SENGAMALA THAYAAR EDUCATIONAL TRUST WOMEN'S COLLEGE(AUTONOMOUS)
SUNDARAKKOTTAI, MANNARGUDI

PG AND RESEARCH DEPARTMENT OF MICROBIOLOGY

REPORT ON ONE DAY INDUSTRIAL VISIT

Date of Visit: 25.07.2026 **Place: Naga Foods Pvt Ltd, Dindigul. Tamil Nadu.**

The PG and Research Department of Microbiology organized an industrial visit to Naga Foods Private Limited, Dindigul, on 25 July 2026 for the III B.Sc., Microbiology Students. A total of 47 students accompanied by Mrs. P. Maheswari, Assistant Professor and Ms. P. Kokila, Assistant Professor, participated in the visit.

The visit commenced with a warm welcome by the officials of Naga Foods Private Limited, followed by an introductory session highlighting the history, growth, vision and achievements of the company. The resource persons explained the company's commitment to producing high quality food products while adhering to stringent food safety and quality standards.

Students were then taken on a guided tour of the manufacturing units, where they observed the various stages involved in food production. The officials explained the systemic procedures followed from the procurement of quality raw materials to cleaning, grinding, processing, packaging, storage and dispatch. Students witnessed the use of modern machinery, automated production systems and hygienic manufacturing practices adopted throughout the production process. The importance of maintaining cleanliness, sanitation and a contamination free environment at every stage of production was emphasized. An informative orientation session was conducted by the company's technical experts, focusing on the vital role of microbiologists contribute to ensuring food safety through microbial analysis of raw materials, water and the production environment. The speakers also described the responsibilities of microbiologists in quality assurance, contamination control, shelf-life evaluation, documentation and compliance with food safety regulations. The students were introduced to the Quality Control Laboratory, where they learned about the different quality assessment procedures carried out before, during and after production. The officials explained the importance of microbiological, physical and chemical analyses in maintaining product quality and consumer safety. They also demonstrated how every batch undergoes rigorous quality checks before being approved for distribution.

During the visit the students gained valuable knowledge about the purified production procedures followed by the company. The experts explained the implementation of Good Manufacturing Practices (GMP)., Standard Operating Procedures (SOPs), sanitation protocols, personal hygiene, equipment sterilization and

measures adopted to prevent cross contamination. These practices ensure that every product reaching consumers is safe, hygienic and of consistent quality.

The officials also introduced the students to the wide range of food products manufactured by Naga Foods and explained the quality standards maintained throughout the production and packaging processes. The students actively participated in the interactive session by asking questions related to career opportunities, industrial microbiology, laboratory testing, food safety and quality assurance. The experts responded with practical insights and encouraged the students to strengthen their technical knowledge and laboratory skills for future employment in the food industry.

The industrial visit provided an excellent opportunity for the students to correlate their theoretical knowledge with practical industrial applications. It enhanced their understanding of large-scale food manufacturing, quality control systems, food safety practices and the significant role of microbiologists in ensuring the production of safe and high-quality food products. The visit was highly informative, enriching and beneficial in developing the student's professional awareness and preparing them for careers in the food processing industry.

Outcomes of the Industrial Visit:

Students learned about

1. Machinaries Used in Food Industries
2. Role of Microbiologist in Food Industries
3. Procodures followed in Quality Control till packaging
4. Intraction with live technical environment.

As a part of this industrial visit, the students also visited the Brihadeeswarar Temple in Thanjavur, which provided them with an opportunity to relax, refresh their minds and enjoy cultural and historical significance of the place.


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