



Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya, Ramanandnagar (Burli)
Tal-Palus, Dist.-Sangli
Department of Zoology

Study Tour-2025-26

REPORT

Name of the activity:	Visit to 'Chitale Dairy Farm, Bhilwadi.
Date and time	Saturday, 17/01/26, 11.00 am
Name of the Department:	Zoology
Purpose of Program	1. Demonstrate Automation: Showcase how technology and machine-produced processes for pasteurization and packaging of milk to ensure consistency and hygiene with minimal manual intervention. 2. Explain Supply Chain & Operations: Help students understand the "Cow to Cloud" model, where RFID tags track livestock data and manage complex milk procurement and distribution networks.
Speaker with Designation	• Dr. Mhaske M.C. (Assistant Professor) Department of Zoology, Dr. Patangrao Kadam Mahavidyalaya, Ramanandnagar (Burli).
No. of Students Participated	18
No. of Teachers Participated	01
Programme outcomes	• Students understood the process of milk collection, processing, packaging, and distribution at Chitale Dairy. • Students explored various career opportunities in the dairy and food processing industry.

Chitae Dairy visit information for Students

1. A visit to Chitale Dairy helps students understand milk processing and dairy management.
2. Students can learn how milk is collected, tested, and processed hygienically.
3. The visit shows modern machinery used in dairy production.
4. Students also learn about quality control and food safety standards.
5. It gives practical knowledge related to science and agriculture subjects.
6. The visit is educational and interesting for college students.
7. Students get exposure to real-life industrial operations.
8. It helps in career awareness related to food and dairy industries.
9. Overall, a Chitale Dairy visit is a valuable learning experience for students..



Chitale Dairy Visit: Dr.Mhaske and B.Sc. -II Students



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Report on Chitale Dairy-Farm, Bhilwadi.

1. Introduction

India is one of the largest producers of milk in the world, and the dairy industry plays a vital role in the agricultural economy. **Chitale Dairy**, based in Maharashtra, is one of the leading dairy brands known for its high-quality milk and value-added dairy products. This project report is based on an educational visit to Chitale Dairy Farm, organized to understand modern dairy farming, processing techniques and management practices.

2. Objectives of the Visit

The main objectives of the visit were:

- To understand the functioning of a modern dairy farm
- To study milk collection, processing, and packaging methods
- To learn about quality control, hygiene, and food safety standards
- To gain knowledge of value addition and dairy-based products
- To explore career opportunities in the dairy industry

3. Profile of Chitale Dairy

- Chitale Dairy is a well-established dairy enterprise engaged in milk procurement, processing, and distribution.
- The company follows advanced technology and strict quality control measures to ensure safe and nutritious dairy products.
- It is also known for products such as milk, curd, butter, ghee, paneer, and shrikhand.

4. Dairy Farm Operations

4.1 Milk Collection

Milk is collected from farmers and dairy farms under controlled conditions. Each batch of milk is tested for quality parameters such as fat content, purity, and freshness before further processing.

4.2 Processing and Pasteurization

The collected milk undergoes pasteurization to eliminate harmful microorganisms. Modern automated machines are used to ensure uniform heating and cooling, maintaining nutritional value.

4.3 Packaging and Storage

After processing, milk and dairy products are hygienically packed using automated packaging systems. Cold storage facilities are used to maintain product freshness and extend shelf life.

5. Quality Control and Food Safety

Chitale Dairy follows strict **quality assurance and food safety standards**. Regular laboratory tests are conducted to check microbial content, adulteration, and consistency. Hygiene is maintained at every stage of production to ensure consumer safety.

6. Value Addition in Dairy Products

The dairy focuses on converting raw milk into value-added products like butter, ghee, curd, paneer, and sweets. Value addition helps increase profitability, reduce wastage, and meet consumer demand for diverse dairy products.

7. Management and Workforce

The dairy employs skilled professionals including veterinarians, food technologists, quality control officers, engineers, and management staff. Teamwork and discipline are essential for smooth operations.

8. Career Opportunities

The visit provided insight into various career opportunities in:

- Dairy Technology
- Food Processing
- Quality Control and Assurance
- Agricultural Management
- Engineering and Supply Chain Management

9. Learning Outcomes of the Visit

Through this visit, students were able to:

- Understand practical dairy farm operations
- Relate theoretical knowledge with industrial practices
- Learn the importance of hygiene and quality control
- Develop interest in agribusiness and dairy entrepreneurship

10. Conclusion

The industrial visit to Chitale Dairy Farm was highly informative and educational. It provided practical exposure to modern dairy farming and processing techniques. The visit helped bridge the gap between classroom learning and real-world industrial practices, making it a valuable experience for college students.