A REPORT ON INDUSTRIAL VISIT TO THE AKSHAYA PATRA KITCHEN

In order to enhance the practical knowledge, stimulation and the students to have an overview on the activity related to operations, Master Of Business Administration Department has organized an industrial visit to AKSHAYA PATRA FOUNDATION, Hyderabad on 24.02.2023

The Akshaya Patra Foundation is an NGO in India headquartered in Hyderabad. It is a non-profit organization that runs School Lunch Programme across India. . It strives to eliminate classroom hunger by implementing the Mid-Day Meal Scheme in Government schools and Government-aided schools. It also aims at countering malnutrition and supporting the right to education of socio-economically disadvantaged children. The is at, Sangareddy Dist. Telangana

Team of I-I Year MBA students and 5 faculty members Kavitha Kotte (HOD), Dr.siva shankara Rao, B upendra, G Praveen, N Monika, visited the location. The visit began with an introductory session conducted by Sri Rakesh Mishra who provided very useful information about Akshaya Patra Foundation as given below:

- An insight to the historical background of Akshaya Patra Foundation.
- Quality Standards followed by Akshaya Patra Foundation.
- A brief information about various awards and recognitions

Later he gave a Personality development presentation on MIND POWER & MANAGEMENT. After that students then headed towards different departments of Akshaya Patra Foundation where they observed each and every activity which was going on in the kitchen while cooking the food, washing of cooking appliances, selection of raw material, packaging & distribution of food and day to day food menus for children.

Team witnessed such a huge kitchen that works every day, serving food to millions of under privileged kids. The team saw how effectively and efficiently the kitchen works on a huge scale. It not only eliminates the hunger of millions of kids every day but also helps them with their education and well-being and development of the society as a whole. Akshaya Patraprovides us an excellent example of ways to use technology and human skills for effective production and supply chain without wastage and unnecessary use of non-renewable resources. It makes one think of alternate ways of doing work and contributing to the well-being of society.

Overall the visit provided students with a practical understanding and made them think critically on how to manage even the smallest thing by keeping keen observations on each and every aspect. Our students got the exposure of efficient management of food processing

employed by the Akshaya Patra. They also understood the relevance of service oriented thinking and importance.

After completion of the tour, the team extended their thanks to Head of Department Kavitha kotte, Dean Dr J Rajaram and Principal Dr M.B. Raju, Campus Administrator A Sreedhar for providing the transport and the Principal and Management for permitting the visit.















List of Students who visited Akshaya Patra Kitchen

S.NO	NAME OF THE STUDENT	BRANCH
1	AFREEN FATIMA	MBA
2	AREMPULA MYNA	MBA
3	CHILUMULA VAMSHI	MBA
4	CHINTHAKINDI RANI	MBA
5	D VENKATESH	MBA
6	DARUKUMALLI VEDASRI	MBA
7	DEVARASHETTI PRANEETH	MBA
8	GIDDALURU RAJ KUMAR	MBA
9	GUMMADELLI JAI CHANDRA	MBA
10	INDLA SANTHOSH	MBA
11	JONNALAGADDA SHARON	MBA
12	KARNATI JAGADESWARI	MBA
13	KOTHURI RAVI KIRAN	MBA
14	KOTTAMULA KRISHNAVENI	MBA
15	KUKKALA SOUJANYA	MBA
16	MAINA	MBA
17	D VENKATESH	MBA
18	DARUKUMALLI VEDASRI	MBA
19	DEVARASHETTI PRANEETH	MBA
20	GIDDALURU RAJ KUMAR	MBA
21	DEVARASHETTI PRANEETH	MBA
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23	GUMMADELLI JAI CHANDRA	MBA
24	INDLA SANTHOSH	MBA
25	JONNALAGADDA SHARON	MBA
26	KARNATI JAGADESWARI	MBA
27	KOTHURI RAVI KIRAN	MBA
28	KOTTAMULA KRISHNAVENI	MBA
29	KUKKALA SOUJANYA	MBA
30	MAINA	MBA
31	MANDUVADHA CHAITANYA PRIYA	MBA
32	MANGALI SUPRIYA	MBA
33	MASUNA NIHARIKA	MBA
34	N VAMSHI	MBA
35	NAGAVOLLA JYOTHI	MBA
36	NAGULA KRISHNA	MBA
37	NAMAGIRI SHIVA RAMA KRISHNA	MBA
38	NARSING LIKHITHA	MBA
39	NIRUDU KARISHMA	MBA
40	NUKALA THIRUPATHI	MBA
41	PICHAKUNTLA SURENDER	MBA