

DEPARTMENT OF COMMERCE
SCHOOL OF ARTS AND SCIENCE

AV CAMPUS, PAIYANOOR – 603 104

INDUSTRIAL VISIT REPORT

Name of the Company : Doddabetta Tea Factory

Address : Dodabetta Road, Mel Koddapmund, Ooty, Tamil Nadu
643002.

Date : 14.10.2022 to 16.10.2022

Programme & Year : Department of Commerce & (Computer Application)

Total No. of Students : 38

No. of Faculties : 02



Industrial Visit Report

Purpose of Industrial Visit:

- To connect students with real business executives.
- To introduce students with the workplace practices necessary for employment in a company.
- To visualize all the locations through gaining an awareness of the factory working environment, such as a chocolate or tea factory.



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

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 of this like for the benefit of students. Many professionals from the industries and centres have advised final-year UG and PG students to visit the factories and centres 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:



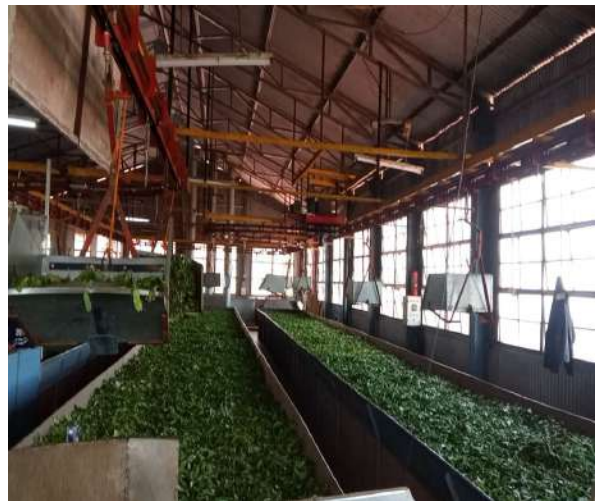
According to the route and time plan the bus is departed with 58 students and reached the Ooty at 09:00 a.m. The Security officer Welcome the busses and guided for the entry in centre and tea factory

In the beginning **Shri N K Krishnamoorthy**, Managing Partner officer has explained about the tea and chocolate production and their detailed process and export & import raw materials. After the discussion Students were divided into three batches and they were taken to manufacturing section, testing

unit, storage room and packing section.

In 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 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 the national and international standards company.



In 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 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 made
- 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:

We thank all of our professors for planning such a useful event for us because it will help us improve our practical abilities in the tea and chocolate industries. We hope to have more chances in the future to visit diverse factories and have equally educational and delightful experiences.

