



Daffodil
International
University

**An internship report on study on Production and quality assurance
of frozen, ice cream and baking food at Kazi Food Ltd.**

Submitted by

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Id: 192-34-196

Department of Nutrition and Food Engineering

Submitted to

Dr. Nizam Uddin

Associate Professor & Head

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LETTER OF TRANSMITTAL

Date:

To

The Head

Nutrition & Food Engineering

Faculty of Allied Health sciences

Daffodil International University

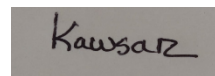
Subject: Submission of internship report

Dear sir,

I am very happy and honored to have the opportunity to submit an internship report under the Nutrition and Food Engineering program. I have prepared this report based on the knowledge gained during my internship at Kazi Food Ltd. It is a great achievement to work under your active supervision. This report is based on “Studies on production and quality assurance of “frozen, ice cream and bakery foods” at Kazi Food Ltd, Asuliya, Savar. I had the opportunity to work at Kazi Food Ltd. At the "Production and Quality Assurance Department" for fifteen days, under the supervision of Soumen Sarker, the Quality Control Manager. First, I learned about the organizational culture of a large domestic product manufacturing organization. Second, the project gave me the opportunity to develop a network with the business community.

I therefore, would like to place this report to your judgment and suggestion. Your kind advice will encourage me to perform better planning in future.

Sincerely Yours,



Md: Kawsar kholifa

ID: 192-34-196

Department of Nutrition and Food Engineering

Faculty of Allied Health Science

Daffodil International University

LETTER OF AUTHORIZATION

Date:

To

The Head

Nutrition & Food Engineering

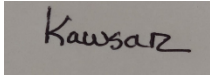
Faculty of Allied Health sciences

Daffodil International University

Subject: Declaration regarding the validity of the internship report.

This internship report entitled Knowledge and extent the practice of “Studies on production and quality assurance of “frozen, ice cream and bakery foods” at Kazi Food Ltd. It was submitted to the Department of Nutrition and Food Engineering, Faculty of Allied Health Science, Daffodil International University, Dhaka, Bangladesh. This study was fully concerned with the department and faculty members.

Sincerely Yours,



Md: Kawsar kholifa

ID: 192-34-196

Department of Nutrition and Food Engineering

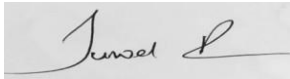
Faculty of Allied Health Science

Daffodil International University

LETTER OF RECOMMENDATION

I am pleased to certify that the internship report on production and quality assurance of “frozen, ice cream and bakery foods” at Kazi Food Ltd, conducted by Md. Kawsar Kholifa, bearing respectively ID No: 192-34-196 of the department of Nutrition and Food Engineering has been approved for presentation and Defense/viva-voice.

I am glad to certify that the facts and conclusions contained in the report are the genuine work of Md. Kawsar Kholifa. I strongly recommended the report presented by Md. Kawsar Kholifa for further academic recommendations and defense or viva-voice. Md. Kawsar Kholifa bears a strong moral character and a very pleasant personality. It has indeed a great pleasure working with him. I wish him all success in life.



Md. Juwel Rana

Senior Lecturer

Nutrition and Food Engineering

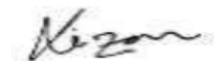
Department Faculty of Allied Health Science

Daffodil International University

CERTIFICATION OF APPROVAL

This is to certify that the Internship report on “on production and quality assurance of “frozen, ice cream and bakery foods” at Kazi Food Ltd, conducted by Md. Kawsar Kholifa, bearing respectively ID No: 1932-34-196 of the Department of Nutrition and Food Engineering. Worked under my guidance in his internship project, and he has completed this report has been approved for presentation and Defense/viva voice.

I am glad to hereby certify that the data and finding presented in the report are the authentic work of Md. Kawsar Kholifa and he bears a strong moral character and a very pleasant personality. I wish him all success in life.



.....

Dr. Nizam Uddin

Associate Professor & Head

Department Nutrition & Food Engineering

Faculty of Allied Health sciences

ACKNOWLEDGEMENT

Many people offered their support and encouragement as we were putting this report together. First and foremost, I would want to thank Almighty Allah for giving me the courage and chance to successfully finish the report during this time. I'd like to use this chance to express my gratitude to everyone who has supported me throughout my life. My sisters and parents deserve my gratitude. I couldn't have accomplished my aims and objectives without my parents' help. I am really appreciative of Md. Juwel Rana, my supervisor, for his steadfast support throughout my tenure at Daffodil International University (Senior Lecturer, Department of Nutrition and Food Engineering, faculty of Allied Health Sciences).

I'd like to use this opportunity to show my gratitude to everyone who has supported me throughout my life. We express our awe and thankfulness of Dr. Nizam Uddin sir (Associate Professor & Head, department Nutrition & Food Engineering, faculty of Allied Health sciences), for your cooperation and acceptance of these degrees.

Many thanks to Mr. Nazmul Hossain, AGM of Kazi Food Ltd, Permission to conduct this internship at his organization. I would also like to thank Mr. Mahfujar Rahman (Production Manager- frozen, cake and bakery food), Saidur Rahman (Production Manager- Ice cream) and Soumen Sarkar (Manager- Quality Assurance) of Kazi Food Ltd.

I would like to express my heartfelt gratitude to everyone in the Faculty of Nutrition and Food Engineering who gave me countless stimuli and encouragement throughout my student life. Finally, I would like to express my sincere respect and sincere respect to the General Manager.

Executive Summery

From March 12, 2023, through March 26, 2023, Kazi Food Ltd. hosted the internship. I now understand how various types of frozen food, cake and bakery and ice cream are produced and Additionally, to their quality assurance. They have their own plant-designed flow diagram and use a certain method to manufacture or produce this product. Their primary functions include physical, chemical, using a microbiological test to ensure quality. The main goals of this research are to establish the production and quality assurance while also determining the actual health risks and controls in the Kazi food industry.

The main focus of my report is to examine the production of ice cream products and frozen food within Kazi Food Industry Ltd. The observation period spanned 3 days for ice cream production, another 3 days for frozen food production and 3 days for bakery food production, and an additional 4 days for assessing the quality assurance unit, WTP (Water Treatment Plant), ETP (Effluent Treatment Plant), and the raw material receiving procedure.

In the report, I provide detailed information about the organization itself, including its sanitation practices, hygienic facilities, and the sourcing of qualified raw materials. I also delve into the process of handling raw materials, emphasizing the importance of safe production practices and discussing the quality control measures implemented by Kazi Food Industry Ltd.

Furthermore, the report explores the procedures that are in place to ensure safe production and highlights the significance of quality control within the company. It outlines the various stages involved in the production process, starting from the raw materials all the way to the final product. Special attention is given to the importance of conducting quality checks before marketing the products.

Moreover, the report delves into the specific safe production practices and quality control measures that Kazi Food Industry Ltd. employs, showcasing their commitment to maintaining high standards.

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Chapter-one

Introduction

1.1 Introduction

During my final semester of the Bachelor of Science in Nutrition and Food Engineering program, I had the privilege of participating in a one-month internship at Kazi Food Industry Ltd in Bangladesh. This internship program required me to work six days a week, allowing me to gain valuable practical experience. Kazi Food Industry Ltd is a prominent player in the frozen food industry in our country.

At Kazi Food Industry Ltd, there are various departments, each serving different functions. These departments include administration, accounting, VAT, production, quality control, maintenance, warehousing, and sales. As one of six students selected from Daffodil International University for the internship, my primary focus was on the manufacturing and quality control departments.

During my internship, I was involved in a range of activities within these departments. Some of the specific tasks I performed included:

Manufacturing: I observed and assisted in the production process of frozen food products. This involved understanding the production line, operating machinery, and ensuring adherence to quality standards.

Quality Control: I learned about quality control procedures and participated in conducting various tests and inspections to ensure product quality. This included sensory evaluation, microbiological testing, and compliance with regulatory requirements.

By actively engaging in these activities, I gained practical insights into the manufacturing and quality control aspects of the frozen food industry. It provided me with a valuable opportunity to apply the theoretical knowledge acquired during my studies and understand the real-world challenges and practices in the field.

Overall, my internship experience at Kazi Food Industry Ltd allowed me to deepen my understanding of the operations within the company, particularly in the manufacturing and quality control departments. It contributed to my professional growth and provided me with hands-on experience in the food industry.

1.2 Aim of the Internship

Internships serve as a valuable bridge between theoretical knowledge and practical application for students. They provide an opportunity for students to integrate what they have learned in the classroom with real-world experiences. Additionally, internships can serve as a temporary workforce pool for organizations that actively participate in internship programs.

The primary objective of the department is to equip students with the necessary skills and knowledge to excel in professional and managerial roles across various fields. To achieve this, the department focuses on conducting relevant training sessions and workshops on a daily basis. These sessions cover topics that are directly applicable to the students' future careers, ensuring that they are well-prepared for important positions in their respective fields.

By participating in internships, students can gain practical experience and enhance their understanding of how theoretical concepts are applied in a professional setting. This hands-on experience helps them develop crucial skills and prepares them for the demands and challenges they may encounter in their future careers.

The aim of an internship at Kazi Food Ltd. can vary depending on the specific objectives and goals of the company. However, here are some general aims that an internship at Kazi Food Ltd. may have:

- ✓ **Learning and Skill Development:** The primary aim of an internship is to provide valuable learning experiences and skill development opportunities for interns. This can involve gaining practical knowledge about the food industry, understanding various aspects of the company's operations, and acquiring specific job-related skills.
- ✓ **Hands-on Experience:** Internships aim to provide interns with hands-on experience in a professional work environment. This allows interns to apply theoretical knowledge gained in their academic studies to real-world situations, enhancing their understanding of industry practices and procedures.
- ✓ **Exposure to Various Departments:** Internships often involve rotating through different departments or being assigned to specific projects within a department. This exposure helps interns gain insights into the diverse functions of the company, such as production, marketing, sales, logistics, quality control, and more.
- ✓ **Networking Opportunities:** Internships provide a chance to build professional networks by interacting with employees, managers, and other interns. Establishing connections within the industry can be beneficial for future career prospects, as it may lead to job referrals or recommendations.
- ✓ **Contribution to Projects:** Interns may be assigned to specific projects or tasks, allowing them to contribute to the company's goals and objectives. Through their work, interns can make valuable contributions, gain a sense of accomplishment, and develop problem-solving and teamwork skills.
- ✓ **Understanding Business Operations:** Internships aim to provide interns with an understanding of the overall operations and strategies of the company. This may involve exposure to financial management, supply chain management, market analysis, and other business-related aspects.
- ✓ **Professional Development:** Internships often include mentorship programs or regular feedback sessions to support the professional development of interns. This feedback helps interns identify areas of improvement and provides guidance for their future career growth.

Chapter Two

Kazi Food Industries Ltd.

2.1 Kazi Food Industries Ltd.

Kazi Food Industries Limited is a prominent food processing and manufacturing company based in Bangladesh. Established in 1997, the company has grown to become a leading player in the food industry, specializing in the production of a wide range of processed food products.

Here is an overview of Kazi Food Industries Limited:

Product Range: Kazi Food Industries offers a diverse range of food products that cater to different consumer preferences. Their product portfolio includes frozen food items, ready-to-eat snacks, processed meat products, spices, condiments, and beverages. They are known for their popular brands such as "Bellissimo," "Taz," and "Kazi Farms Kitchen."

Quality Assurance: The company prioritizes quality and food safety in its operations. They adhere to international standards and have implemented strict quality control measures throughout the manufacturing process. Kazi Food Industries has achieved various certifications, including ISO 22000:2005 and HACCP (Hazard Analysis Critical Control Point), ensuring the production of safe and hygienic food products.

Production Facilities: Kazi Food Industries operates state-of-the-art production facilities equipped with modern machinery and technology. Their facilities are designed to maintain high standards of cleanliness, efficiency, and productivity. The company focuses on continuous improvement and regularly invests in upgrading their manufacturing capabilities.

Supply Chain: The company has a robust supply chain network that ensures the availability of raw materials and ingredients for production. They work closely with farmers and suppliers to source quality ingredients and maintain the freshness and integrity of their products. Kazi Food Industries also emphasizes sustainable sourcing practices and supports local farmers and communities.

Market Presence: Kazi Food Industries has a strong presence in the domestic market of Bangladesh. Their products are widely distributed through a network of retail outlets, supermarkets, and hypermarkets across the country. They have established a solid reputation for delivering high-quality food products to consumers.

Export Operations: In addition to the domestic market, Kazi Food Industries has expanded its operations to international markets. They export their products to various countries, including the Middle East, Europe, North America, and Asia. This global presence enables them to reach a wider customer base and contribute to the growth of the country's export sector.

Corporate Social Responsibility (CSR): Kazi Food Industries is committed to social responsibility and community development. They actively engage in CSR initiatives, focusing on areas such as education, healthcare, environmental sustainability, and poverty alleviation. The company believes in giving back to society and making a positive impact on the communities in which they operate.

Kazi Food Industries Limited has established itself as a trusted and reliable food processing company in Bangladesh, known for its quality products and commitment to excellence. With a

focus on innovation, customer satisfaction, and sustainable practices, the company continues to expand its presence both domestically and internationally.

2.2 Mission vision of Kazi Food Ltd

Company mission

- ✓ To produce high quality chicks and feed so that poultry farmers can be productive and prosperous.
- ✓ To produce safe eggs and chicken which consumers can eat with confidence.
- ✓ To produce organic fertilizer which replenishes the organic content of the soil, increases long-term fertility and protects farmers' profits.

Company vision

They have a vision of a more prosperous Bangladesh, where poultry farmers are generating income by producing safe food.

Chapter Three

Frozen Food

3.1 Frozen food production

Kazi Food Industries Limited introduced its frozen food brand in late 2014, and since then, it has experienced significant growth, establishing itself as one of the leading brands in the frozen food category in Bangladesh. In addition to its success in the domestic market, Kazi Farms Kitchen, the franchise business of Kazi Food Industries Limited, has seen rapid expansion, with over 160 franchise locations nationwide.

Notably, Kazi Food Industries Limited holds certifications as a Halal and ISO compliant company. It is also registered with the FDA, enabling it to serve the US market. The company places a strong emphasis on providing consumers with the highest quality food, reflecting its commitment to meeting rigorous standards.

Expanding its operations further, Kazi Food Industries Limited entered the export market in 2019. It now exports a range of flour-based products, frozen vegetables, and fruits to several countries, including Italy, France, the UK, the USA, Canada, KSA (Kingdom of Saudi Arabia), Japan, South Korea, Australia, and Russia.

At Kazi Food Ltd., the production of frozen food is a significant aspect of their operations. The company has established itself as a leading player in the frozen food industry in Bangladesh, offering a diverse range of high-quality frozen food products to meet the evolving consumer demands. Here's an overview of the frozen food production process at Kazi Food Ltd.:

- ✓ **Ingredient Sourcing:** Kazi Food Ltd. places great emphasis on sourcing high-quality ingredients for their frozen food products. They work closely with local and international suppliers to ensure the availability of fresh and wholesome ingredients. These may include vegetables, fruits, meat, seafood, and other components used in their frozen food recipes.
- ✓ **Food Preparation:** The food preparation process begins with thorough cleaning, sorting, and processing of the raw ingredients. This step involves careful inspection to ensure the quality and safety of the ingredients. The company follows strict hygiene practices and implements standardized operating procedures to maintain food safety throughout the production process.
- ✓ **Recipe Development:** Kazi Food Ltd. employs experienced food technologists and culinary experts who develop innovative recipes to cater to diverse consumer preferences. They focus on creating frozen food products that not only taste delicious but also retain their nutritional value and quality after freezing.
- ✓ **Cooking and Processing:** Once the ingredients are prepared, they go through cooking and processing stages. The cooking methods employed may include baking, frying, boiling, or steaming, depending on the specific product requirements. Kazi Food Ltd. utilizes advanced cooking techniques and equipment to ensure uniform cooking and optimal taste.
- ✓ **Freezing:** After the cooking process, the prepared food is rapidly frozen to preserve its freshness and quality. Kazi Food Ltd. employs state-of-the-art freezing technology, such as blast freezers or spiral freezers, to achieve quick and efficient freezing. This process helps to maintain the taste, texture, and nutritional content of the frozen food products.

- ✓ **Packaging:** Proper packaging is crucial to ensure the longevity and safety of frozen food products. Kazi Food Ltd. uses food-grade packaging materials that are suitable for freezing applications. The packaging is designed to protect the product from moisture, freezer burn, and contamination. Clear labeling and instructions are included to provide consumers with necessary information about the product.
- ✓ **Quality Control:** Kazi Food Ltd. maintains stringent quality control measures throughout the frozen food production process. They conduct regular inspections, sampling, and testing to verify the quality, taste, and safety of their products. The company follows international food safety standards and has implemented quality management systems to meet customer expectations.
- ✓ **Storage and Distribution:** The frozen food products are stored in temperature-controlled warehouses to maintain their integrity and prevent thawing. Kazi Food Ltd. has a robust distribution network that ensures efficient delivery of their products to retail outlets, supermarkets, and other distribution channels. They prioritize maintaining the cold chain during transportation to preserve product quality.

Frozen Food Items:

French Fry, Plain Paratha, Pastry, Chicken Nuggets, Meat ball, Spring rolls, samosas, dumplings etc.

Shelf life of this products maximum 1 year.

3.1.1 Flow chart of plain paratha

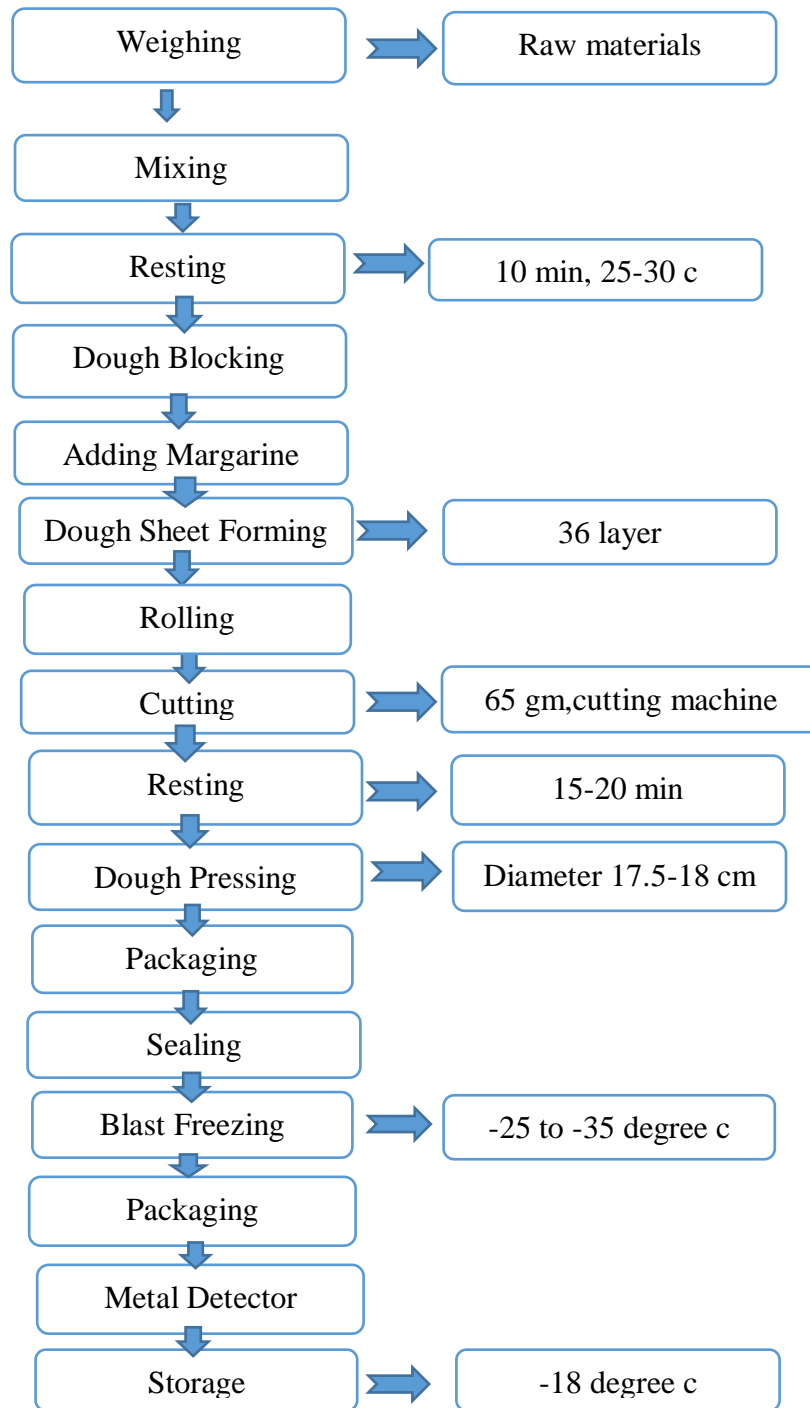
The following figure 1 show a packet of plain paratha.



Figure 1: plain paratha

Ingredients: Wheat flour, water, salt, sugar, margarine, flour dust, Baking powder

Flow chart:



3.1.2 Flow chart of sausage

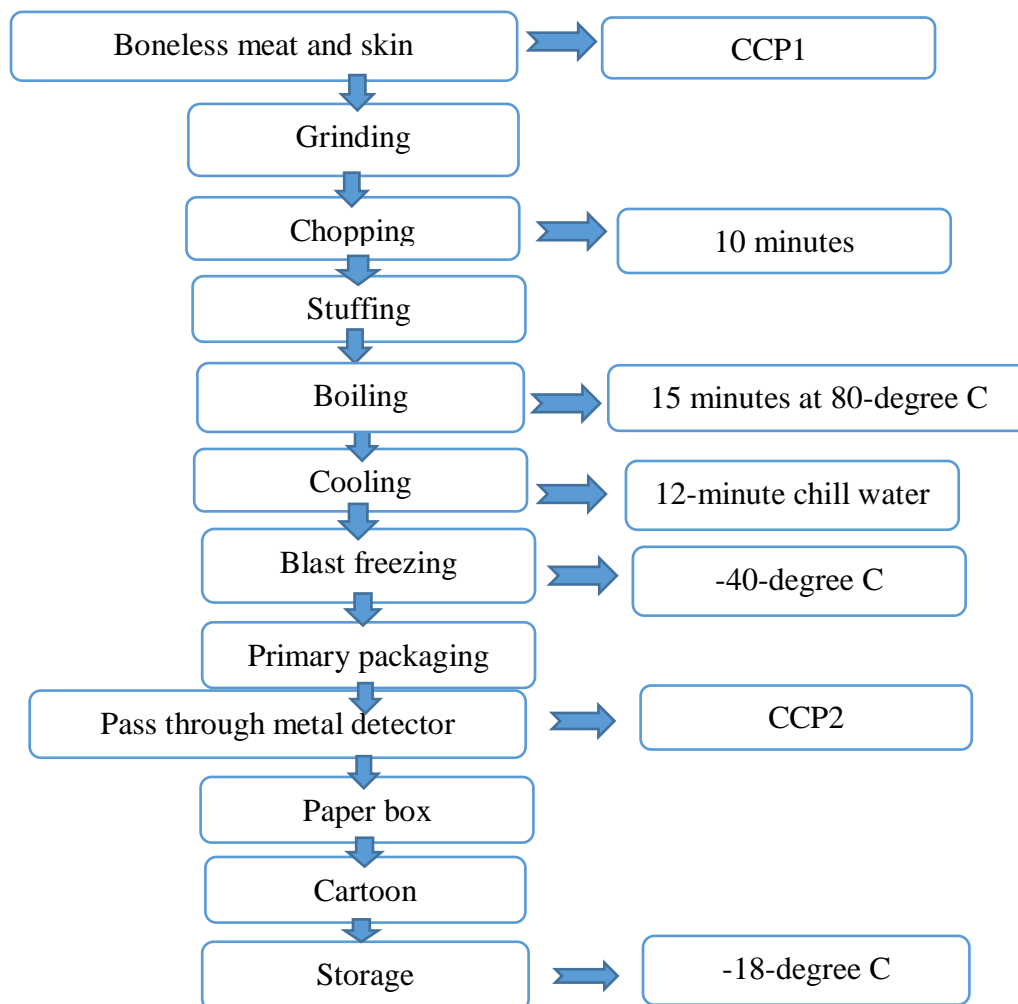
Ingredient:

- Kima meat
- Chicken skin
- Palm oil
- Wheat flour
- Garlic whole
- Corn flour
- Ice



Figure 2: sausage

Process flow chart:



3.1.3 Flow chart of chicken spring roll

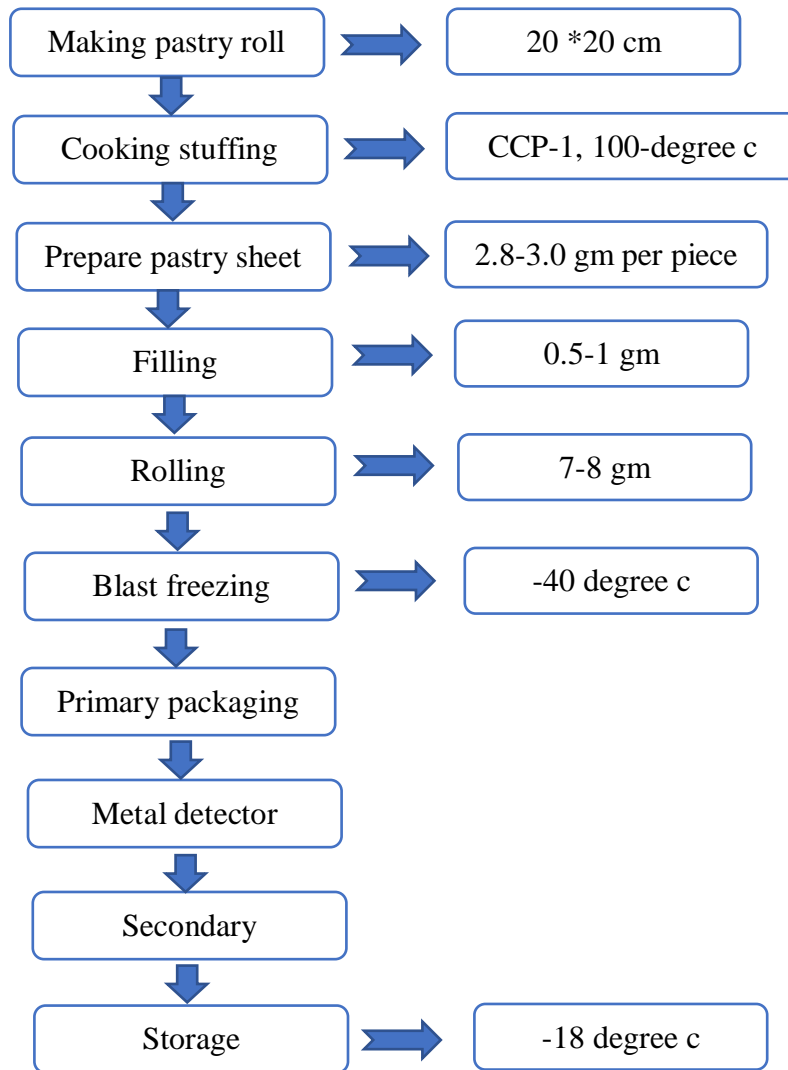


Ingredients:

- Chicken
- Oil
- Onion
- Salt
- Mixed spice
- Garlic
- Ginger

Figure 3: chicken spring roll

Flow diagram:



Chapter four

Ice-cream

4.1 Ice cream production

Kazi Food Industries Limited, a subsidiary of the Kazi Farms Group, is a recent venture that focuses on producing and selling premium dairy ice cream. The company is located in Beron, Ashulia. Their flagship ice cream brand is called Bellissimo.

One notable characteristic of Bellissimo ice cream is that it meets international standards, specifically having a minimum milk fat content of 10%. This indicates a commitment to producing high-quality ice cream that adheres to global standards.

The brand name "Bellissimo" suggests a focus on providing customers with a delightful and enjoyable ice cream experience. By positioning themselves as a producer of premium dairy ice cream, Kazi Food Industries Limited aims to cater to consumers who seek a superior and indulgent ice cream product.



Figure 4: Brand logo of "Bellissimo" ice cream

In addition to their Bellissimo brand of premium dairy ice cream, Kazi Food Industries Limited also produces and sells another line of ice creams and ice lollies under the brand name ZaNZee.

ZaNZee offers a range of ice cream products and ice lollies, providing customers with a variety of flavors and options to choose from. Whether it's classic flavors like chocolate and vanilla or more unique and innovative options, ZaNZee aims to cater to different preferences and tastes.

The brand name ZaNZee implies a sense of fun, excitement, and enjoyment associated with consuming their ice cream products. It suggests a playful and refreshing experience that customers can expect from the brand.



Figure 5: brand logo of "ZaNZee" ice cream

4.1.1 Flow chart of cone biscuits production

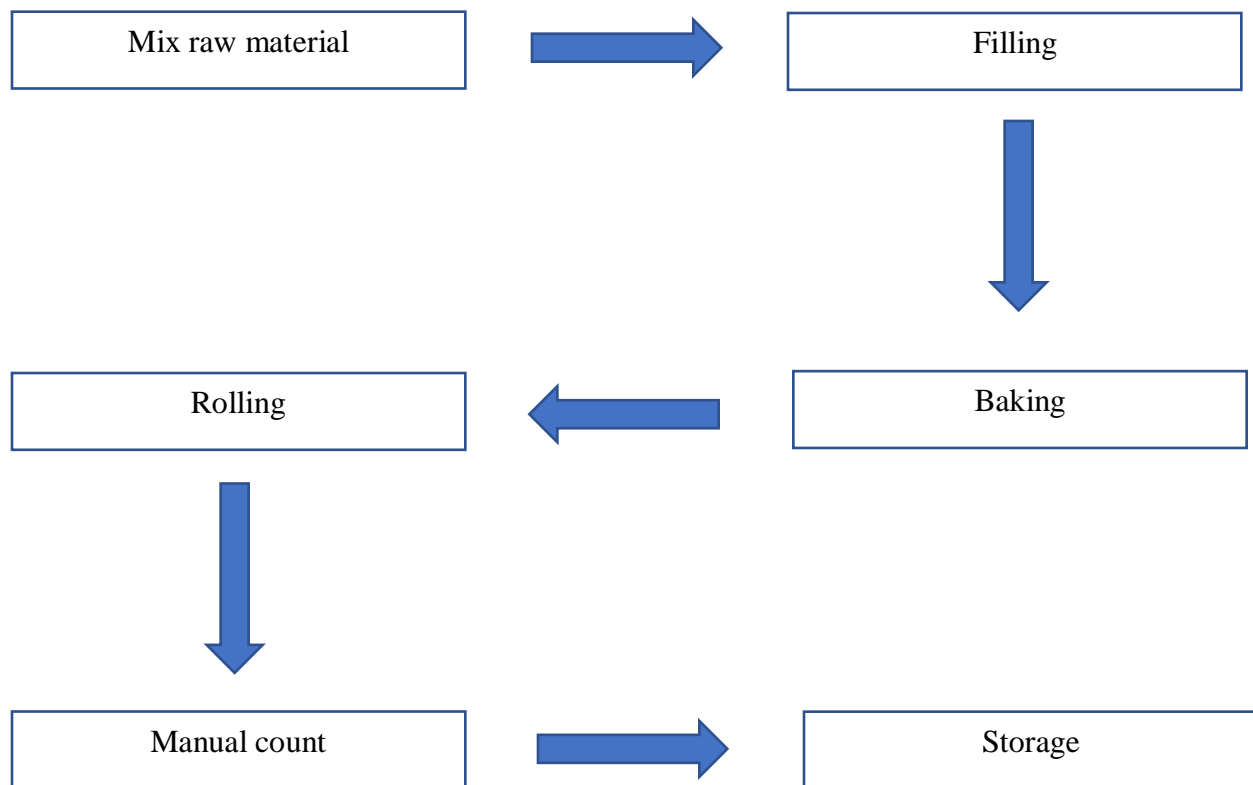
Ingredients:

- Flour
- Starch
- Baking powder
- Lecithin
- Soybean s-meta
- Sugar, salt, water



Figure 6: cone biscuits

Process flow:



4.1.2 Flow chart of cone ice-cream production

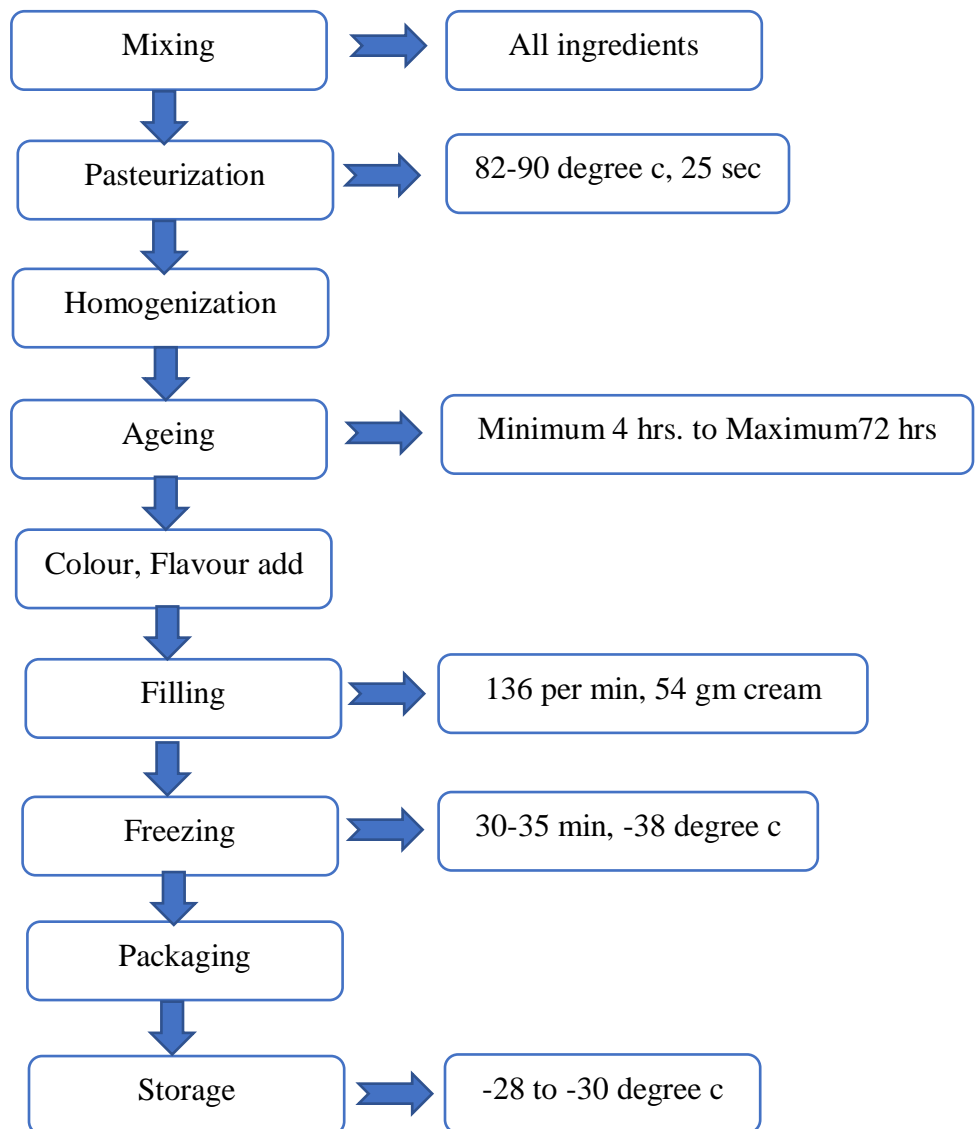
Ingredients:

- Skim Milk Powder (SMP)
- Sweet whea powder
- Sugar
- Fat (Vegetable, coconut oil, butter)
- Glucose
- Water
- Stabilizer



Figure 7: cone ice-cream

Flow diagram:



4.1.3 Flow chart of Choco bar Ice cream

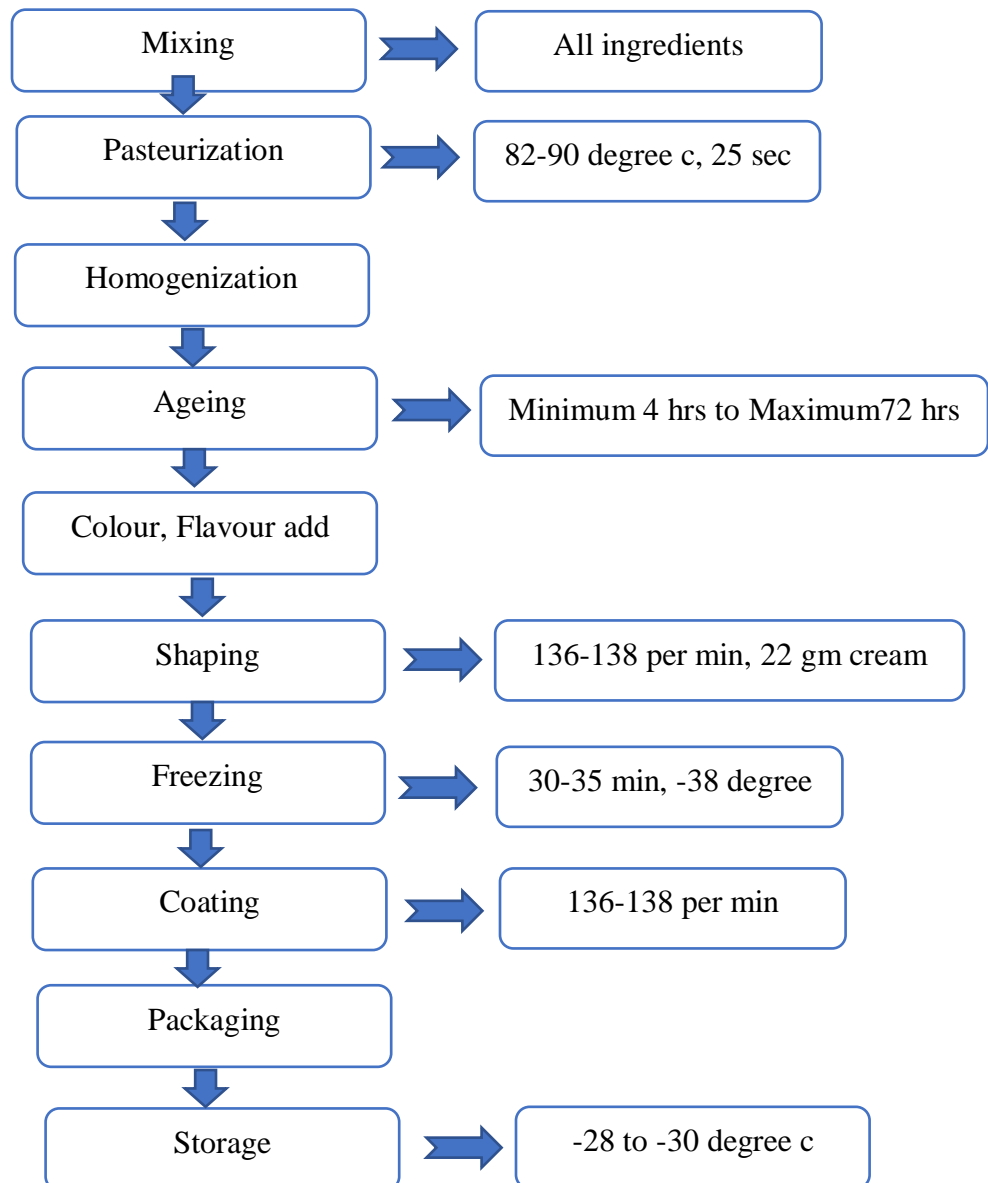
Ingredients:

- Skim Milk Powder
- Sweet whea powder
- Sugar
- Fat (Vegetable, coconut, butter)
- Glucose
- Stabilizer
- Water
- Chocolate syrup



Figure 7: Choco bar ice-cream

Flow diagram:



Chapter five

Cake and Bakery

5.1 Cake and bakery production

There are several types of cake and bakery product lunched in Bangladesh market and export other country. Below given some list of cake and bakery product of Kazi Food Industries Ltd.



Figure 8: sliced butter cake



Figure 9: sliced fruits cake



Figure 10: chocolate plain cake



Figure 11: Dry cake



Figure 12: chocolate muffin cake



Figure 13: plain toast biscuits

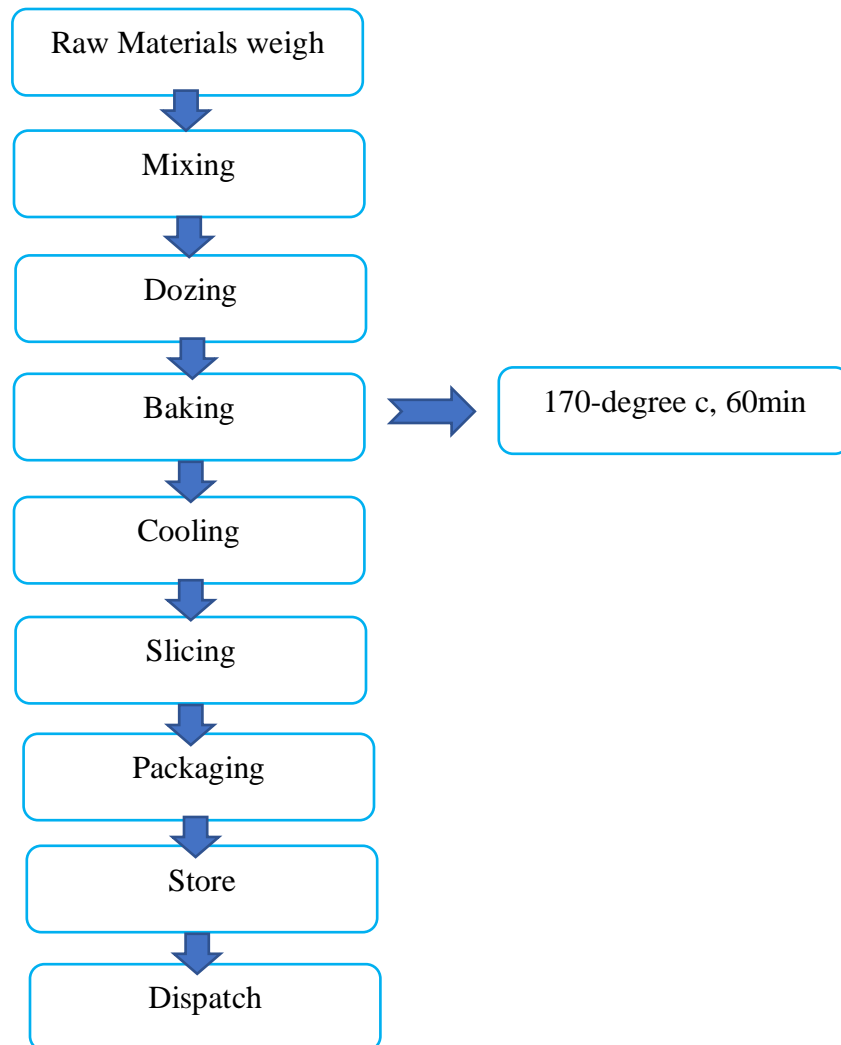
5.1.1 Flow chart of slice fruits cake

Ingredients:

- Sugar
- Egg
- Cake gel
- Potassium sorbet
- Water
- Salt
- Liquid glucose

Orange flavor
Sunset yellow color
Baking soda + Powder
Palm oil
Cassata fruits
k2000
Glycerin

Flow diagram:

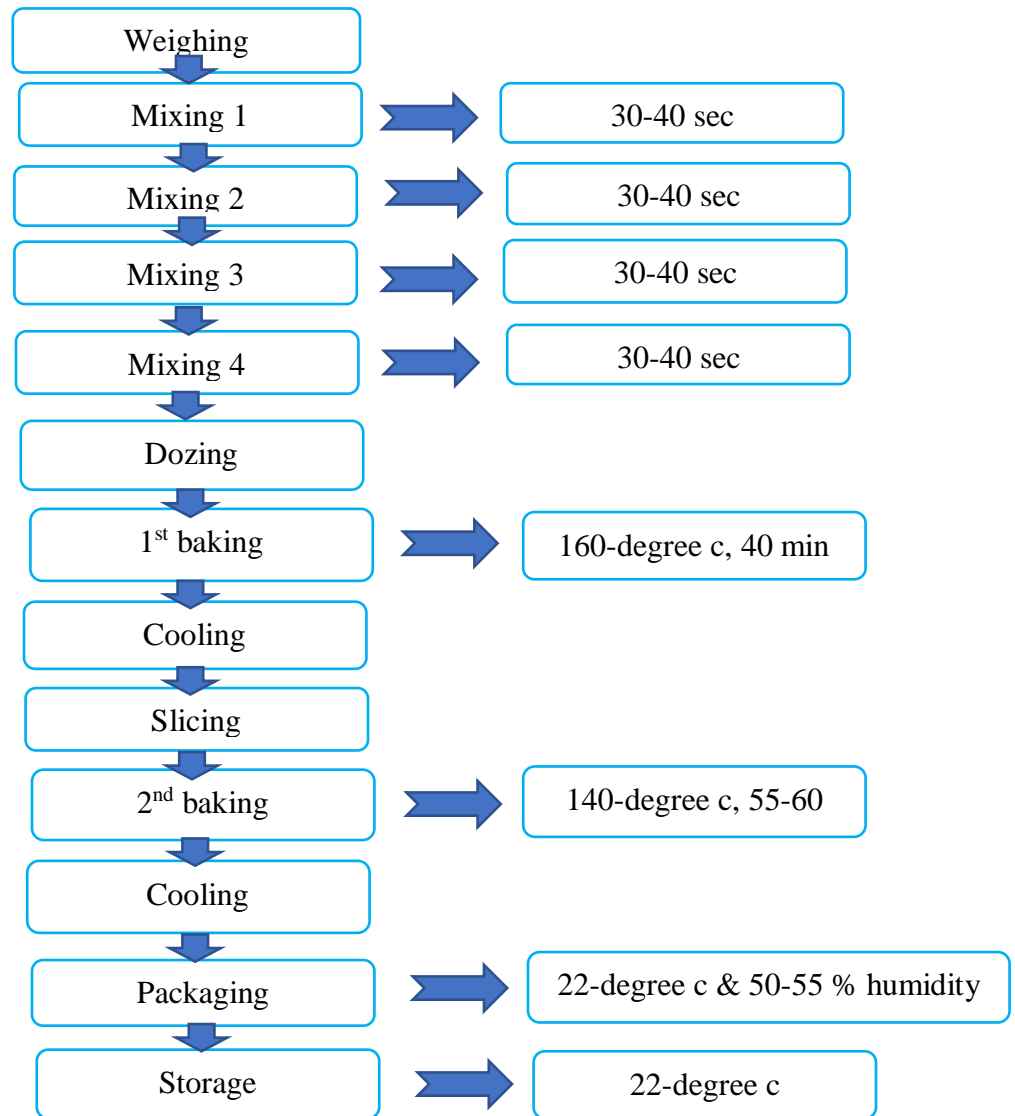


5.1.2 Flow chart of dry cake

Ingredients:

- Dalda + Margarine
- Ammonia bi carbonate
- Sugar
- Water
- Cake gel
- Milk powder
- Egg
- * Palm oil
- * Sunset yellow color
- * Milk flavor
- * Vanilla
- * NaHCO₃
- * Flour

Flow diagram:

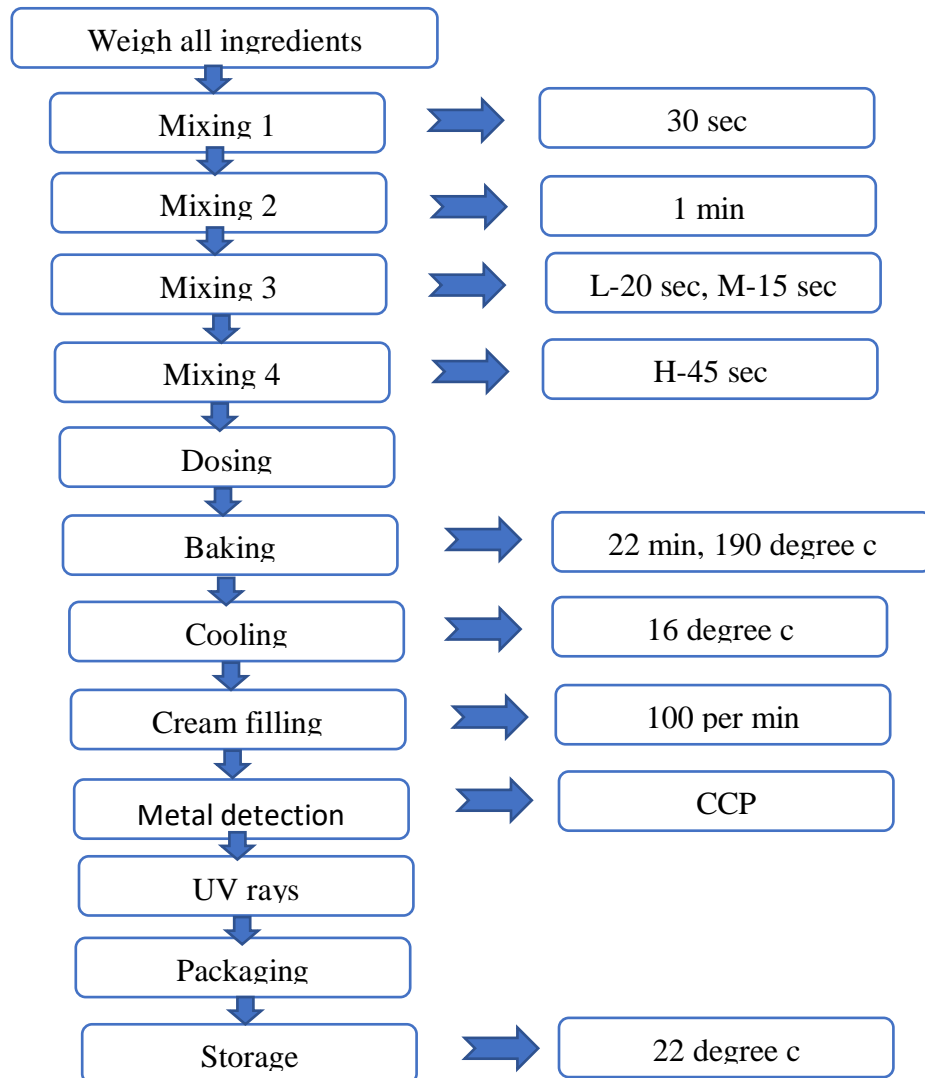


5.1.3 Flow chart of muffin cake

Ingredients:

- Egg
- Sugar
- Salt
- Citric acid
- Potassium
- Cake gel
- Flour
- Sorbital
- Invert syrup
- Black cocoa powder
- Alkaloid cocoa powder
- Flavor
- Water
- Plum oil
- Milk powder
- Corn flour
- ACCP
- CMC
- SBC
- Grantham gum

Flow diagram:



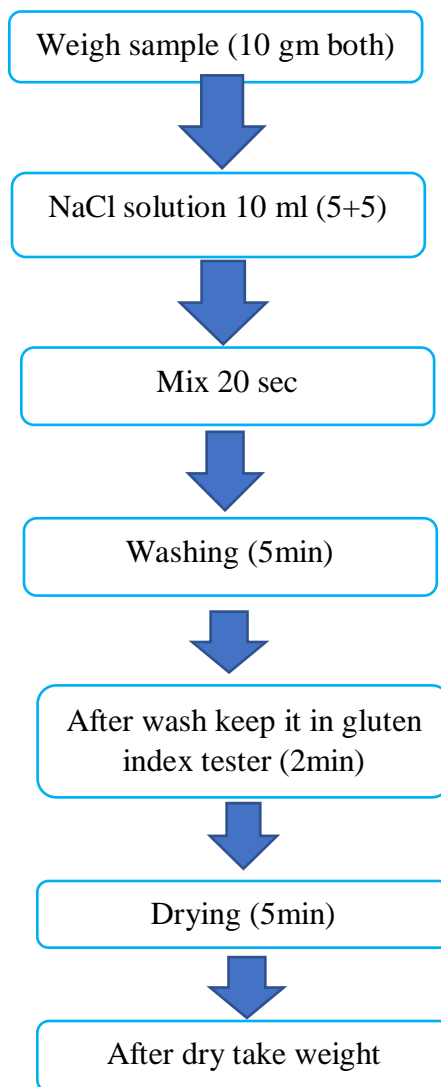
Chapter six

Quality Assurance

6.1 Lab equipment name

- Hand sealer
- Gluten analyzer
- pH meter
- Viscosity meter
- Centrifuge machine
- EMF
- Distil water plant
- Autoclave
- Vertical autoclave
- Hot air sterilizer
- Digital colony counter
- Incubator
- Laminar Air flow

6.2 Flow chart of Gluten analysis



Calculation: $\text{Weight} * 10 = \%$

6.3 Ice cream Fat% Test

Chemicals:

- Sulfuric acid (90% concentration)
- Amyl Alcohol (75% concentration)

Equipment:

- Centrifuge machine
- Butyrometer
- Pipette

Procedure:

- Take a butyrometer and add 10 ml of sulfuric acid into it.
- Using a pipette, add 10.75 ml of the sample into the butyrometer.
- Add 1 ml of amyl alcohol to the mixture.
- Shake the mixture thoroughly to ensure proper mixing of the components.
- Place the butyrometer containing the mixture in a centrifuge machine and allow it to spin for approximately 5 minutes.
- After the centrifugation process, carefully observe the mixture in the butyrometer.

Results

The result of the procedure indicates that the fat reading is displayed on the upper scale of the butyrometer. This suggests that the sample being tested contains a certain level of fat content. The specific value of the fat reading can be determined by referring to the scale on the butyrometer. It is important to note that the interpretation of the fat reading may vary depending on the specific requirements or standards of the analysis being performed.

Chapter seven

Conclusions

7. conclusions

During my internship at Kazi Food Industries Ltd., I had a profound learning experience that provided me with invaluable insights into the workings of a prominent food company. This internship has played a pivotal role in my professional growth and has given me a practical understanding of the food industry.

Throughout my tenure at Kazi Food Industries Ltd., I had the privilege of witnessing firsthand the intricate processes involved in food production, quality control, and supply chain management. Working alongside seasoned professionals who were always ready to share their expertise, I gained a deeper understanding of the complexities and challenges faced by the food industry.

One of the most rewarding aspects of this internship was the opportunity to work on tangible projects. These real-world assignments enabled me to apply the theoretical knowledge I had acquired during my academic studies to address practical issues. I actively contributed to the development of new product concepts, conducted market trend analyses, and participated in the implementation of marketing strategies. These experiences honed my analytical and critical thinking skills, as well as my abilities in project management and teamwork.

Furthermore, my internship at Kazi Food Industries Ltd. facilitated the establishment of professional connections and an expansion of my network. I had the privilege of engaging with industry experts, managers, and colleagues who provided valuable guidance and mentorship. These connections will undoubtedly prove advantageous as I navigate my future career endeavors.

Moreover, the internship allowed me to assess the organizational culture at Kazi Food Industries Ltd. The company's unwavering commitment to quality, innovation, and ethical practices was evident in every aspect of their operations. The emphasis on teamwork, employee well-being, and professional development fostered a positive and nurturing work environment. This experience helped me gain a deeper understanding of the type of organizational culture that resonates with my values and future aspirations.

Overall, my internship at Kazi Food Industries Ltd. has been a transformative experience, providing me with practical skills, industry knowledge, and a strong foundation for my future career in the food industry.