



College of Agricultural Engineering & Technology Anand Agricultural University, Godhra - 389001

The College of Agricultural Engineering and Technology, AAU, Godhra have some active clubs such as Industry-Institute Interaction cell and Women Cell at college level. During year 2022-23, Industry-Institute Interaction cell had organized about 7 events to make bridge between industry people and students of the college.

List of events n organized by active club in Year 2022-23

SN	Date of event/ competition (DD-MM- YYYY)	Name of the event/competition	Name active club / forum Through which program conducted
1.	03/09/2022	Onsite Expert Lecture on “Importance of wheat varieties for maida and wheat flour preparation”	Industry-institute Interaction cell
2.	03/09/2022	Onsite Expert Lecture on “Key role of different machineries in preparation of maida and wheat flour”	
3.	03/09/2022	One Day Industrial Visit to Wheat Flour Mill	
4.	03/09/2022	One Day Industrial Visit to Maida Mill	
5.	16/09/2022	Onsite Expert Lecture on "Key role of different machineries in preparation soya chunks"	
6.	16/09/2022	One Day Industrial Visit to Soya Chunks Factory	
7.	19/09/2022	One Day Industrial Visit to Panchamrut Dairy	



Onsite Expert Lecture Organized by
Industry Institute Interaction Cell -IIIC
CAET, AAU, Godhra

Onsite expert lecture on “Importance of wheat varieties for maida and wheat flour preparation”

Onsite expert lecture on “Importance of wheat varieties for Maida and Wheat flour preparation” at Navjeevan Flour Mill, Padav, Dahod organized by **Industry Institute Interaction Cell-IIIC** on 03/09/2022 by Er. Chirag Jadav Chairman-IIIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra.

After reaching at site factory incharge greet faculty, staff and students while briefing about the company. Mr. Shreyas Indravadan Sheth, Director of Navjeevan Flour Mill, welcome everyone and start the session as an expert. He elaborates students about different varieties of wheat very first. He explains main role of wheat variety in making of maida and wheat flour.

Mr. Shreyas Sheth explain all the breed of wheat onsite and advised their staff to give demonstration of all of them. He elaborates different breeds of wheat like sharabati, tukadi etc for making maida and wheat flour. He delivered briefing of production as Maida is made from the endosperm: the starchy white part of the grain. The bran is separated from the germ and endosperm which is then refined by passing through a sieve of 80 mesh per inch (31 mesh per centimeter). Although naturally yellowish due to pigments present in wheat, maida is typically bleached, either naturally due to atmospheric oxygen, or with any of several flour bleaching agents. While it is milled from winter wheat that has a high gluten content, heat generated during the milling process results in denaturing of the protein, limiting its use in the preparation of leavened breads. At the completion of the lecture, he offered students his time for any technical support.

At end Er. Chirag Jadav, chairman-IIIC, Assistant Professor, gave vote of thanks to Mr. Shreyas Sheth Director of Navjeevan Flour Mill for his wonderful and valuable lecture. He also extent thanks to the entire team of Navjeevan Flour Mill, Dahod. He explains support and motivation of Dr. R. Subbaiah, Principal & Dean to make this event successful. He also being thankful to kind support from Er. Kapil Mandloi, Assistant professor & Head BEAS dept. and Mr. Rinkesh Talapada for assisting him and Mr. Nilesh Patel for doing all arrangements related to travelling.





Onsite Expert Lecture Organized by
Industry Institute Interaction Cell -IIIC
CAET, AAU, Godhra

Onsite expert lecture on “Key role of different machineries in preparation of maida and wheat flour”

Onsite expert lecture on “Key role of different machineries in preparation of maida and wheat flour” at Navajeevan Maida Mill, Kumbharavada, Dahod organized by **Industry Institute Interaction Cell-IIIC** on 03/09/2022 by Er. Chirag Jadav Chairman IIIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra.

After reaching at site factory incharge greet faculty, staff and students while briefing about the company. Then Mr. Sandip Shirishkumar Sheth, Director of Navjeevan Maida Mill, welcome everyone and start the session as an expert. He elaborate students about different equipment during the maida and wheat flour making process like Screw conveyors, Bucket Elevator, Drum sieve with motor, Sieve Separator, Aspirator Channel, Dry Destoner, Horizontal Scourer, Flow meter, Intensive dampener, Aspiration Fan, Roller mill, Plansifter, Purifier, Impact detacher, Bran finisher , Entoletor, Medium pressure fan, etc.

Mr. Sandip Shirishkumar Sheth explain all the machineries onsite and advised their staff to give demonstration of all machines in working condition. He describe all the equipment’s working conditions and constraints of them. He elaborate the exact difference between maida and wheat flour by saying “the whole wheat grain when ground with the skin and germ yields brownish flour called atta. The same when refined further or ground without the skin yields whiter flour called maida. Hence, the names “whole wheat flour” and "refined flour”. He also raise his hand himself for any supports for the students related to the food industry exposures and visits. He humbly addressed every doubts asked from the students related to the man, machine, motion, and market. At the completion of the lecture he offered students his time for any technical support.

Later session, Er. Chirag Jadav, chairman-IIIC, Assistant Professor, gave vote of thanks to Mr. Sandip Shirishkumar Sheth Director of Navjeevan Maida Mill for his valuable, knowledgeable, and fruitful lecture. He also extent thanks to the entire team of Navjeevan Mill, Dahod. He explains support and motivation of Dr. Subbaiah, Principal & Dean to make this event successful. He also being thankful to kind support from Er. Kapil Mandloi,

Assistant professor & Head BEAS dept. and Mr. Rinkesh Talapada for assisting him and Mr. Nilesh Patel for doing all arrangements related to travelling.







One Day Industrial Visit Organized by Industry Institute Interaction Cell- IIIC

CAET, AAU, Godhra

Reached to Destination

An industrial visit of Navajeevan Wheat Flour Mill, Padav, Dahod by **Industry Institute Interaction Cell-IIIC** organized on 03/09/2022 by Er. Chirag Jadav Chairman IIIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra. On receiving permission from the Navjeevan wheat flour mill Dahod 47 students of third and fifth semester from CAET has been started visit from the CAET, Godhra early morning with Er. Chirag Jadav and Mr. Rinkesh Talapada.

About Factory

We reached factory on 1 pm. The factory incharge welcomed and greet students, and brief about the flour mill. Then he took students around the different sections of the company and explain every operating conditions and processes precisely to the students. During the visit workers were doing their work with concentration. When students visit the machines or sections particular machinist or section incharge explain detail function of the machine and the section. They make student understand that how raw wheat is enter into the process. Then with which mechanism moisture content from the grain removed. Manufacturing process step by step at different level distinguished by the factory incharge. Factory incharge elobarate how wheat flour being prepared and packaged for supply to the consumer. He also explain about ratio of production of wheat flour and comparatively wastage output from the whole process. He discussed to the student about controlling pest. Students get exposure of different equipment during the maida making process like Screw conveyors, Bucket Elevator, Drum sieve with motor, Sieve Separator, Aspirator Channel, Dry Destoner, Horizontal Scourer, Flow meter, Intensive dampener, Aspiration Fan, Roller mill, Plansifter, Purifier, Impact detacher, Bran finisher, Entoletor, Medium pressure fan, etc.

Key Role of Officer, Faculty and Staff

Er. Chirag Jadav, Assistant Professor, and Mr. Rinkesh Talapada, welder, BEAS Department of CAET, AAU, Godhra organized and taken care of all the activities during the visit with all due supports from Er. Kapil Mandloi, Assistant Professor & Head, BEAS Department. A vital role played by the Dr. R. Subbaiah, Principal & Dean, CAET, AAU, Godhra to make this event successful and fruitful.







One Day Industrial Visit Organized by Industry Institute Interaction Cell -IIIC

CAET, AAU, Godhra

Reached to Destination

An industrial visit of Navajeevan Maida Mill, Kumbharavada, Dahod organized by **Industry Institute Interaction Cell-IIIC** on 03/09/2022 by Er. Chirag Jadav Chairman IIIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra. On receiving permission from the Navjeevan Maida mill, Dahod, 47 students of third and fifth semester from CAET has been started visit from the CAET, Godhra early morning with Er. Chirag Jadav and Mr. Rinkesh Talapada.

About Factory

We reached factory on 10 am. The factory incharge welcomed us and gave briefing about the company. Then he took students around the different sections of the company and explain every operating conditions and processes precisely to the students. During the visit workers were doing there work with concentration. When students visit the machines or sections, particular machinist or section incharge explain detail function of the machine and section. They make student understand that how raw wheat is enter into the process. Then with which mechanism grain supplied to the dehumidification. Later process step by step with different machines and sections carried out was distinguished by the factory incharge. Factory incharge elobarate how maida being prepared and packaged for supply to the market. He also explain about ratio of production of maida and comparatively wastage output from the whole process. He lighten the student about how they controlling pest. Students get exposure of different equipment during the maida making process like Screw conveyors, Bucket Elevator, Drum sieve with motor, Sieve Separator, Aspirator Channel, Dry Destoner, Horizontal Scourer, Flow meter, Intensive dampener, Aspiration Fan, Roller mill, Plansifter, Purifier, Impact detacher, Bran finisher , Entoletor, Medium pressure fan, etc.

Key Role of Officer, Faculty and Staff

Er. Chirag Jadav, Assistant Professor, and Mr. Rinkesh Talapada, welder, BEAS Department of CAET, AAU, Godhra organized and taken care of all the activities during the visit with all due supports from Er. Kapil Mandloi, Assistant Professor & Head, BEAS Department. A vital role played by the Dr. R. Subbaiah, Principal & Dean, CAET, AAU, Godhra to make this event successful and fruitful.





Onsite Expert Lecture Organized by
Industry Institute Interaction Cell -IIIC
CAET, AAU, Godhra

Onsite expert lecture on “Key role of different machineries in preparation of soya chunks”

Onsite expert lecture on “Key role of different machineries in preparation of soya chunks” at Uma soya chunks, Amar enterprises, kharedi, Dahod organized by **Industry Institute Interaction Cell-IIIC** on 16/09/2022 by Er. Chirag Jadav Chairman IIIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra.

After reaching at site factory incharge greet faculty, staff and students while briefing about the company. Then Mr. Nayan Khaped, Managing Director of Uma Soya Chunks, welcome everyone and start the session as an expert. He elaborates students about different equipment during the soya chunk making process like Mixers, Extruders, and Screw conveyors, etc.

Mr. Nayan Khaped explain all the machineries onsite and advised their staff to give demonstration of all machines in working condition. He describes all the equipment’s working conditions and constraints of them. He elaborates soya chunks manufacturing from raw material to final product. He also raises his hand himself for any supports for the students related to the food industry exposures and visits. He humbly addressed every doubt asked from the students related to the man, machine, motion, and market. At the completion of the lecture, he offered students his time for any technical support.

Later session, Er. Chirag Jadav, chairman-IIIC, Assistant Professor, gave vote of thanks to Mr. Nayan Khaped, Managing Director of Uma Soya Chunks, for his valuable, knowledgeable, and fruitful lecture. He also extent thanks to the entire team of Uma Soya Chunks, kharedi, Dahod. He explains support and motivation of Dr. R. Subbaiah, Principal & Dean to make this event successful. He also being thankful to kind support from Er. Kapil Mandloi, Assistant professor & Head BEAS dept. and Mr. Rinkesh Talapada for assisting him and Mr. Nilesh Patel for doing all arrangements related to travelling.







One Day Industrial Visit Organized by Industry Institute Interaction Cell -IIIC

CAET, AAU, Godhra

Reached to Destination

An industrial visit of Uma soya chunks, Amar enterprises, kharedi, Dahod, organized by **Industry Institute Interaction Cell-IIIC** on 16/09/2022 by Er. Chirag Jadav Chairman IIIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra. On receiving permission from the Uma soya chunks, Amar enterprises, kharedi, Dahod 18 students of third semester from CAET has been started visit from the CAET, Godhra early morning with Er. Chirag Jadav and Mr. Rinkesh Talapada.

About Factory

We reached factory on 10 am. The factory incharge welcomed us and gave briefing about the company. Then he took students around the different sections of the company and explain every operating conditions and processes precisely to the students. During the visit workers were doing their work with concentration. When students visit the machines or sections, particular machinist, or section incharge explain detail function of the machine and section. They make student understand that raw material is procured from the local vendor and all raw materials are placed in the inventory. The soya flour is fed into mixer with water, mixer forms a thick slurry of soya flour. Later this slurry is fed to soya nugget extruder, it is cooking extruder with inbuilt cutter at die end. Soya flour slurry is then cooked within barrel of extruder which provides necessary heat for the process. Thick, cooked soya paste at this point is extruded through die and cutter quickly cuts extruded soy nuggets. During cooking water vapours generated high pressure which released to surrounding. This generates texture of soy nuggets. After this soya nuggets simply fed to a dryer which further removes the moisture present in nuggets. These dried nuggets are then checked for quality and finally soy nuggets are then packed & sent for sale.

Key Role of Officer, Faculty and Staff

Er. Chirag Jadav, Assistant Professor, and Mr. Rinkesh Talapada, welder, BEAS Department of CAET, AAU, Godhra organized and taken care of all the activities during the visit with all due supports from Er. Kapil Mandloi, Assistant Professor & Head, BEAS Department. A vital role played by the Dr. R. Subbaiah, Principal & Dean, CAET, AAU, Godhra to make this event successful and fruitful.







One Day Industrial Visit Organized by
Industry Institute Interaction Cell -IIC
CAET, AAU, Godhra

Reached to Destination

An industrial visit of Panchamrut Dairy (The Panchmahal District Co-operative Milk Producers' Union Ltd), lunawada road, Godhra, organized by **Industry Institute Interaction Cell-IIC** on 19/09/2022 by Er. Chirag Jadav Chairman IIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra. On receiving permission from the Panchamrut Dairy, Godhra, 40 students of third and fifth semester from CAET has been started visit from the CAET, Godhra early morning with Er. Chirag Jadav and Mr. Rinkesh Talapada.

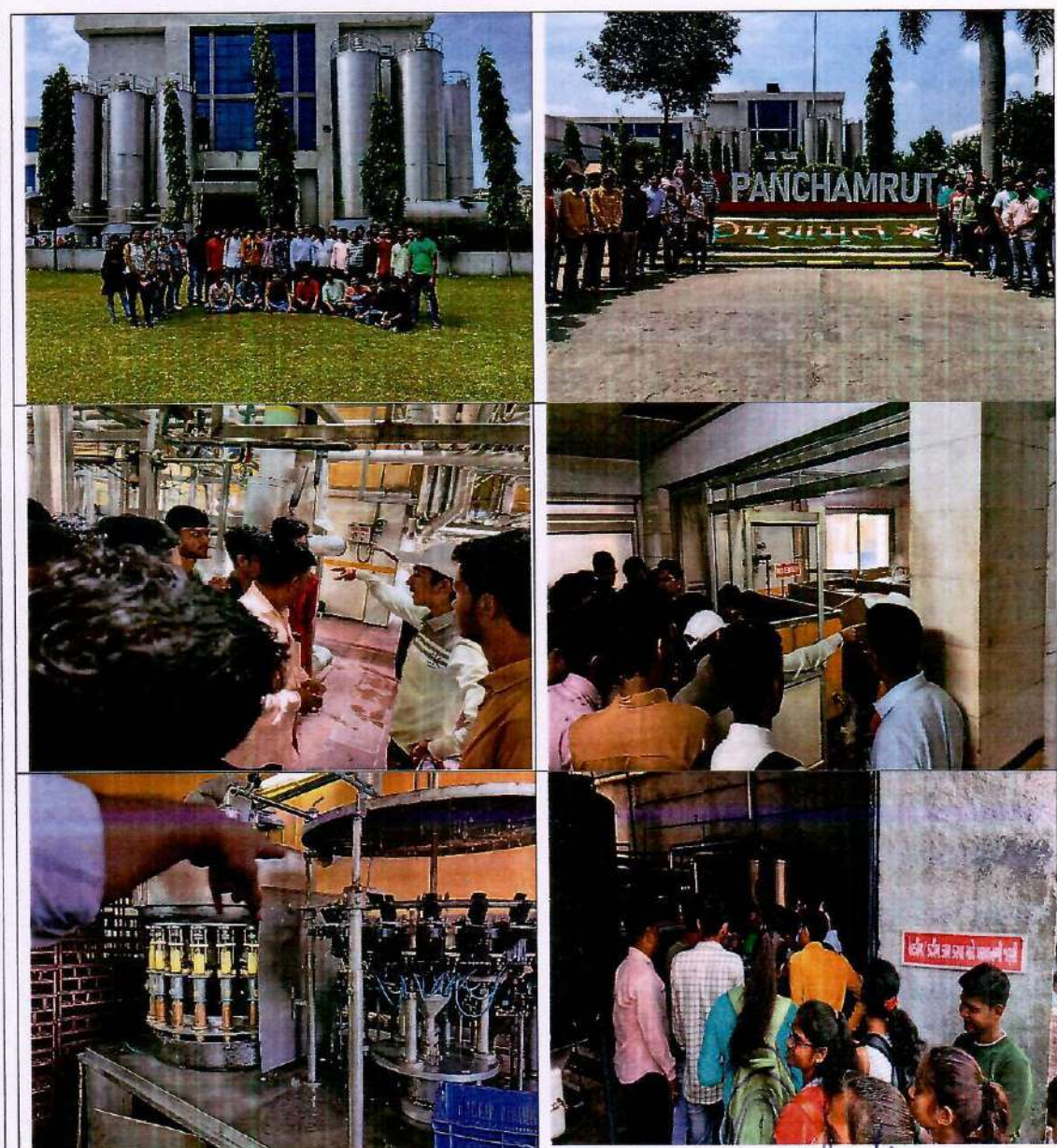
About Factory

We reached factory on 10:30 am. The factory incharge welcomed us and gave briefing about the company that in May,1973 The Panchmahal Dist. Co-op. Milk Producers' Union Ltd., got registered under Gujarat State Co-op. Act. 1962. Initially, due to lack of milk processing facilities in district, the milk procurement around 7000 kg per day from about 40 village primary dairy co-op. societies was diverted to the neighbouring milk unions of Sabarkantha, Kheda & Baroda. The milk chilling plant having capacity to chill 30,000 litres of milk per day was established in 1978 with the financial help from Draught Prone Area Project, Panchmahals. He also brief about milk procurement, milk processing, milk flow pattern etc. Then he took students around the different sections of the dairy and elaborate all the products prepared over there in dairy. He explains that they are producing all Amul's products at panchamrut dairy. Amul's product range includes milk powders, milk, butter, ghee, cheese, MastiDahi, Yoghurt, Buttermilk, chocolate, ice cream, cream, shrikhand, paneer, gulabjamuns, flavoured milk, basundi, Amul Pro brand and others. He also make student aware that Amul PRO is a recently launched brown beverage just like bournvita and horlicks offering whey protein, DHA and essential nutrients. Amul introduced Kool Koko, a chocolate milk brand extending its product offering in the milk products segment. Other Amul brands are Amul Kool, a low-calorie thirst-quenching drink; Masti Butter Milk; and Kool Cafe, ready to drink coffee. Amul's ice-creams are made from milk fat and thus are ice-creams in real sense of the word, while many brands in India sell frozen desserts made from vegetable fat. Later he explains about Animal Health Care, breeding, feeds and fodder and other technical inputs they are doing in practice. At the completion of the visit organization offered flavoured milk to the students, and students have enjoyed the taste of Amul. Finally

at the time of see off they invited students and faculty to show their new established fully automatic PET bottle plant with German technology which is they are only having such type of plant as per their communication.

Key Role of Officer, Faculty and Staff

Er. Chirag Jadav, Assistant Professor, Mr. Nilesh Prajapati, and Mr. Rinkesh Talapada, welder, BEAS Department of CAET, AAU, Godhra organized and taken care of all the activities during the visit with all due supports from Er. Kapil Mandloi, Assistant Professor & Head, BEAS Department. A vital role played by the Dr. R. Subbaiah, Principal & Dean, CAET, AAU, Godhra to make this event successful and fruitful.



R. Subbaiah
PRINCIPAL & DEAN

College of Agril. Engineering & Tech.
AAU, Godhra - 389001