



## **EVENT COMPLETION REPORT**

<b>Name of the School</b>	<b>School of Basic and Applied Sciences</b>
<b>Name of Department</b>	<b>Biotechnology, Chemistry</b>
<b>Event Category</b> <i>(for category list, see annexure 5)</i>	<b>Industrial visit</b>
<b>Event Title</b>	<b>Amul Industrial Visit</b>
<b>Event Date (Start to End)</b>	<b>05<sup>th</sup> December, 2025</b>
<b>Chief Guest/ Speaker/Expert with affiliation (If any)</b>	
<b>Head of the Department</b>	<b>Dr. Shikha Gupta</b>
<b>Convener</b>	<b>Dr. Anamika</b>
<b>Event Objectives</b>	<ol style="list-style-type: none"> <li><b>1. To provide Biotechnology and Chemistry students with hands-on exposure to industrial-scale biochemical and chemical processes used in dairy production.</b></li> <li><b>2. To help students understand the role of microbiology, enzymes, fermentation, and chemical analysis in quality control and product safety at AMUL.</b></li> <li><b>3. To correlate theoretical concepts such as bioprocessing, food chemistry, and analytical techniques with real-world industrial applications.</b></li> <li><b>4. To enhance awareness about career prospects, industrial research, and quality assurance roles relevant to Biotechnology and Chemistry graduates.</b></li> </ol>
<b>Event Description</b>	<ol style="list-style-type: none"> <li><b>1. An industrial visit to the AMUL Dairy Plant was organized for Biotechnology and Chemistry students to provide practical exposure to large-scale dairy processing and quality control operations.</b></li> <li><b>2. During the visit, students observed milk processing, fermentation, packaging, and quality assurance practices, and interacted with industry professionals to understand the application of biochemical and chemical principles in an industrial setting.</b></li> </ol>

<b>Event Outcome</b>	<ol style="list-style-type: none"> <li>1. Students gained practical insight into industrial dairy processing, linking concepts of biotechnology and chemistry with real-world applications.</li> <li>2. The visit enhanced understanding of quality control, hygiene standards, and analytical testing used in the food industry.</li> <li>3. Students developed awareness of industrial workflows, safety protocols, and professional practices.</li> <li>4. The experience motivated students to explore career opportunities in biotechnology, food technology, quality assurance, and industrial research.</li> </ol>
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**Total Participants:**

(Segregate on the basis of Students/Faculty)

Student(Total)	Male	Female
35	21	14
Faculty(Total)	Male	Female
2	0	0
Non-Teaching Staff (Total)	Male	Female
0	0	

**Sponsor of the Event:**

(In case of internal, please write Lingaya's Vidyapeeth)

Sponsor Name	Budget Support	Any Other Support

**Instructions:**

- 1) Please provide the Event Completion Report in MS Word format.
- 2) The File name of the Report should be maintained according to the following sequence: *School/Department Name\_Event Category\_dd-mm-yyyy of event*
- 3) The Report should be submitted through the HOD/Convener e-mail id to [iqac@lingayasvidyapeeth.edu.in](mailto:iqac@lingayasvidyapeeth.edu.in) within 7 days of the completion of event.
- 4) In Addition, please enclose the details as per the Annexure 1 to 4, along with the report.

**Annexure 1: Event Announcement**

**Annexure 2: Event Geo Tagged Photographs (Max 4)-Attach**

**Annexure 3: Attendance List of all Participants**

**Annexure 4: Feedback of Participants**

**Annexure 5: Event Category –**





