



Industrial Visit

Detail: Balaji Wafers,

Vajdi, Kalavad Road,

Ta. Lodhika, Rajkot - 360002

Phone no: 0281 278 3755

Email: contact@balajiwafers.com

URL: <http://www.balajiwafers.com>

Branch: Mechanical engineering & Electrical Engineering

Semester: 2nd sem.

No. of Participants: 29

Date: 21/03/2018

Faculty members accompanied: Prof. Nitin Jayakumar, Miss Sejal Radadiya, Prof. Anand Gujarati

Objective of the visit: This visit was mainly intended in order to make students aware about different food manufacturing process. It will help them to understand how the process plan is prepared before starting the manufacturing processes. As it is a food manufacturing industry they are required to ensure different quality standards and also to ensure the zero-human contact during the manufacturing. This will give the required nutritional and hygienic values to the products which are prepared. Students were given the guidance regarding the process through which they were passing in order to ensure all these features.

Outcomes of the visit: Currently the industrial or technological field is observing rapid advancement. This has resulted in many of the processes getting automated. Even the quality standards are getting stricter for the industry to ensure that the product which they prepare are as per the desired standards. It will lead to development of the process plan which can ensure the required standards. This process plan will help in making the complete process of manufacturing automated which will reduce human effort and also lead to simplified manufacturing processes.

Thereby it becomes an important aspect of making the current students to interact with the industrial professionals. This will help them to broaden their understanding while they are actually performing at the practical field. It will thereby develop a practical mindset in these students and will further help them while they are moving towards their actual job.

Balaji Wafers was started by Virani Brothers at a young age which made them motivated to bring some revolution in the food industry. Slowly the food manufacturing industry got advancement and they were able to make the mass production of the different varieties of products which they are currently delivering. With further advancement they were able to make the complete manufacturing process automated in order to maintain the desired quality standard levels in the food products which they are delivering.

Students also became aware about what are the standards which are required to be maintained by the industry in order to get the different certifications. They experienced how inspection department is functioning in the industry and how they are ensuring that the food which is produced is never in degrading standards. Continuous monitoring of the processes which are used in manufacturing of the products will give the desired output quality.

For ensuring the equality of the final product it is extremely required that the same is ensured right from the starting which is raw material. It is required to maintain the quality while components is going through complete process and we get the final product which is of the quality desired by the customer. This helped students understand the concept of Quality Assurance System and Quality Control system and how they are being ensured by the industry professionals.



