



**ACUMEN
CONNECT**



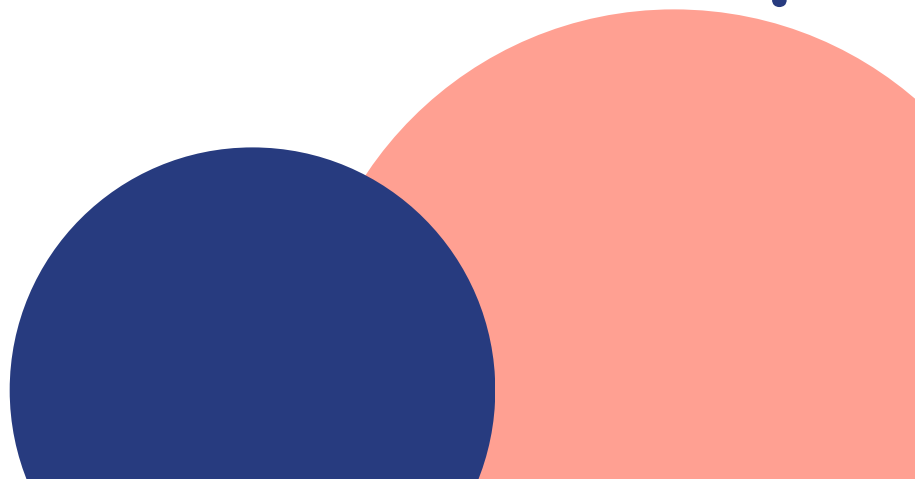
Acumen Connect and St. Joseph's Degree and PG College

Dept of B. Com Hons.

Industry Connect Program Report

23-01-2023

KAYEMPEE FOODS PVT LTD





INDEX

- Program Objectives
- Program Outcomes
- NAAC Criteria - Key Indicators
- Details of Industry Visit
- Case Study
- Pictures

This program was organized and facilitated by:

Dr. Srilatha
Head of Department
M. Com, M Phil, Ph. D

Simran Jain mam and Asha mam accompanied the
students for the visit.



ACUMEN CONNECT'S INDUSTRY CONNECT PROGRAM

Program Objectives

The objective of the Industry Connect Program is to provide Industry Exposure to students through local industry visits. Using experiential learning methodologies, the program aims at helping students gain practical knowledge and exposure into sectors and industries; their processes, operations and HR. Through pre and post visit sessions and interaction with employees of the organization, the program intends to promote informed career choices.

Program Outcomes

Industry Connect Program is a certified one day visit which achieves the following outcomes:

1. Students will be able to recognize and articulate the production process of the industry through a 'journey map'.
2. Students will be able to note the layout, operations management, HR, waste management and best case practices of the industry during the industry immersion session.
3. Students will answer a case study given to them at the end of the Industry Connect Program.





NAAC CRITERIA


- **(1.3) Curriculum Enrichment:**

- (1.3.1) The industrial visits has given students insight into work culture and professionalism along with an understanding of the professional ethics followed by Kayempee Foods Private Limited.
- (1.3.2 and 1.3.3) The Industry Connect program is an experiential learning program which has provided industry exposure to students through field visits. Students understand the practical usage of the subjects and concepts learnt in the classroom through the Industry Visits.

- **(2.3) Teaching Learning Process:**

- (2.3.1) **Experiential Learning methodologies** such as journey mapping, what. how, why and 5 why's were used during the program during industry immersion.

- **(7.2) Best Case Practices**

- (7.2.1) The Industry Connect Program is a best case practice followed by the St. Joseph's Degree and PG College. ICP integrates industry exposure and employee engagement along with case studies that enriches student's worldview.
- 

INDUSTRY EXPOSURE

Kayempee Foods Private Limited

The students visited Kayempee Foods Private Limited in Medchal, Hyderabad on 23-01-2023

[one line about the company] . The Industry Visit has given students insight into the industry in terms of its layout, operations, human resource, best case practices and waste management.

A **learning kit** was shared with the students prior to the industry visit that provided them information regarding the company. A **pre industry session** was organized where students were engaged with the history and future plans of the company. They interacted with the employees of the organization who answered their questions and helped them understand the sector and company better. The **production process** were explained in detail by the Industry Guru's of Acumen Connect. A **post industry session** was conducted to clarify further doubts and queries. Student's are **certified** of their learning experience post the Industry Connect Program.



CASE STUDY

1. Make a journey map of the industry that you have visited. And mention 'What, How, and Why' for each step in the journey map.
2. Mention 5 things you liked about the visit, 5 things that you wish were different, and 5 suggestions to improve operations in the organization that you have visited.

SOLUTIONS BY STUDENTS





STEP 1 HYGINE

There is a separate section that is provided with wash basins, hand washes near the entrance of the factory. There are air purifiers through which people walk in. These are basically designed to not let in even the small dust particles or bacteria into the factory.

STEP 2 PROCESS

All the required machines to manufacture the products were arranged in a chronological order for easy processing and making of the product.

STEP 3 PACKAGING

All the products are then finely wrapped and packed into the boxes; the package consists of name of the product, its nutritional information, manufacturing date, expiry date, ingredients and many more.

STEP 4 RESEARCH AND DEVELOPMENT

There is a separate section provided for research to check the products quality. Its grading and standardization are done there.

STEP 5 STORAGE ROOMS

There are separate rooms where finished products are kept until the day of dispatch.

STEP 6 DISPATCH

The goods are sent to the different vendors for sale.

-LALITHA LASYA BASAVARAJU



THE EXPERIENCE

