



# SRI GURU NANAK DEV KHALSA COLLEGE

## Dev Nagar, Delhi - 110005

### Post-Event Report

<b>Event</b>	Industrial Visit
<b>Topic</b>	TRDP Happy World Private Limited
<b>Organizer</b>	Industry Institute Interaction Cell (IIC)
<b>Date</b>	7 <sup>th</sup> November, 2025
<b>Time</b>	9:00 AM to 1:00 PM
<b>Duration</b>	5 Hour
<b>Place/Platform</b>	TRDP Happy World Private Limited
<b>Number of Participants</b>	25
<b>Guest Speaker/Trainer</b>	N.A.
<b>Welcome Speech</b>	N.A.
<b>Introduction to the Speaker</b>	N.A.
<b>Activities</b>	<ul style="list-style-type: none"><li>• The visit began with an introductory session where Mario Industries representatives explained the company's background, manufacturing scope, and the functioning of its production units.</li><li>• The first stop was the Noodles Production Unit, where students saw how ingredients are mixed, noodles are formed, and quality checks are done before packaging. The group then visited the Biscuit Unit to observe dough preparation, shaping, baking, cooling, and testing. The tour ended at the Rusk Unit, where the team explained the process and emphasised texture, crispness, and shelf-life checks.</li><li>• Towards the end, a feedback session was held where students shared their observations, key learnings, and overall experience of the visit. Students also asked questions to the representatives for better clarity and understanding.</li><li>• To conclude the visit, Mario Industries extended a warm gesture by distributing goody bags to all attendees, adding a thoughtful and memorable touch to the overall experience.</li></ul>
<b>Main Ideas</b>	<ul style="list-style-type: none"><li>• <b>End-to-End Production Understanding</b> We got a complete view of how noodles, biscuits, and rusk are made—starting from ingredient selection and testing to mixing, dough preparation, shaping, baking/steaming, and final drying. The automation in each step helped us understand how factories maintain uniformity and speed.</li><li>• <b>Hygiene and Quality at Every Stage</b> The visit highlighted how ingredients like flour, oil, and sugar are stored, handled, and checked under strict hygiene standards. We saw how quality control teams monitor texture, taste, and safety to ensure each batch meets the required standards.</li><li>• <b>Advanced Packaging Systems</b> We observed how finished products are cooled, sorted, sealed, wrapped, and batch-coded using semi-automatic and fully automatic packaging units. This helped us understand</li></ul>



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<p>how packaging protects freshness and prepares goods for efficient distribution.</p> <ul style="list-style-type: none"><li>● Practical Learning About Factory Operations Beyond machinery, the visit taught us how teamwork, coordination, cleanliness, and time management keep a large FMCG factory running smoothly. It connected theoretical concepts with real-world manufacturing, quality assurance, and supply-chain processes.</li></ul>	
<b>Vote of thanks</b>	Ms Garima Malhotra
<b>Feedback (Share the link of the Google Form &amp; attach the Excel File generated therein)</b> <a href="https://forms.gle/FqHbNumHWZG5L67M8">https://forms.gle/FqHbNumHWZG5L67M8</a>	
<b>Attendance Sheet (Attach Photocopy)</b> N.A	
<b>Poster (Attach below)</b>	



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Pictures (Attach Five Photos)





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**Attach a Photocopy of two Certificates.**

N.A.

**Signature:**

**Name:** Dr Garima Malhotra

**(Convenor)**