



Industrial Visit at Tasty World on 27/04/2023

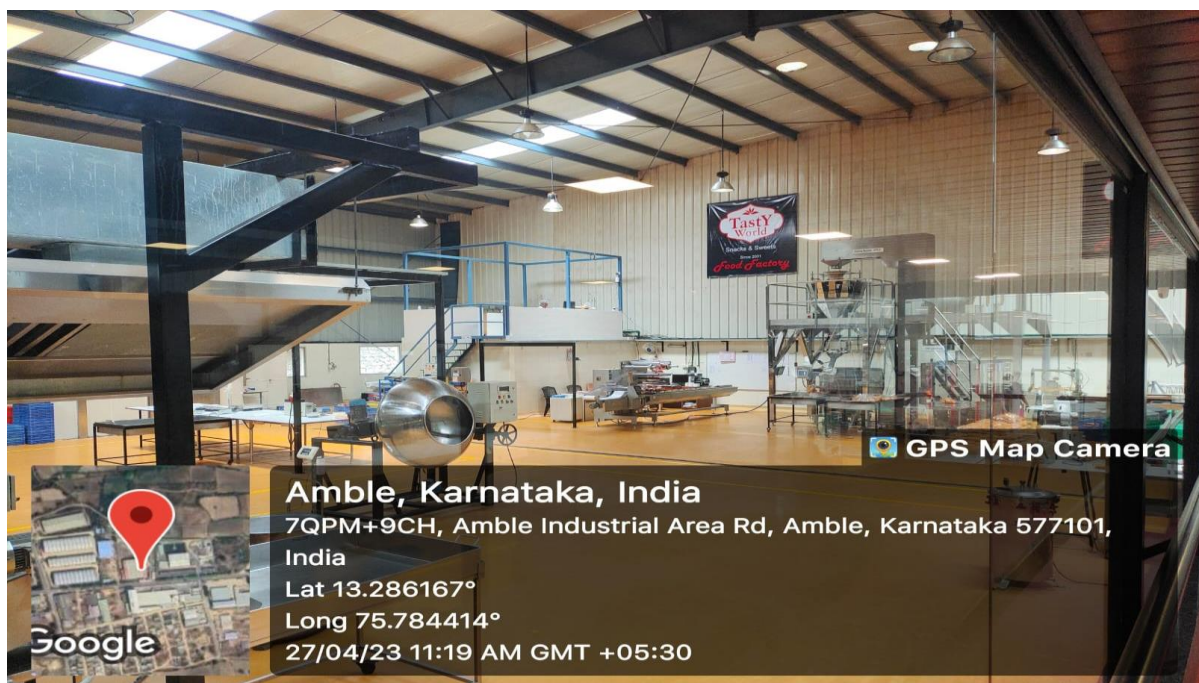
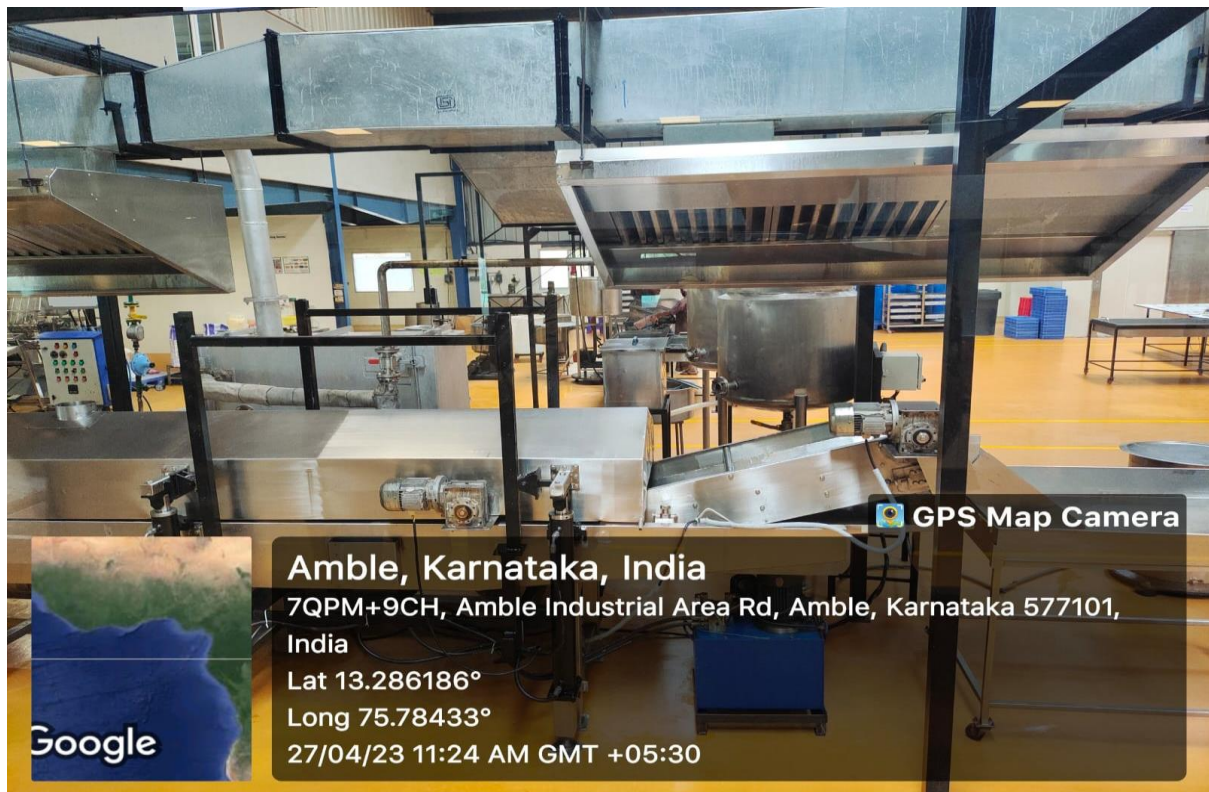
Batch: S8 EEE (2019-23 Batch)

S8EEE (2019-23 Batch) Industrial Visit started from SJ CET on 25th April 2023 (Tuesday) at 4.15am. A group of 31 students (25boys and 6 girls) accompanied by two faculty members, Mr. Anoopraj M. R., Asst. Professor and Ms. Divya James, Asst. Professor from EEE department were in the team. We were travelled by bus Lumiere with a seating capacity of 49 arranged by the travel agency-H4 Holidays Tours and Packages, Kollam. The objective of the industrial visit aims to help the students to develop as competent professionals with a sense of responsibility and social sensitivity. It impart professional education using active and real time learning techniques to transform the students to become competent and committed engineers, meeting the demands of present as well as future system. It helps to explore the culture heritage and to relish the togetherness of the class.



At 10.40am we reached Tasty World food factory at Chikkamagaluru for our industrial visit on 27/04/2023. Tasty World is a company promoted by members of a joint family. Tasty World's technology and development processes are assisted by food technologists of international repute. South Indian ethnic snack products and savouries are manufactured in a

state-of-the-art manufacturing unit based in Chikkamagaluru. Unique processes have been developed in the house to manufacture the products. One such process is to remove oil from the finished product mechanically in a one of its kind processes. This results in a product that contains considerably less oil which is appealing to the health-conscious consumer.



Tasty World is aware of its responsibilities towards the environment and the community. In this direction, the Company has invested heavily to reduce its carbon footprint by installing a bio waste and renewable fuels-based heating system for its process requirements. This step has

reduced its dependence on fossil fuels like LPG and Diesel by 95%. All solid waste generated is converted to compost and used as manure, effluent is completely treated in a modern effluent treatment facility. Waste edible oil is shipped to be converted to reputed bio diesel manufacturers.



Most of the water requirements of the manufacturing unit are met by rain water harvesting, which provides approximately 26,00,000 litres of water per annum. This has reduced burden on the local ground water. There we get the opportunity to experience the manufacturing process, and the engineer explained about the working of various electric drives used in several process of manufacturing. By this visit we have learnt the process of how the Quality snacks are made with utmost care to Hygiene & Consistency to taste, shape and size. After spending more time attaining knowledge from the officials of the company, we have invited to the café where they serve their single origin coffee brewed fresh and snacks made at their factory. They also have a factory outlet from where we can pick up the snacks.