



**Daffodil**  
*International*  
**University**

An Internship Report  
On  
Production unit daily activities  
At Dekko Foods Ltd, Hemayetpur, Savar

Submitted To :  
Prof. Dr. Md. Bellal Hossain  
Prof & Head  
Department of Nutrition and Food Engineering  
Daffodil International University

Submitted By :  
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Submission Date : 22<sup>nd</sup> December 2018

## LETTER OF TRANSMITTAL

Date: 22<sup>nd</sup> December 2018

To

Professor Dr.Md. Bellal Hossain  
Professor & Head  
Department of Nutrition & Food Engineering  
Daffodil International University.

**Subject: Submission of Internship Report.**

Dear Sir,

I am here by submitting my Internship Report, which is a part of the NFE Program curriculum. It is great achievement to work under your active supervision. This report is based on my daily activities in Production department at Dekko Foods Ltd,Hemayetpur,Savar.I have been working at this company for 2 year as supervisor.

I shall be highly obliged if you are kind enough to receive this report and provide your valuable judgment. It would be my immense pleasure if you find this report useful and informative to have an apparent perspective on the issue.

Sincerely Yours,  
Tufazzal Rahman

ID : 161-34-512

Dept. of Nutrition and Food Engineering  
Daffodil International University

## ACKNOWLEDGEMENT

First of all, I wish to express my gratitude to the Almighty God for giving me the strength to perform my responsibilities as an intern and complete the report within the stipulated time. I am deeply indebted to my supervisor **Dr.Md Rezaul Karim,Assistant Professor,Department, of Nutrition & Food Engineering, Faculty of Allied Health Sciences, Daffodil International University** for his whole-hearted supervision during my organizational attachment period. I am very grateful to **Md.Murad Hossen,Deputy Production Manager,Dekko Foods Ltd,Hemayetpur,Savar**. It would have been very difficult to prepare this report up to this mark without their guidance.I sincerely like to thanks my Co-Supervisor **Md.Abir Hossain, Lecturer, Department of Nutrition and Food Engineering, Daffodil International University**, for his valuable guidance,inspiration to conduct this research very successful.

I also would like to thanks **Mr.A.K.M. Sarwar Inam,Associate Professor,and Moonmoon Haque, Associate Professor** for their countless inspiration and encouragement during my student life in this department. My gratitude goes to entire NFE Department of Daffodil international University for arranging Internship Program that facilitates integration of theoretical knowledge with real life situation. I must mention the wonderful working environment and group commitment of this organization that has enabled me to deal with a lot of things.

I would like to express my warmest thanks to **Md.Reaz mahmud, ,Assistant Technical Officer,& Md Emran Hossain, Co-ordination Officer, Department of Nutrition & Food Engineering**. I express my deep gratitude to the office/labs stuff of the Department of Nutrition & Food Engineering under faculty of Allied Health Sciences, Daffodil International University as well as Dekko Foods Ltd.

## **ABSTRACT**

I have prepared this report based on my live experience at production department of Dekko Foods Ltd. This report is showed the activities followed to provide different food products like biscuits, noodles, drinks etc. There are many parameters and process followed to obtain the final product. Raw material selection is first task to complete in my department. This is the foundation to provide best goods. From raw material manging to final product making I have to involve in every process. The manager and other staffs helps me to operate all the tasks. I get many helps from the official staffs to ease my job.

## **Executive Summary**

This report is prepared on the basis of my working experience at production department of Dekko Foods Ltd, Hemayetpur, Savar. This internship program helps me to learn about the practical knowledge of real processing of different food products. Dekko Foods Ltd is one of the top food industry in Bangladesh. They deliver many food products including biscuits, toast, noodle, drinks, snacks etc.

This report has been presented based on my observation and experience gathered from the working environment of the company. The organization has many divisions and departments but I only got the opportunity to work in Production department.

## **TABLE OF CONTENTS**

<b>CHAPTERS</b>	<b>TITLE</b>	<b>PAGE-NO</b>
<b>Letter of transmittance</b>		<b>I</b>
<b>Acknowledgement</b>		<b>II</b>
<b>Abstract</b>		<b>III</b>
<b>Executive summary</b>		<b>IV</b>
<b>Table of Contents</b>		<b>V</b>
<b>CHAPTER-1</b>	<b>Introduction</b>	<b>1</b>
<b>CHAPTER-2</b>	<b>Company Review</b>	<b>2</b>
<b>CHAPTER-3</b>	<b>Work flow and Operation Unit</b>	<b>3-17</b>
<b>CHAPTER-4</b>	<b>Conclusion</b>	<b>18</b>

# **CHAPTER-1**

## **INTRODUCTION**

This internship report is based on my daily work in my company(Dekko foods ltd).I work in biscuit,toast,snacks,noodles and instant powder drinks section under bakery department.I tried to describe my daily tasks in this report.

There are many parameters to follow in my job.Some of are like mixing,cutting,dicing,baking,packing.This are the parameters I check.I usually responsible for making the product from raw level to finished product.I have to fulfill daily target and report to production manager .I handle junior workers and operators to achieve the good output.

## **CHAPTER-2**

### **COMPANY REVIEW**

Earlier History of Dekko Foods Ltd.:

Dekko Foods Limited is one of the largest and fastest growing food manufacturing and distribution companies in Bangladesh having diversified interest across various sectors. Team of highly qualified and experienced professionals are managing the company with utmost care and due diligence.

#### **Values:**

Deliver WOW through taste  
Spirit of Family and Fun  
Embrace and Drive Change  
Be Adventurous, Creative, and Open-Minded  
Pursue Growth and Learning  
Build Open and Honest Relationships With Communication  
Build a Positive Team and Family Spirit  
Do More With Less  
Be Passionate, Honest and Determined  
Be Humble

#### **Mission:**

To provide great taste and deliver best to everyone.

#### **Company Production Item**

Different types of product are given below:

1. Biscuit (short dough, hard dough & fermented dough)
2. Pasta, Noodles
3. Bakery product (Toast, Cookies, Dry cake)
4. Snacks (Chanachur, Fried peas).
5. Chutney.
6. Instant powder drinks.



## CHAPTER-3 WORK FLOW AND UNIT OPERATIION

### Summary of work Description

#### Daily Activities Record of the Trainee in Following Proforma:

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour	Introduce into different employee & laboratory apparatus	Name of the Departments
11.09.18	9:00am	5:00pm	8 <sup>hr</sup>		
<p><b>Used Equipment's and Plant:</b> Laboratory &amp; Production side: Pipette, Conical flask, Volumetric flask, Beaker, Centrifuge M/C, Bunsen burner, Burette &amp; Burette stand, Hotplate, Test-tube and Test-tube holder, Moisture Analyzer, PH Meter, Distil plant, Muffle Furnace, Desiccator, Soxhlet Apparatus, etc..</p>					1. QC Department
<p><b>Name the Types of Works:</b> i) Introduce into different employee, ii) Introduce into different Laboratory instruments</p>					2QC Department
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour	Acidity test	Name of the Departments
12.09.18	9:00am	5:00pm	8 <sup>hr</sup>		
<p><b>Used Equipment's and Plant:</b> Laboratory side: Test-tube, pipette, beaker, conical flask (250ml), burette &amp; burette stand, etc.</p>					1. QC Department
<p><b>Name the Types of Works:</b> Correctly measurement of sample &amp; chemical, chemical adding, alkali adding drop by drop, end point detection, color detection, calculation.</p>					2. QC Department
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour	Rancidity Test	Name of the Departments
13.09.18	9:00am	5:00pm	8 <sup>hr</sup>		
<p><b>Used Equipment's and Plant</b> Laboratory side: Test-tube &amp; Test-tube stand, pipette, beaker, conical flask (250ml), weighing balance etc.</p>					1. QC Department
<p><b>Name the Types of Works:</b> Correctly measurement of sample &amp; chemical, chemical adding, Shaking, color detection.</p>					2. QC Department

### Daily Activities Record of the Trainee in Following Proforma:

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
15.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Moisture test	
<b>Used Equipment's and Plant:</b> Laboratory side: Moisture analyzer, Mortar & pestle, forcipes , spoon etc.					1. QC Department
<b>Name the Types of Works:</b> Machine On & tire, Correctly measurement of sample & Click start, test over.					2. QC Department
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
16.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Ash test	
<b>Used Equipment's and Plant:</b> Laboratory side: Muffle Furnace, Desiccator, Mortar & pestle, crucible, forcipes , Filter paper, spoon etc					1. QC Department
<b>Name the Types of Works</b> Correctly measurement of sample & burning, calculation.					2. QC Department
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
17.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Fat test	
<b>Used Equipment's and Plant:</b> Laboratory side: Pipette, lock-stopper, auto-filler, beaker, Soxhlet Apparatus, Desiccator, etc.					1. QC Department
<b>Name the Types of Works:</b> Acid taking system, sample taking & adding system, alcohol adding system, lock-stopper locking system, balance maintaining , correctly recording system, etc.					2. QC Department

**Daily Activities Record of the Trainee in Following form:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
18.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Gluten Test of Flour	
<b>Used Equipment's and Plant:</b> Laboratory side: Weighing balance, plastic bowl, Beaker, spoon					1. QC Department
<b>Name the Types of Works:</b> Correctly measurement of sample, balance maintaining, dewatering & calculation.					QC Department
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
19.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Sedimentation test of Flour	
<b>Used Equipment's and Plant</b> Laboratory side: Weighing balance, Graduate cylinder , Beaker, spoon					1. QC Department
<b>Name the Types of Works:</b> Correctly measurement of sample & chemical, chemical adding, Shaking, Sediment detection.					2. QC Department
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
20.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Ash test of Flour	
<b>Used Equipment's and Plant:</b> Laboratory side: Muffle Furnace, Desiccator, Mortar & pestle, crucible, forcipes , Filter paper' spoon etc					1. QC Department
<b>Name the Types of Works</b> Correctly measurement of sample & burning, calculation.					2. QC Department

**Daily Activities Record of the Trainee in Following form:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
22.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit Mixing	
<b>Used Equipment's and Plant:</b> Batch mixer machine, Drum, mixing tank, Filter, Heat exchanger, P <sup>H</sup> meter, Refractometer, , plastic bowl, Beaker, conical flask, Filter paper, Vacuum air pump etc.					1.QC Department
<b>Name the Types of Works:</b> Mixing of sugar with chemical & water, cream measurement, P <sup>H</sup> value of sugar syrup, Brix of the sugar syrup, Filtration of final syrup, Reserving in final syrup mixing tank. Finally flour adds & finishes mixing.					2. QC Department
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
23.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit Mixing	
<b>Used Equipment's and Plant:</b> Batch mixer machine, Drum, mixing tank, Filter, Heat exchanger, P <sup>H</sup> meter, Refractometer, , plastic bowl, Beaker, conical flask , Filter paper, Vacuum air pump etc.					1.QC Department
<b>Name the Types of Works:</b> Mixing of sugar with chemical & water, cream measurement, P <sup>H</sup> value of sugar syrup, Brix of the sugar syrup, Filtration of final syrup, Reserving in final syrup mixing tank. Finally flour adds & finishes mixing					2.QC Department
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
24.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit Mixing	
<b>Used Equipment's and Plant:</b> batch mixer machine ,filter tank, weighting scale, pre-mixer, steel bowel, sugar grinder, liquid mixer machine, plastic jug, plastic bucket, plastic bag etc.					1.QC Department
<b>Name the Types of Works:</b> weighting chemical, water, flour, sugar, liquid, fat and other materials. Then liquid mixer + chemical add + cream test + flour add and final mixing .After dough check & move to forming.					2. QC Department

**Daily Activities Record of the Trainee in Following form:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
25.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit forming	1.Production Department  2.Production Department
<b>Used Equipment's and Plant:</b> Weighting scale, scale stand, vernier scale, Plastic bucket etc.					
<b>Name the Types of Works:</b> Raw biscuit weight check, measure dia or length width, texture, immersion, biscuit gap etc.					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
26.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit stacker	1.Production Department  2.Production Department.
<b>Used Equipment's and Plant:</b> Moisture analyzer, weighting balance, vernier scale, gauge box, working table, hand gloves etc.					
<b>Name the Types of Works:</b> Baking biscuit color check, length width check, moisture check, flavor test, mouth feeling etc.					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
27.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit stacker	1.Production Department  2.Production Department
<b>Used Equipment's and Plant:</b> Moisture analyzer, weighting balance, vernier scale, gauge box, working table, hand gloves etc.					
<b>Name the Types of Works:</b> Baking biscuit color check, length width check, moisture check, flavor test, mouth feeling etc.					

### Daily Activities Record of the Trainee in Following Proforma:

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
29.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit stacker	
<b>Used Equipment's and Plant</b> Moisture analyzer, weighting balance, vernier scale, gauge box, working table, hand gloves etc.					1.Production Department
<b>Name the Types of Works:</b> Baking biscuit color check, length width check, moisture check, flavor test, mouth feeling etc.					2.Production Department
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
30.09.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit stacker	
<b>Used Equipment's and Plant</b> Moisture analyzer, weighting balance, vernier scale, gauge box, working table, hand gloves etc.					1.Production Department
<b>Name the Types of Works:</b> Baking biscuit color check, length width check, moisture check, flavor test, mouth feeling etc.					2.Production Department
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
01.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit stacker	
<b>Used Equipment's and Plant</b> Moisture analyzer, weighting balance, vernier scale, gauge box, working table, hand gloves etc.					1.Production Department
<b>Name the Types of Works:</b> Baking biscuit color check, length width check, moisture check, flavor test, mouth feeling etc.					2.Production Department

**Daily Activities Record of the Trainee in Following form:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
02.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit packing	
<b>Used Equipment's and Plant:</b> Packaging Machine, Wrapper, Carton, Gum tape, Caron taping machine Blue tray, tray stand etc.					1.Production Department
<b>Name the Types of Works:</b> Moisture test of biscuits, packing sealing test, I mark correct position, date code of packet, broken biscuits without packet, correct quantity packed in carton etc.					2.Production Department
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
03.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit packing	
<b>Used Equipment's and Plant:</b> Packaging Machine, Wrapper, Carton, Gum tape, Caron taping machine Blue tray, tray stand etc.					1.Production Department
<b>Name the Types of Works:</b> Moisture test of biscuits, packing sealing test, I mark correct position, date code of packet, broken biscuits without packet, correct quantity packed in carton etc.					2.Production Department
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
04.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Biscuit packing	
<b>Used Equipment's and Plant:</b> Packaging Machine, Wrapper, Carton, Gum tape, Caron taping machine Blue tray, tray stand etc.					1.Production Department
<b>Name the Types of Works:</b> Moisture test of biscuits, packing sealing test, I mark correct position, date code of packet, broken biscuits without packet, correct quantity packed in carton etc.					2.Production Department

### Daily Activities Record of the Trainee in Following Proforma:

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
06.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Cookies Biscuit process	1. Bakery  2. Bakery
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balancer, Depositor, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					
<b>Name the Types of Works:</b> Sugar, Dalda, Flour, Palm oil, Milk powder, Margarine, Vanilla, Ammonium bi carbonate, TBHQ, Salt, Water etc. After flour & baking powder adding.					
07.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Cookies Biscuit process	1. Bakery  2. Bakery
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balancer, Depositor, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					
<b>Name the Types of Works:</b> Sugar, Dalda, Flour, Palm oil, Milk powder, Margarine, Vanilla, Ammonium bi carbonate, TBHQ, Salt, Water etc. After flour & baking powder adding.					
08.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Cookies Biscuit process	1. Bakery  2. Bakery
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balancer, Depositor, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					
<b>Name the Types of Works:</b> Sugar, Dalda, Flour, Palm oil, Milk powder, Margarine, Vanilla, Ammonium bi carbonate, TBHQ, Salt, Water etc. After flour & baking powder adding.					



**Daily Activities Record of the Trainee in Following format:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
09.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Dry cake process	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					1. Bakery
<b>Name the Types of Works:</b> Egg mixing, Sugar, Dalda, Palm oil, Milk powder, Margarine, Vanilla, TBHQ, Egg, Salt, Water etc. After flour & baking powder adding. Baking, cooling, slicing, drying, packing.					2. Bakery

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
10.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Dry cake process	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					1. Bakery
<b>Name the Types of Works:</b> Egg mixing, Sugar, Dalda, Palm oil, Milk powder, Margarine, Vanilla, TBHQ, Egg, Salt, Water etc. After flour & baking powder adding. Baking, cooling, slicing, drying, packing.					2. Bakery

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
11.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Dry cake process	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					1. Bakery
<b>Name the Types of Works:</b> Egg mixing, Sugar, Dalda, Palm oil, Milk powder, Margarine, Vanilla, TBHQ, Egg, Salt, Water etc. After flour & baking powder adding. Baking, cooling, slicing, drying, packing.					2. Bakery

**Daily Activities Record of the Trainee in Following form:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
13.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Dry cake process	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					1. Bakery
<b>Name the Types of Works:</b> Egg mixing, Sugar, Dalda, Palm oil, Milk powder, Margarine, Vanilla, TBHQ, Egg, Salt, Water etc. After flour & baking powder adding. Baking, cooling, slicing, drying, packing.					2. Bakery
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
14.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Dry cake process	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					1. Bakery
<b>Name the Types of Works:</b> Egg mixing, Sugar, Dalda, Palm oil, Milk powder, Margarine, Vanilla, TBHQ, Egg, Salt, Water etc. After flour & baking powder adding. Baking, cooling, slicing, drying, packing.					2. Bakery
<hr/>					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
15.10.18	9:00am	1:00pm	4 <sup>hr</sup>	Dry cake process	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, trolley, Rotary Oven, Table, knife, Slicer, Packaging machine, Taping machine etc.					1. Bakery
<b>Name the Types of Works:</b> Egg mixing, Sugar, Dalda, Palm oil, Milk powder, Margarine, Vanilla, TBHQ, Egg, Salt, Water etc. After flour & baking powder adding. Baking, cooling, slicing, drying, packing.					2. Bakery

**Daily Activities Record of the Trainee in Following Proform:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
16.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Pasta Process & packaging	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, Dryer chamber, Cutting machine, Sealing machine, Carton, Taping machine etc.					1. Pasta
<b>Name the Types of Works:</b> Flour, Salt, egg, color, etc. After Water & Anti-oxidants adding, dicing then Drying,, cooling, and packing.					2. Pasta

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
17.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Pasta Process & packaging	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, Dryer chamber, Cutting machine, Sealing machine, Carton, Taping machine etc.					1. Pasta
<b>Name the Types of Works:</b> Flour, Salt, egg, color, etc. After Water & Anti-oxidants adding, dicing then Drying, cooling, and packing.					2. Pasta

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
18.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Noodles Process & packaging	
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, Dryer chamber, Cutting machine, Sealing machine, Carton, Taping machine etc.					1. Noodles
<b>Name the Types of Works:</b> Flour, Salt, egg etc. After Water & Anti-oxidants adding, dicing then Drying, cutting, cooling, and packing.					2. Noodles

**Daily Activities Record of the Trainee in Following Proforma:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
20.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Noodles Process & packaging	1. Noodles  2. Noodles
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, Dryer chamber, Cutting machine, Sealing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Flour, Salt, egg etc. After Water & Anti-oxidants adding, dicing then Drying, cutting, cooling, and packing.					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
21.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Noodles Process & packaging	1. Noodles  2. Noodles
<b>Used Equipment's and Plant:</b> Mixture machine, weight Balance, tray, Dryer chamber, Cutting machine, Sealing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Flour, Salt, egg etc. After Water & Anti-oxidants adding, dicing then Drying, cutting, cooling, and packing.					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
22.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Tamarind Chutney Process & packaging	1. Chutney  2. Chutney
<b>Used Equipment's and Plant:</b> Crushing machine, weight Balance, Bucket, Tray, Large pan & spoon, Drum, packing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Tamarind Paste, Sugar, Salt, Acetic acid, Water, Anti-oxidants etc. After cooling Seasoning adding then collected by drum & packing.					

**Daily Activities Record of the Trainee in Following Proforma:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
23.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Tamarind Chutney Process & packaging	1. Chutney  2. Chutney
<b>Used Equipment's and Plant:</b> Crushing machine, weight Balance, Bucket, Tray, Large pan & spoon, Drum, packing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Tamarind Paste, Sugar, Salt, Acetic acid, Water, Anti-oxidants etc. After cooling Seasoning adding then collected by drum & packing.					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
24.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Tamarind Chutney Process & packaging	1. Chutney  2. Chutney
<b>Used Equipment's and Plant:</b> Crushing machine, weight Balance, Bucket, Tray, Large pan & spoon, Drum, packing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Tamarind Paste, Sugar, Salt, Acetic acid, Water, Anti-oxidants etc. After cooling Seasoning adding then collected by drum & packing.					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
25.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Boroi Chutney Process & packaging	1. Chutney  2. Chutney
<b>Used Equipment's and Plant:</b> Crushing machine, weight Balance, Bucket, Tray, Large pan & spoon, Drum, packing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Boroi Paste, Sugar, Salt, Acetic acid, Water, Anti-oxidants etc. After cooling Seasoning adding then collected by drum & packing.					

**Daily Activities Record of the Trainee in Following form:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
27.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Boroi Chutney Process & packaging	1. Chutney  2. Chutney
<b>Used Equipment's and Plant:</b> Crushing machine, weight Balance, Bucket, Tray, Large pan & spoon, Drum, packing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Boroi Paste, Sugar, Salt, Acetic acid, Water, Anti-oxidants etc. After cooling Seasoning adding then collected by drum & packing.					
Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
28.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Boroi Chutney Process & packaging	1. Chutney  2. Chutney
<b>Used Equipment's and Plant:</b> Crushing machine, weight Balance, Bucket, Tray, Large pan & spoon, Drum, packing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Boroi Paste, Sugar, Salt, Acetic acid, Water, Anti-oxidants etc. After cooling Seasoning adding then collected by drum & packing.					
Date & Day	Time			Name of the Work	Name of the Departments
	Form	To	Total Hour		
29.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Fried peas Process & packaging	1.Snacks  2.Snacks
<b>Used Equipment's and Plant:</b> Mixing machine, weight Balance, Centrifuges, Large Drum, Frying & seasoning mixing machine, Oven dryer, Cooling tray, packing machine, Carton, Taping machine etc.					
<b>Name the Types of Works:</b> Raw peas water & color absorption, De-watering, palm oil, Anti-oxidants etc. After frying Centrifuging Seasoning adding, Drying then cooling & packing.					

**Daily Activities Record of the Trainee in Following form:**

Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
30.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Fried peas Process & packaging	
<b>Used Equipment's and Plant:</b> Mixing machine, weight Balance, Centrifuges, Large Drum, Frying & seasoning mixing machine, Oven dryer, Cooling tray, packing machine, Carton, Taping machine etc.					1.Snacks
<b>Name the Types of Works:</b> Raw peas water & color absorption, De-watering, palm oil, Anti-oxidants etc. After frying Centrifuging Seasoning adding, Drying then cooling & packing.					2.Snacks
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Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
31.10.18	9:00am	5:00pm	8 <sup>hr</sup>	Fried peas Process & packaging	
<b>Used Equipment's and Plant:</b> Mixing machine, weight Balance, Centrifuges, Large Drum, Frying & seasoning mixing machine, Oven dryer, Cooling tray, packing machine, Carton, Taping machine etc.					1.Snacks
<b>Name the Types of Works:</b> Raw peas water & color absorption, De-watering, palm oil, Anti-oxidants etc. After frying Centrifuging Seasoning adding, Drying then cooling & packing.					2.Snacks
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Date & Day	Time			Name of the Work	Name of the Departments
	From	To	Total Hour		
01.11.18	9:00am	5:00pm	8 <sup>hr</sup>	Chanachur Process & packaging	
<b>Used Equipment's and Plant:</b> Mixing machine, weight Balance, Centrifuges, Frying & seasoning mixing machine, Oven dryer, Cooling tray, packing machine, Carton, Taping machine etc.					1.Snacks
<b>Name the Types of Works:</b> Basoin, jain, palm oil, Anti-oxidants, etc. After frying Centrifuging Seasoning adding, Drying then cooling & packing.					2.Snacks

## **CHAPTER-4**

### **CONCLUTION**

I completed this internship in my work area where I work. I work in Dekko Foods Ltd as supervisor at production unit. So I submitted this internship report based on my daily activities in my workplace.