



Event Activity Report

Academic Year	: 2025-26
Department /School Name	: Biological Sciences (SOS)
Event Title	: Industrial Visit at Rajhans Dairy, Sangamner
Event Date	: 14th March 2026
Time	: 8.00 am to 05.00 pm
Duration in Days	: One Day
Mode of Conduction	: Offline
Visit Coordinator	: Prof. Dr. Sagarika Devi
Participants	: B.Sc Microbiology (Third Year)

Introduction:

An industrial visit to **Rajhans Dairy**, located in Ghulewadi, Sangamner Ahilyanagar, was organized for the students of the **B.Sc Microbiology, Department of Biological Sciences, School of Science Sandip University Nashik**. The visit, conducted on **14th March 2026**, aimed to provide practical exposure to students regarding dairy production, microbiological processes in dairy products, and the quality control measures employed in the industry. This visit was part of the academic curriculum designed to link theoretical knowledge with practical industry applications in the field of microbiology

Objective:

The primary objectives of the visit were:

1. **To understand the process of dairy production:** Students observed the different stages involved in milk processing, from milking to packaging.
2. **To learn about microbiological applications in dairy industry:** The visit provided insight into the role of beneficial microorganisms in fermentation, yogurt production, and cheese making.
3. **To observe quality control measures:** Students gained knowledge about the standards and regulations followed to ensure the hygiene and safety of dairy products.
4. **To explore the role of microbiology in product development:** Students examined how microbiological techniques and research contribute to the development of innovative dairy products.



5. **To enhance practical knowledge and career readiness:** The visit aimed to help students gain real-world experience and develop a better understanding of how microbiology is applied in food and dairy industries.

Activities during Visit

The students were divided into groups and guided through various stages of the dairy production process. Some key activities observed during the visit were:

1. **Milk Collection and Pasteurization:** Students learned about the milk collection process from local farmers and its immediate transportation to the dairy plant. They observed the pasteurization process to eliminate harmful microorganisms and enhance milk shelf-life.
2. **Fermentation and Processing:** The students were taken through the fermentation processes involved in the production of curd, yogurt, and other fermented dairy products. They observed the specific strains of lactic acid bacteria used in the fermentation process and their role in product flavour and texture development.
3. **Microbiological Testing:** A session was held to demonstrate the microbiological testing done on milk and its products. Students were shown how microbiological techniques are used to check for bacterial contamination, quality, and nutritional content in the final products.
4. **Packaging and Storage:** The students observed the final stages of the production process, where the dairy products were packaged under strict hygiene conditions and stored in temperature-controlled environments to maintain freshness and quality.

Learning Outcomes

The industrial visit proved to be an enriching experience for the students. They gained practical insights into:

- The **microbiological processes** involved in dairy production, especially in relation to fermentation and preservation.
- The role of **microorganisms** in improving the quality, flavour, and nutritional value of dairy products.
- The **stringent quality control** practices followed by the dairy industry to ensure the safety and hygiene of milk and dairy products.
- The importance of **innovation and research** in improving dairy processes and introducing new products to the market.

Additionally, the students were able to interact with the industry professionals and ask questions related to microbiology's application in dairy production, making the experience more engaging and insightful.

Conclusion

The industrial visit to Rajhans Dairy was an informative and valuable experience for the students of B.Sc Microbiology, Department of Biological Sciences, SOS, SUN. It provided them with a deeper understanding of how microbiology plays a critical role in the dairy industry, from fermentation to quality control. The visit also allowed students to apply their theoretical knowledge in a real-world setting, bridging the gap between academic learning and industry practice.

The visit highlighted the importance of microorganisms in the dairy sector and opened the students' eyes to potential career opportunities in the food and dairy industries. The knowledge gained will undoubtedly be beneficial as they move forward in their academic and professional careers.

Photos:





Glimpse of Students Interaction and Visit at Rajhans Dairy Industry, Sangamner

Head
Department of Biological Sciences

Associate Dean (SoS)