





## Department of Computer Science

### Industrial Visit 2023-24

Sl. No	Date	Class	Place	No. of Students	Company Visited	Photographs
1	19-04-24	I Year BCA 'C' Section	Malleshwaram	46	IISC	
2	24-04-24	III Year BCA & BSc	BTM	80	XCEL CORP (USA) SOFTWARE SOLUTIONS	
3	27-4-24	II Year BCA	BTM	128	XCEL CORP (USA) SOFTWARE SOLUTIONS	
4	11-05-24	I Year BCA A & B	Silk Board	93	Central Silk Board	

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Head of the Department of Computer Science  
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*Ashu*  
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# Sindhi College

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 #33/2B, Hebbal, Kempapura, Bengaluru - 560024  
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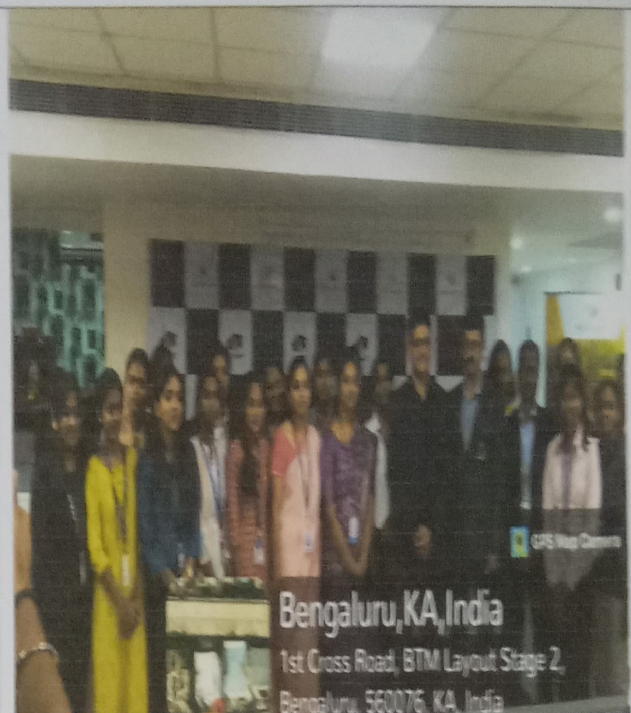
## [Department Of Computer Science]

### [Industrial Visit to XCEL CORP]

Date & Time of the Programme	24-04-24
Type of the Programme (co-curricular /extra-curricular/ cultural/sports/NSS/NCC/Industry-Institute Interactive/ Extension Activities/ Outreach/Capacity building/ others)	<b>Industry-Institute Interactive</b> -Industrial Visit
Name of the Resource Person	_____
Designation	_____
Class	III Year BCA & BSc
Total No. of Students	80students
Programme In charge	Prof. Packiya Lekshmi & Prof.Pallavi
Collaboration :	XCEL CORP (USA) SOFTWARE SOLUTIONS
Objective :	<ul style="list-style-type: none"> <li>The objective of the visit was to facilitate the students with the knowledge to encourageand co-ordinate with various activities involved by the software developers .</li> <li>Students are shown a demo on creating android applications</li> </ul>
Issues / Key factors addressed :	<ul style="list-style-type: none"> <li>The Life cycle of Software Engineering,</li> </ul>
Impact/ Outcome :	Students gained knowledge regarding job opportunities in software industry .



Photographs



*Redhil*  
HOD

*Arun*  
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## [Department Of Computer Science]

### [Industrial Visit to IISC]

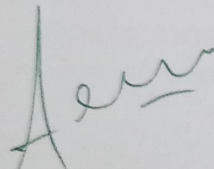
Date & Time of the Programme	19-04-24
Type of the Programme (co-curricular /extra-curricular/ cultural/sports/NSS/NCC/Industry-Institute Interactive/ Extension Activities/ Outreach/Capacity building/ others)	<b>Industry-Institute Interactive</b> -Industrial Visit
Name of the Resource Person	_____
Designation	_____
Class	I Year BCA 'C' Section
Total No. of Students	46 students
Programme In charge	Prof.Poornima and Dr.Bosco Nirmala Priya
Collaboration :	IISC,Malleswaram
Objective :	To know the various types of Super Computers and the working process of the various types
Issues / Key factors addressed :	<ul style="list-style-type: none"> <li>The various types of Super Computers and the working process of the various types .</li> <li>The speed of the latest generation of supercomputers can help solve some of the toughest global problems</li> </ul>
Impact/ Outcome :	Students are able to understand That super computers can perform billions of calculations per second to assist scientists in solving some of the world's most pressing challenges



Photographs



Radhik  
HOD

  
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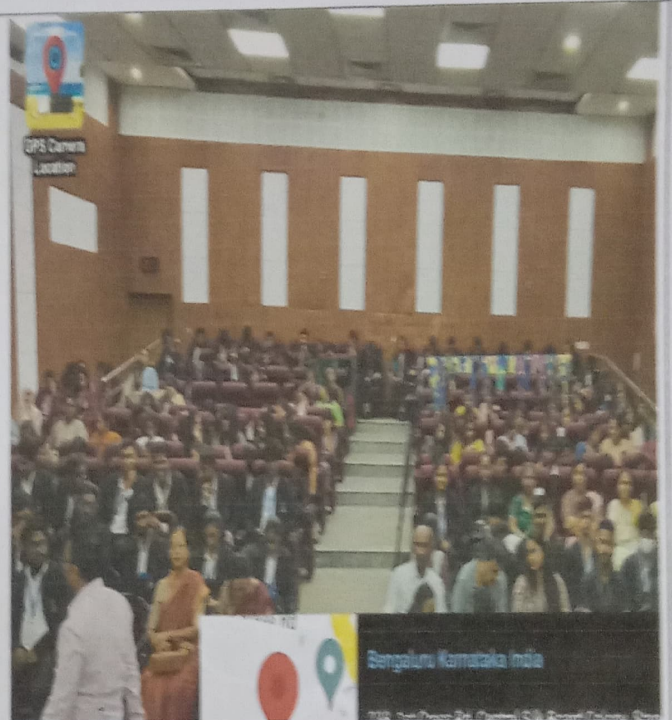
### [Department Of Computer Science]

### [Industrial Visit to CENTRAL SILK BOARD]

Date & Time of the Programme	11-05- 24
Type of the Programme (co-curricular /extra-curricular/ cultural/sports/NSS/NCC/Industry-Institute Interactive/ Extension Activities/ Outreach/Capacity building/ others)	<b>Industry-Institute Interactive</b> -Industrial Visit
Name of the Resource Person	_____
Designation	_____
Class	I Year BCA A & B
Total No. of Students	93 students
Programme In charge	Prof.Priya Hari, Prof.Poornima, Prof. Packiya Lekshmi & Prof.Pallavi,
Collaboration :	CENTRAL SILK BOARD
Objective :	To know the mandated activities of CSB are Research and Development, maintenance of four tier silkworm seed production network.
Issues / Key factors addressed :	<ul style="list-style-type: none"><li>• HIGHLIGHTS OF ACHIEVMENT</li><li>• FUNCTIONING OF CENTRAL SILK BOARD.</li><li>• The study of organizational (including administrative) structure of the Board.</li></ul>
Impact/ Outcome :	Students will gain knowledge in Research and Development, maintenance of four tier silkworm seed production network,



# Photographs



*Deelhil*  
HOD

*Ahmed*  
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### [Department Of Computer Science]

### [Industrial Visit to XCEL CORP]

Date & Time of the Programme	27-4-24
Type of the Programme (co-curricular /extra-curricular/ cultural/sports/NSS/NCC/Industry-Institute Interactive/ Extension Activities/ Outreach/Capacity building/ others)	<b>Industry-Institute Interactive</b> -Industrial Visit
Name of the Resource Person	_____
Designation	_____
Class	II Year BCA
Total No. of Students	128 students
Programme In charge	Prof.Poornima and Dr.Bosco Nirmala Priya Prof. Packiya Lekshmi & Prof.Pallavi,
Collaboration :	XCEL CORP (USA) SOFTWARE SOLUTIONS
Objective :	<ul style="list-style-type: none"><li>• The objective of the visit was to facilitate the students with the knowledge to encourage and co-ordinate with various activities involved by the software developers .</li><li>• Students are shown a demo on creating android applications</li></ul>
Issues / Key factors addressed :	<ul style="list-style-type: none"><li>• The Life cycle of Software Engineering,</li></ul>
Impact/ Outcome :	Students gained knowledge regarding job opportunities in software industry .



## Photographs



*Redhil*  
HOD

*Aruna*  
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## Department of Commerce

### List of Industrial Visits

Sl.no	Date	Industry	Class	No. of Students
03	19 <sup>th</sup> April, 2024	Hindustan Coca - Cola Beverages Pvt. Ltd.(HCCB). Bidadi Factory 18, Bidadi Industrial Area, Hobli Ramnagar, Bidadi, Karnataka 562109	IV sem B.com 'A'	60
04	6 <sup>th</sup> and 7 <sup>th</sup> May 2024.	KMS COACH, Builders Pvt. Ltd., 125/18, Near BMTC Depot, 12 Industrial Area, Mysore Road, Bangalore-560 060.	VI sem B.com A, B and C	127
05	13 <sup>th</sup> June 2024	Karnataka Soaps and Detergents Limited No. 27, Industrial Subrub, Rajajinagar, Bengaluru 560055	IV sem B.com 'B'	45





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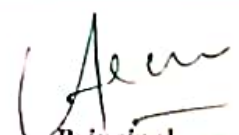
## Department of commerce

### Industrial visit to Hindustan Coca Cola Beverages Pvt. Ltd

Dates & Time of the Programme	April 19 <sup>th</sup> 2024 at 10:30 am
Type of the Programme	Interactive Learning
Name of the Industry	Hindustan Coca - Cola Beverages Pvt. Ltd.(HCCB). Bidadi Factory 18, Bidadi Industrial Area, Hobli Ramnagar, Bidadi, Karnataka 562109
Class	IV sem B.com
Total No. of Students	60
Programme In charge	Prof. Shivakumar R Prof. Prathima
Objective :	<ul style="list-style-type: none"><li>• To Interact with Industrial Experts</li><li>• To know the sources of raw material, techniques of costing and to know the HR Policies adopted by the Company.</li><li>• To know the opportunities available in the manufacturing industries.</li></ul>
Impact/ Outcome :	<ul style="list-style-type: none"><li>• This Industrial visit provided students a chance to meet industry leaders, professionals, entrepreneurs, policymakers, and corporates who share their wisdom, learning, and experiences</li><li>• Students become more aware of industry practices and regulations during industry visits. Industry visits broaden the outlook of students with exposure to different workforces from different industries.</li></ul>

  
Co-ordinator

  
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Principal  
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Place of Visit

**Hindustan Coca - Cola Beverages Pvt. Ltd.(HCCB).**

**Bidadi Factory**

18, Bidadi Industrial Area, Hobli Ramnagar, Bidadi,  
Karnataka 562109

**Dates:** April 19<sup>TH</sup> 2024

**CLASS:** IV B.com

Details:

Around 8:30 am, a batch of 60 students of the Department of Commerce along with faculties visited HCCB, Bidadi. This visit was mainly focussed on understanding the procedures involved in the manufacturing of soft drinks and the supply chain.

HR Officers explained about the storage facility they use to store the finished goods and movement of goods in such a way that the materials won't get spoiled while transporting them to their destination. He even explained about the temperature they use to store the goods and gave experience of the storing facilities they use. Officers explained the HR policies adopted by them in their company. Students are able to understand the concept of process costing by visiting the different levels of product manufacturing.

**OUTCOME OF THE VISIT:** Students understood the methods and procedure of storing the soft drinks in the cold temperature and how optimally to utilize the water for production. Understood about the various aspects which include HR practices, costing methods, logistics practices and supply chain.

They even come to know how the materials are bought from other countries for that organization and how they store and supply the materials to the required places.



Photography



GPS Map Camera



Banandoor, Karnataka, India  
Unnamed Road, Banandoor, Karnataka 562109, India  
Lat 12.781914°  
Long 77.406693°  
19/04/24 12:46 PM GMT +05:30




GPS Map Camera



Banandoor, Karnataka, India  
Unnamed Road, Banandoor, Karnataka 562109, India  
Lat 12.781998°  
Long 77.406728°  
19/04/24 12:45 PM GMT +05:30

  
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Compose



Inbox

111

Starred

Snoozed

Sent

Drafts

78

More

Labels

[Imap]/Drafts

[Imap]/Sent

[Imap]/Trash

105

Fwd: Permission for Industrial Visit Inbox x

1:00 PM (26 minutes ago)

Jayashree tambad  
to me

----- Forwarded message -----

From: Jayashree tambad &lt;jjtambad@gmail.com&gt;

Date: Thu, 18 Apr 2024 at 11:14 AM

Subject: Re: Permission for Industrial Visit

To: Himanath G &lt;himanathg@coca-cola.in&gt;

Hi sir we are confirming the visit with accepting your terms and conditions to be followed at the the time of visit

Thanks

Regards

Jayashree

On Thu, 18 Apr 2024 at 11:06 AM, Himanath G &lt;himanathg@coca-cola.in&gt; wrote:

Hi Team,

Greetings from HCCB!

The plant tour has been scheduled for 19<sup>th</sup> April 2024, please reach plant by 10:30am.

Kindly find the below guidelines for the plant visit to be followed while visiting our plant



The plant tour has been scheduled for 19<sup>th</sup> April 2024, please reach plant by 10.30am.

Kindly find the below guidelines for the plant visit to be followed while visiting our plant.

- Only double vaccinated folks should visit the plant & make ensure to submit visiting people details before visiting.
- Masks / Hand sanitization is mandatory while entering the plant. And please note masks won't be provided by plant.
- In case any Covid case reports , please make ensure to submit the details before visiting.
- All participants should wear shoes.
- **Dress Code :** Participants from schools are advised to come in their school uniforms.
- For other institution participants, it is recommended that they must come in formals. No loose clothes including shorts/three fourths/skirts are allowed (Dress should cover entire body)
- No mobile phones are allowed within the factory premises.
- No cameras or any electronic items with camera are allowed within the factory premises.
- The participants should be accompanied with at least one coordinator/teacher/professor.
- No eatables (chewing gum/chocolates/candies/etc) are allowed within the factory premises.
- A printout of the mail from HCCBPL with date confirmation should be produced at the Security Gate.
- Other applicable points will be explained to the visitors at the gate on the day of reporting.
- Maximum of 60 no. of visitors are allowed per day.
- No person with cold/cough/fever/diarrhoea/any other health issues is allowed for the visit.

Please drop an acceptance mail for the above, so that we can confirm the visit date.

Address: Plot 18, Bidadi Industrial Area, Hobli, Ramanagaram, Bidadi, Karnataka 562109

Regards,  
Himanath G  
QA Executive



# INDUSTRIAL VISIT REPORT

BY PRIYANKA M RAJDEV

2<sup>nd</sup> Year BCOM

4<sup>th</sup> Sem 'A'

SINDHI COLLEGE

## Hindustan Coca-Cola Beverages Pvt. Ltd.

Hindustan Coca-Cola Beverages (HCCB) is a leading beverage manufacturer in India. They have 18 factories spread across India where they manufacture 55 different beverage products in multiple categories. Packaging is integral to their story, as it helps keep beverages safe and hygienic. HCCB has a seamless warehousing and logistics system with 300 employees that serves 442 beverages per second, across 493 districts, through 20 lakh retailers, ensuring they deliver the best possible service. This proved to be the best spot for Industrial visits for students under 2<sup>nd</sup> Year BCOM.

We were instructed priorly to carry 2 masks to cover our nose and mouth, tie our hair, and switch off our phones and other electronic safety. After we reached HCCB, Bidadi, we were made to watch a video on visitor safety and a brief of

- Colour codes-
  - Red - Utility, Boiler, Fuel Storage
  - Orange – Shipping, warehouse, forklift
  - Yellow – Process, Production, RMPM Storage
  - Blue – Admin, Canteen, Toilet
  - Green – Accessible area
- Emergency responders
- Personal protective equipment
- Code of Conduct within visiting limit.
- Protocol to inform supervisor if suspicious activity is noticed.
- Cautious hygiene and safety.

Once we had rehearsed with the installation video, we were divided into two groups and taken for a visit simultaneously with two different instructors who were interactive, conversational, and well-versed about

their equipment and the process of packaging and cleaning each product. The areas we visited within the factory were as follows:

#### SUGAR DUMPING AREA (Beverage Preparation Room)

In this area, the drink concentrate is mixed with a specific amount of sugar syrup according to the flavor and then sent to the Combi Filling Hall.

#### COMBI FILLING HALL

This is where a single piece of plastic is blown into the shape of a bottle and then sent to the cleaning area through air suspension. The bottles travel very quickly and efficiently due to the channel of the air conveyor. About 600 bottles are blown in one minute, and this process runs 24x7. Once the bottles reach the cleaning area, they go through the following processes:

- Pre-rinse
- Pre-soap compartment
- Hydro-soap
- Rinse compartment (2.3 kg/cm<sup>2</sup> water pressure)
- Soft water cleansing
- Dumping

After this, the bottles are filled separately according to carbonated and flavor-wise separated drinks. They are then sent further for multipackaging (6 bottles per case) and labeling. This completes the process of packaging plastic bottles.

#### RGB LINE – Retained Glass Bottle Line (200-300ml)

Glass bottles are packaged only for carbonated drinks. Multiple bottle washes are conducted to avoid dust, metal, algae, and fungi within the bottle. These include rinsing, soaping 1, soaping 2, soaping 3, and soft water rinsing. The bottles then go through the All Bottle Surface Inspection



Machine where the clean bottles are sent for filling and the bad ones are sent to the rejection compartment.

#### WTP – Water Treatment Plant

The instructor informed us that their primary source of water is the Kaveri River, and they consume 120,000 liters of water just to run the process. However, they also replenish their water sources. The water is cleaned through RO purifiers, and the standard unit is 150 TDS (7 Ph) for clean drinking water. The instructor also acknowledged that some of the processes have been paused due to the scarcity of water, but there is still a huge seasonal market demand.

#### Tetra Line

The drink is pasteurized at 90-96 degrees to kill the microbes. 440 pockets are produced in one minute. The tetra pockets are packed in cases (1 case = 40 pockets). The process of packing tetra packs is as follows:

- Primary sheet wrap
- Secondary sheet wrap
- Tertiary sheet wrap
- Distributor
- Case Packing
- Sanitization

According to consumer rights under Indian law, the distributing factory must date and label their products with all details. Quality Inspectors oversee all of the processes.

#### CONCENTRATE STORAGE

This is a cold storage room where concentrates are sent from the company factory with details of how many bricks of sugar are to be mixed with the

concentrate, along with the carbon content. The temperature here is 5-6 degrees.

#### QUALITY ASSURANCE COMPARTMENT

This compartment is divided into Physical Lab, Biological Lab, Microbe Lab, and Sensory Lab, where all products are inspected according to their respective parameters. This compartment checks gas volume and brick sugar percentage before distribution.

The industry follows its policy of GMP (Good Manufacturing Practices) very strictly to ensure product safety. To keep the units hygienic, they have a three-step cleaning procedure which takes place every 48 hours. The steps in the cleaning process are as follows:

- CIP - Cleaning in place
- COP – Cleaning out of place
- SIP – Sterilization in place (micro bacterial cleansing)

Once the visit was over, we were asked to give feedback and give their product Mazza to consume. We left the factory at 3:30 pm.