

**DEPARTMENT OF COMMERCE  
SCHOOL OF ARTS AND SCIENCE  
AV CAMPUS, PAIYANOOR – 603 104**

From

**The Head**  
Department of Commerce  
School of Arts and Science  
Vinayaka Mission's Research Foundation  
AV Campus, Paiyanoor – 603 104

To

**The Director**  
School of Arts and Science  
Vinayaka Mission's Research Foundation  
AV Campus, Paiyanoor – 603 104

Respected Madam,

Sub: Seeking permission for Industrial Visit at Ooty Tea Factory on 14.10.2023 – Reg.

As per conversation with Shri N K Krishnamoorthy, Managing Partner Officer: Institute of Tea Factory, regarding industrial visit, we would like to inform you that he has been accepted our request for industrial visit. So hence we request you give us a permission to visit the Ooty Tea Factory.

The visit would take place on 14.10.2023. This visit may aid students in gaining a thorough understanding of preferred fields, making it easier for them to comprehend the real workings of the apparatus.

I guarantee that all students will maintain the appropriate level of decorum during the industrial visit. I anxiously anticipate your good response since I am required to tell all of the pupils.

Thanking you,

Yours Sincerely,

Date: 03.10.2023

Place: Paiyanoor



*Permitted*  
*of fees*  
*3/10/2023*

*V. M. S.*  
(HOD)

**DIRECTOR**  
School of Arts and Science  
Vinayaka Mission's Research Found  
(Deemed to be University)  
AV Campus, OMR, Paiyanoor - 603

**SCHOOL OF ARTS AND SCIENCE**  
**AV CAMPUS, PAIYANOR**  
**INDUSTRIAL VISIT REPORT**

<b>Name of the Company</b>	:	Doddabetta Tea Factory
<b>Address</b>	:	Dodabetta Road, Mel Koddapmund, Ooty, Tamil Nadu 643002.
<b>Date</b>	:	13.10.2023 to 15.10.2023
<b>Batch</b>	:	Department of Commerce & (Computer Application)
<b>Total No. of Students</b>	:	52
<b>No. of Faculties</b>	:	02



**OBJECTIVES:**

- To connect students with real business executives.
- To introduce students to the workplace practices necessary for employment in a company.
- To visualize all the locations by gaining an awareness of the factory working



environment, such as a chocolate or tea factory.

**Purpose of Industrial Visit:**



A group of third-year undergraduates from our chapter organized the industrial trip under the direction of Dr. S. Ramalingam and Dr. R. Kamaraj.

**The strength behind the visit:**

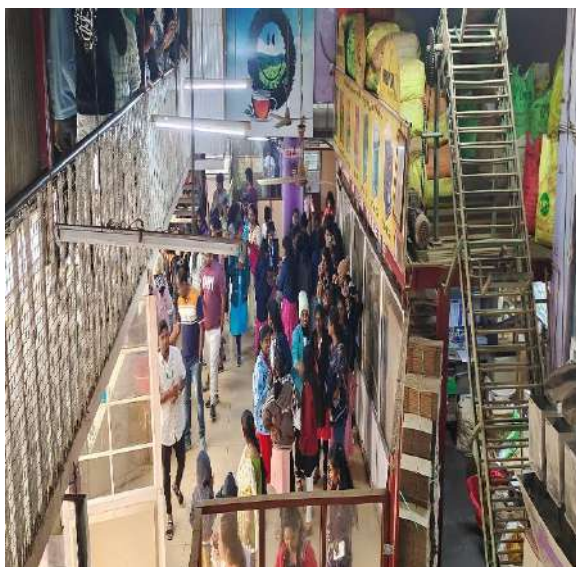
The industrial tour has been given by **Shri N K Krishnamoorthy**, managing partner officer, who has also urged the committee to plan more events for the benefit of students. Many professionals from the industries and centers have recommended that final-year UG and PG students visit the factories and centers to get a sense of the real working

environment and the processes involved in exporting and importing tea goods across the nation.

**Dr. Nazeema T.H.**, the director of SAS, also praised, encouraged, and suggested that a visit to an industrial setting would benefit commerce students' preparation for interviews and overall growth.



**Observations:**



According to the plan the bus departed with 58 students and reached the Ooty at 09:00 a.m. The Security officer welcomed the students and guided them to the tea factory

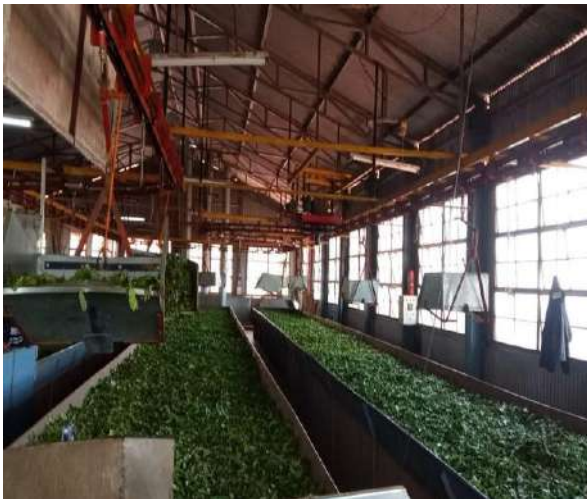
In the beginning Shri N K Krishnamoorthy, Managing Partner Officer explained the tea and chocolate production and their detailed process and of export & import raw materials. After the brief session, students were divided into three

batches and were taken to different units like the manufacturing section, testing unit, storage room, and packing section.

In the processing section, the leaves pass through various machines as shown in the pictures attached. They have a small museum and shops selling spices, homemade chocolates, gift items, handicraft products, etc.



In the testing section, students learn about the entire spectrum of manufacturing, tea, and chocolate analysis in the testing department and how to offer the best services to national and international standards companies.



In the packing section, students observe the Cardboard product boxes, metal tins, and even stand-up pouches. The standard product box with some form of kraft paper inside is the go-to packaging solution for many brands that sell their tea in teabags at national and international levels. Our students observe the working of different manufacturing room machines like,

- Knowing the different types of tea leaves and how they're prepared as tea dust.
- How to preserve the daily features that influence the taste of chocolate and tea?
- Why do the majority of them like Ooty tea and chocolate products?
- To observe employees' working methods and offer encouragement.
- To understand their company's value and exporting procedure in detail.

**Feedback from students:**

Students thanked their professors for planning such a useful event. They felt content that this trip improved their practical abilities in the Tea and Chocolate Industries and hope to have more chances in the future to visit diverse factories to have educational and delightful experiences.

