar Pradesh, India
 Kh-106, Sangam Vihar, Vinod Nagar North,
 Ghaziabad, Uttar Pradesh 201001, India
 Lat 28.619776° Long 77.28685°
 Monday, 02/03/2026 10:11 AM GMT +05:30




New Delhi Delhi India
 30, New Patpar Ganj Rd, Vinod Nagar
 North, Block D, Patparganj, New Delhi,
 Lat: 28.62 | Long: 77.29
 Mon, 2 Mar 11:47 AM, GMT+05:30




New Delhi, Delhi, India
 30, New Patpar Ganj Rd, Vinod Nagar North,
 Block D, Patparganj, New Delhi, Delhi 110092,
 India
 Lat 28.62009° Long 77.288007°
 Monday, 02/03/2026 11:43 AM GMT +05:30



A woman in a red sari is presenting a certificate to a man in a blue shirt. They are standing in front of a Mother Dairy display board.

On 2nd March 2026, Gitarattan International Business School (GIBS), Rohini organized an industrial visit for Integrated BBA MBA Semester-4 students to Mother Dairy Patparganj Plant, located in Delhi. Industrial visit is a part of the educational tour which provides students with an opportunity to learn practically through interaction, working methods and employment practices. The objective of the visit was to offer students an immersive learning experience by familiarizing them with the operations of a leading global milk brand and understanding the procurement, processing and distribution process.

The students assembled at Mother Dairy Patparganj Plant, Delhi at 9:30 AM in the morning and departed for the visit at around 10.00 AM. The visit began with the screening of a short film and presentation providing a deep insight into the journey of the venture and its establishment into a successful company. The Mother Dairy Plant incharge gave a brief introduction of White Revolution Movement led by our former prime minister Shri. LalBahadurShastri to provide an uplifting growth in the milk production in our country. He also demonstrated the milk processing stages (1. Cleanisation, 2. Homogenisation, 3. Standardization 4. Pasteurization) with the help of PPTs. This was a great way to learn about the milk production process in such a renowned plant and to get exposure about the industrial conditions. The students also learned about how milk is collected from the corporate farmers, strictly undergoes 23 quality control tests (mainly comprises of adulterants, temperature, taste, fragrance & weight). Then how this processed milk is transported using thermally isolated milk tankers, and how all of these were installed with wireless GPS System to get alerts in case of emergency conditions. After the question-and-answer session, they finally got a chance to visit the factory. The students were shown some adulterant tests, cleaning of milk transport tankers & large SILO containers (each with 1 lakh litre capacity). They gave information about importance of milk (mainly for teenagers & working class) and its composition, about all the milk varieties(token ,toned, full cream & skimmed milk) based on its fat and SNF (Solid not fat) and how these are to be used by different age group people. They took the students to a room where fully automatic human operated cleanser, homogeniser and pasteuriser machines were present. Finally on the completion of tour, the appetite was duly taken care with some refreshments. Students felt a sense of pride to learn about the indigenous, local brand which is working with international standards today.

Finally, the industrial visit to Mother Dairy Plant Patparganj, Delhi was an enriching and insightful experience. It provided Integrated BBA MBA Semester-4 students with a realistic understanding of the operations behind one of the leading milk brand. 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



TYPE OF EVENT	Industrial Visit
VENUE	Mother Dairy plant, Patparganj, Delhi 110092
TIME & DURATION	9:30 AM onwards (approximately 3 hrs)
CONDUCTED BY	IIPC, GIBS

ORGANISED FOR	Integrated BBA MBA, Sem 4
NAME OF THE COORDINATOR	Ms. Bhawna Gambhir
ATTENDANCE	31
RESOURCE PERSON	N/A
OBJECTIVES OF THE EVENT	<p>1. To understand the manufacturing process of liquid milk, including the standardized stages of clarification, standardization, homogenization, and pasteurization.</p> <p>2. To observe modern automated SCADA (Supervisory Control and Data Acquisition) systems and large-scale silos used for the bulk storage and processing of thousands of litres of milk daily.</p> <p>3. To learn about the company's stringent "4-level quality testing".</p> <p>4. To expose students to real-world corporate functioning.</p>
LEARNING OUTCOME	<p>1. Students gained practical exposure to real-world large-scale dairy processing, specifically witnessing the seamless transition of raw milk through automated pasteurization, fortification, and high-speed packaging cycles.</p> <p>2. Students were able to have an insight of practical problems faced by any organization, such as maintaining a zero-breakdown cold chain and managing the perishability of dairy products.</p>
SHORTFALL DURING THE EVENT	None
LINK TO ONLINE VIDEO	NA

**PREPARED & SUBMITTED BY: MS. BHAWNA GAMBHIR, ASSISTANT PROFESSOR,
GIBS**