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Institute of Advanced Studies

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DOSSIER

On

Industry Visit to Yakult held on 31/08/2018

Training and Placement Department, RDIAS

On

August 31 , 2018



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FORM A

Proposal :

- **Name Of the event to be organized :** Industry Visit to Yakult held on 31/08/2018
- **Date :** August 31 , 2018
- **Time :** 12:00 pm - 5:30 PM
- **Venue :** YAKULT
- **Organized By:** Training and Placement Department, RDIAS
- **Motivation for the activity :** • Motivation behind arranging industrial visit is to provide practical exposure to a student which has its own importance for the students which are pursuing professional degrees. Industrial visits carries various benefits in their kitty like meeting company people, exploring product and process layout of products and services being offered by company. In a classroom a student may not get real life experience therefore industrial visits acts as catalyst for the students for further enhancing their skills, knowledge and abilities. It also helps the students to get the overview about company overview and procedures.

Form B

Part 1

Aim of the event :

Aim behind this visit was to explore about Yakult. The major aim was student get an idea about how Yakult was manufactured, how many levels of testing are done for every batch, how many types of products Yakult manufactures. To be very precise this visit was arranged to get the answers of these questions. Industrial visit provides the platform to students where they can enter into the organizational world, to interact with company officials, to know more about internal environment of Yakult. Because of this visit students were also able to understand how Yakult handles contingent situations like machinery breakdown, etc

Part 2

Abstract :

Yakult Danone India (P) Ltd is a 50:50 JV between Yakult Honsha, Japan and Groupe Danone of France, both of which are global probiotic leaders. The JV was formed in 2005 to manufacture and sell probiotic products in the Indian market. It was launched in India in 2007, and is presently available in Hyderabad, New Delhi, Gurgaon, Noida, etc. Yakult is manufactured at an ISO 9001:2015, HACCP and OHSAS 18001:2007 certified manufacturing facility in Sonapat, Haryana in India.

The company has its two main product in India i.e. YAKULT AND YAKULT LIGHT.

Yakult is a delicious probiotic fermented milk drink that contains **Yakult's** exclusive probiotic *L.casei* strain Shirota (LcS). Yakult is made from skimmed milk powder, sugar, glucose, Natural identical flavour, water and [LcS](#). A small amount of sugar is added to provide nutrients to [LcS](#) in order to keep them alive during shelf life.

Part 2: Details about the Visit:

Industrial Visit to Yakult was for the students of MBA I semester students who are new to company culture and functioning. We reached the office premises at 1:00 pm, and were warmly greeted by Ms. (PR Manager).

The visit started with light refreshment followed by the token of remembrance for our students. After refreshments students were given a brief presentation about the product, its history, etc. During the briefing, Ms. explained the benefits of drinking Yakult, i.e., it prevents digestive disorders and helps build immunity. Further, she also stated that the all the machines which are being used for the manufacturing are imported from Japan and there were more than 100 tests conducted daily to check the the quality of the product. During the visit she showed where the manufacturing process takes place and each process was explained briefly like how the fermentation of the ***L.casei strain Shirota (LcS)***, Yakult's exclusive probiotic takes place which takes approximately 3-4 days. Then she briefed the students about the testing, assembling, labeling, and packaging phase of the product. She also told the students that the whole process takes an approximate of 13-14 days.

Part 3

Conclusion

Indeed it was a great experience. Students were very happy as whatever query they asked was wonderfully resolved by the concerned person. Some of the queries were like what kind of problems they faced after the GST was imposed, how many units they are able to produce on a daily basis etc. Students enjoyed a lot as they actually saw how Yakult was manufactured. From the MBA students point of view this visit was very knowledgeable and fruitful as they are studying operations management where they need to have an idea about assembly line, product layout and process layout.

SnapShot

Yakult Representative briefing the students about journey of yakult