

VC11355

In-Plant Training Report

on



SATARA MEGA FOOD PARK PVT.LTD

Submitted to

MAHARASHTRA MAHAVIDYALAYA NILANGA
B.VOC.(FPPS)

For the partial fulfillment of the award of Degree

BACHELOR OF VOCATIONAL

Submitted by

TAMBARWADE ASHWINI NAMDEV



720

MAHARASHTRA MAHAVIDYALAYA NILANGA
B.VOC.(FPPS)

FOOD PROCESSING,PRESERVATION AND STORAGE
(FPPS)



(2023-24)

Handwritten signatures and text:
Pahl S.H.
Ashwini

DECLARATION

We hereby declare that the work presented in the Report is an original work and has not been submitted by us or any other person to any other University or Institute for fulfillment of any Degree or Diploma.

Place: Nilanga

Date: 5-4-24

**SATARA MEGA
FOOD PARK**

PROCESSING PROSPERITY



CERTIFICATE

OF TRAINING

THIS IS TO CERTIFY THAT

Tambarwade Ashwini Namdev

Has work as In-plant trainee at SATARA MEGA FOOD PARK PRIVATE LIMITED

From 01/01/2024 to 31/03/2024 during his/her tenure with us, he/she found very sincere and hardworking.

We wish all the best for his/her bright future.

01/04/2024

DATE



Sotekar

SIGNATURE

ACKNOWLEDGEMENT

Industrial In-plant training applied in the curriculums of the degree of Bachelors of Vocational is an integrated course which aims to provide a right platform in food technology through theoretical, practical and industrial operations. We take this opportunity to express our deep sense of respect & thanks to the various departments and management of Satara Mega Food Park Pvt. Ltd. for allowing us the industrial training program which is to gain our practical skill.

First and foremost, I extend my heartfelt gratitude to Mr. Sandesh Potekar (Plant Manager), Mr Sandesh Terkhedkar, Mr. Shriram Markand (Production Managers), Mr. Amol Nikam (QC Manager) Mrs. Sanjivani Patil for giving us opportunity as trainee in their esteemed organization and pouring their great knowledge on to us. I would also like to thank Quality and Production Executives, Supervisors, Operators and other staff who explained us various processes, patiently answered our queries and cleared our doubts whenever necessary in spite of their busy schedule.

Finally, we have great pleasure to express our deep sense of sincere sentiment of thanks to The Principal Mr. M.N.Kolpuke (Maharashtra Mahavidyalaya, Nilanga) Training and placement in-charge at College of B.VOC,(FPPS) for this opportunity to undergo In-plant training in "SATARA MEGA FOOD PARK" and mentoring us throughout.

Place: NILANGA

Date: 05/04/2024

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1. History

In 1991, Shri Hanmantrao Ramdas Gaikwad started a non-profit Bharat Vikas Pratishthan to funds of poor & needy students, having been through financial struggles himself. His career began with Telco (now Tata Motors) as a graduate trainee engineer in 1994 and his non-profit no started to help rural youth get jobs and livelihood. Destiny supported the enterprising nature of Mr. HR Gaikwad, Chairman and Managing Director, BVG & his burning desire to help India's Progress led to the birth of BVG (Bharat Vikas Group) in 1997 as a housekeeping company with 8 people & 1 clients. Sheer focus on quality of work, 'Yes, we can' approach to work, and a dedicated team of BVG has taken BVG from an 8-member housekeeping company to India's Largest Integrated services company with 75000+ employees, serving 800+ sites for 750+ customers in 70 cities across 20 states across India. Located around the town of Satara in Western India, BVG Foods manufactures Fruit Jams; Fruit beverages, Sharbat, Crushes. With an annual processing capacity of around 30 thousand MT, BVG is a market leader in Western India. The company has grown organically over the last Two decades with sustained profitability. Known for its quality and innovation, BVG has been built on its founder's philosophy of developing products that are wholesome, nutritious, value for-money, and imaginative. India is one of the key food producers in the world and has second largest arable land in the world for crop production.



Figure No.1: 3D model of SMFPPL