

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

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Submission Date : 22nd December 2018

LETTER OF TRANSMITTAL

Date: 22nd December 2018

То

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 buiscuits, 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.

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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.

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CHAPTER-3 WORK FLOW AND UNIT OPERATIION

Summary of work Description

Date & Day		Time		Name of the Work	Name of the
	From	То	Total Hour	Introduce into different	Departments
				employee & laboratory	_
11.09.18	9:00am	5:00pm	$8^{\rm hr}$	apparatus	
flask, Beaker, Centri	fuge M/C, Buns	en burner, Buret	te & Burette sta	e, Conical flask, Volumetric and, Hotplate, Test-tube and Furnace, Desiccator, Soxhlet	1. QC Department
Name the Types of different Laborator	,	ntroduce into	different emp	loyee, ii) Introduce into	2QC Department
Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
12.09.18	9:00am	5:00pm	$8^{\rm hr}$	Acidity test	
stand, etc. Name the Types of We	ſest-tube, pipe			50ml), burette & burette	 1.QC Department 2. QC Department
Laboratory side: T stand, etc. Name the Types of We Correctly measured drop, end point dete	Fest-tube, pipe orks: ment of sample ection, color de	e & chemical,	chemical addii	ng, alkali adding drop by	 1.QC Department 2. QC Department
Laboratory side: T stand, etc. Name the Types of We Correctly measured drop, end point dete	Fest-tube, pipe orks: ment of sample	e & chemical,	chemical addii		2. QC Department
Laboratory side: T stand, etc. Name the Types of We Correctly measured drop, end point dete	Fest-tube, pipe orks: ment of sample ection, color de	e & chemical,	chemical addii	ng, alkali adding drop by	
Laboratory side: T stand, etc. Name the Types of We Correctly measuren drop, end point dete Date & Day	Fest-tube, pipe orks: ment of sample ection, color de Time From	e & chemical, tection, calcula	chemical addination.	ng, alkali adding drop by Name of the Work	2. QC Department Name of the
Laboratory side: T stand, etc. Name the Types of We Correctly measured drop, end point dete Date & Day 3.09.18	Fest-tube, pipe orks: ment of sample ection, color de Time From 9:00am	e & chemical, tection, calcula	chemical addination.	ng, alkali adding drop by	2. QC Department Name of the
Laboratory side: T stand, etc. Name the Types of We Correctly measured drop, end point dete Date & Day 3.09.18 Jsed Equipment's and F	Fest-tube, pipe orks: ment of sample ection, color de <u>Time</u> <u>9:00am</u> Plant est-tube & Tes c.	e & chemical, atection, calcula To 5:00pm	chemical addination.	ng, alkali adding drop by Name of the Work	2. QC Department Name of the

	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
15.09.18	9:00am	5:00pm	$8^{\rm hr}$	Moisture test	
Used Equipment's	and Plant:				
Laboratory side	: Moisture analyze	r, Mortar & pes	tle, forcipes, spoo	on etc.	1.QC Department
Name the Types of Machine On & tin	f Works: re, Correctly measu	rement of samp	le & Click start, to	est over.	2. QC Department
Date & Day	Time			Name of the Work	Name of the
	From	То	Total Hour		Departments
16.09.18	9:00am	5:00pm	$8^{\rm hr}$	Ash test	
		e & hurning	calculation		2 OC Departmen
	f Works irement of sample	e & burning, c	calculation.		2. QC Departmen
Correctly measu		e & burning, o	calculation.	Name of the Work	
Correctly measu	rement of sample	e & burning, o	calculation.	Name of the Work	2. QC Departmen Name of the Departments
Correctly measu	Time	To		Name of the Work	Name of the
Date & Day 17.09.18 Used Equipment's Laboratory side	Time From 9:00am	To 5:00pm	Total Hour 8 ^{hr}	_	Name of the
Correctly measu Date & Day 17.09.18 Used Equipment's	Time From 9:00am	To 5:00pm	Total Hour 8 ^{hr}	- Fat test	Name of the

	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
18.09.18	9:00am	5:00pm	$8^{\rm hr}$	Gluten Test of Flour	
Used Equipment's	and Plant:		1.5.1	•	
Laboratory side:	Weighing balan	ce, plastic bow	vel, Beaker, spoo	on	1. QC Department
Name the Types of		a halanaa mai	ntaining dowate	ring & colculation	
Correctly measu	rement of sample	e, balance man	ntanning, dewate	ering & calculation.	QC Department
Date & Day	Time			Name of the Work	
Date & Day					Name of the
	From	То	Total Hour	Sedimentation test of	Departments
19.09.18 Used Equipment's	9:00am	5:00pm	$8^{\rm hr}$	Flour	
					1. QC Department
Correctly measu detection.	irement of sam	ple & chemic	al, chemical ad	lding, Shaking, Sediment	2. QC Department
Correctly measu detection.	Time			lding, Shaking, Sediment	2. QC Department
detection. Date & Day	Time	То	Total Hour	Name of the Work	2. QC Department
Correctly measu detection. Date & Day 20.09.18	Time From 9:00am				2. QC Department
Correctly measu detection. Date & Day 20.09.18 Used Equipment's	Time From 9:00am and Plant:	To 5:00pm	Total Hour 8 ^{hr}	Name of the Work	2. QC Department Name of the Departments
Correctly measu detection. Date & Day 20.09.18 Used Equipment's Laboratory side:	Time From 9:00am and Plant: Muffle Furnace, Works	To 5:00pm Desiccator, Mo	Total Hour 8 ^{hr} rtar & pestle, cr	Name of the Work Ash test of Flour	2. QC Department

Date & Day	Time			Name of the Work	
	From	То	Total Hour	-	Name of the Departments
22.09.18	9:00am	5:00pm	$8^{\rm hr}$	Biscuit Mixing	
Used Equipment's B atch mixer machin plastic bowl, Beaker	ne, Drum, mixi			P^{H} meter, Refactrometer, ,	1.QC Department
	th chemical & v			alue of sugar syrup, Brix of xing tank. Finally flour adds	2. QC Department
Date & Day	Time			Name of the Work	
		-	Tatal Harry		Name of the
	From	То	Total Hour	-	Departments
23.09.18 Used Equipment's	9:00am	10 5:00pm	8 ^{hr}	Biscuit Mixing	Departments
Used Equipment's Batch mixer machin plastic bowl, Beaker Name the Types of Mixing of sugar wit	9:00am and Plant: ne, Drum, mixin c, conical flask , Works: th chemical & w	5:00pm ng tank, Filter, Filter paper, Va vater, cream me	8 ^{hr} Heat exchanger, acuum air pump et asurement, P ^H v	P^{H} meter, Refactrometer, ,	1.QC Department
Used Equipment's Batch mixer machin plastic bowl, Beaker Name the Types of Mixing of sugar wit the sugar syrup, Filt	9:00am and Plant: ne, Drum, mixin c, conical flask , Works: th chemical & w	5:00pm ng tank, Filter, Filter paper, Va vater, cream me	8 ^{hr} Heat exchanger, acuum air pump et asurement, P ^H v	P ^H meter, Refactrometer, , c. alue of sugar syrup, Brix of	1.QC Department 2.QC Department
Used Equipment's B atch mixer machin plastic bowl, Beaker Name the Types of Mixing of sugar wit the sugar syrup, Filt & finishes mixing	9:00am and Plant: ne, Drum, mixin r, conical flask , Works: th chemical & w tration of final sy	5:00pm ng tank, Filter, Filter paper, Va vater, cream me	8 ^{hr} Heat exchanger, acuum air pump et asurement, P ^H v	P ^H meter, Refactrometer, , c. alue of sugar syrup, Brix of xing tank. Finally flour adds	1.QC Department

batch mixer machine ,filter tank, weighting scale, pre-mixer, steel bowel, sugar grinder, liquid mixer machine, plastic jug, plastic bucket, plastic bag etc.

Name the Types of Works:

2. QC Department

1.QC Department

Date & Day	Time			Name of the Work	
25.09.18	From 9:00am	To 5:00pm	Total Hour 8 ^{hr}	Biscuit forming	Name of the Departments
Used Equipment's an	d Plant:	•	•	· · · ·	1.Production
Weighting scale, scale	stand, vernier s	cale, Plastic buc	ket etc.		Department
Name the Types of W	orks.				2.Production
Raw biscuit weight che		or length width	n texture immers	sion biscuit gan etc	Department
	, measure an	i or rengen when	.,	and gap etc.	2 operation

Date & Day	Time			Name of the Work	
	From	То	Total Hour	_	Name of the Departments
26.09.18	9:00am	5:00pm	$8^{\rm hr}$	Biscuit stacker	
Used Equipment's and Moisture analyzer, weig		, vernier scale, ga	uge box, workin	g table, hand gloves etc.	1.Production Department
Name the Types of We Baking biscuit color ch		dth check, moistu	re check, flavor t	est, mouth feeling etc.	2.Production Department.

Date & Day	Time			Name of the Work	
27.09.18	From 9:00am	To 5:00pm	Total Hour 8 ^{hr}	Biscuit stacker	Name of the Departments
Used Equipment [®]	's and Plant:	1			
Moisture analyzer	, weighting balance	e, vernier scale, g	auge box, working	g table, hand gloves etc.	1. Production
					Department
Name the Types	of Works:				Department 2.Production

Date & Day	Time			Name of the Work	
29.09.18	From 9:00am	To 5:00pm	Total Hour 8 ^{hr}	Biscuit stacker	Name of the Departments
Used Equipment's and Moisture analyzer, we		vernier scale, gau	ige box, working	table, hand gloves etc.	1.Production Department
Name the Types of Wor Baking biscuit color ch		th check, moistur	e check, flavor to	est, mouth feeling etc.	2.Production Department

Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
30.09.18	9:00am	5:00pm	8 ^{hr}	Biscuit stacker	
Used Equipment's	and Plant				1.Production
Nome the Trues of	Washer				2 Production
Name the Types of Baking biscuit col		dth check moist	ure check flavor t	est, mouth feeling etc.	2.Production Department

Date & Day	Time			Name of the Work	
	From	То	Total Hour	-	Name of the Departments
01.10.18	9:00am	5:00pm	$8^{\rm hr}$	Biscuit stacker	
Used Equipment's	and Plant				1.Production
Moisture analyze		e, vernier scale,	gauge box, worki	ng table, hand gloves etc.	Department
	r, weighting balanc	e, vernier scale,	gauge box, worki	ng table, hand gloves etc.	Department
Name the Types of	r, weighting balanc			ng table, hand gloves etc.	

Date & Day	Time	1	1	Name of the Work	
	From	То	Total Hour		Name of the Departments
02.10.18	9:00am	5:00pm	$8^{ m hr}$	Biscuit packing	
Used Equipment's and Packaging Machine, W			on taping machin	ne Blue tray, tray stand etc.	1.Production Department
Name the Types of We Moisture test of biscuit biscuits without packet.	s, packing seali			date code of packet, broken	2. Production Department
Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
03.10.18	9:00am	5:00pm	$8^{ m hr}$	Biscuit packing	
Used Equipment's and Packaging Machine, W		Gum tape, Caro	on taping machin	ne Blue tray, tray stand etc.	1.Production Department
Name the Types of We Moisture test of biscuit biscuits without packet	s, packing seali			date code of packet, broken	2.Production Department
Date & Day	Time			Name of the Work	
¥	From	То	Total Hour		Name of the Departments
04.10.18	9:00am	5:00pm	8 ^{hr}	Biscuit packing	
Used Equipment's and Packaging Machine, W		Gum tape, Caro	on taping machin	ne Blue tray, tray stand etc.	1.Production Department
Name the Types of W Moisture test of biscui biscuits without packet	ts, packing seal			, date code of packet, broken	2.Production Department

Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
	FIOM	10			Departments
06.10.18	9:00am	5:00pm	$8^{\rm hr}$	Cookies Biscuit process	
Used Equipment's Mixture machine, machine, Taping ma	weight Balancer, De	epositor, tray, tro	oly, Rotary Oven,	Table, knife, Slicer, Packaging	1. Bakery
			e, Vanilla, Ammor	nium bi carbonate, TBHQ, Salt,	2. Bakery
Date & Day	Time			Name of the Work	
Durren Duy					Name of the
	From	То	Total Hour		Departments
07.10.18	9:00am	5:00pm	$8^{ m hr}$	Cookies Biscuit process	
machine, Taping ma Name the Types of Sugar, Dalda, Flou	nchine etc. Works: r, Palm oil, Milk po	owder, Margarine		Table, knife, Slicer, Packaging	1. Bakery
Water etc. After flow	ur & baking powder	adding.			2. Bakery
Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
08.10.18	9:00am	5:00pm	$8^{\rm hr}$	Cookies Biscuit process	
machine, Taping ma Name the Types of Sugar, Dalda, Flou	weight Balancer, De achine etc.	owder, Margarine		Table, knife, Slicer, Packaging	1. Bakery
					2. Bakery

Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
09.10.18	9:00am	5:00pm	$8^{\rm hr}$	Dry cake process	
Used Equipment's a			en, Table, knife, Sli	cer, Packaging machine, Taping	1. Bakery
Name the Types of V Egg mixing, Sugar ,I flour & baking powde	Dalda, Palm oil, M			HQ, Egg, Salt, Water etc. After	2. Bakery
Date & Day	Time			Name of the Work	
Date & Day	From	То	Total Hour		Name of the Departments
10.10.18	9:00am	5:00pm	$8^{\rm hr}$	Dry cake process	
machine etc.	vight Balance, tray, Works:			cer, Packaging machine, Taping	1. Bakery
Egg mixing, Sugar ,I flour & baking powde				HQ, Egg, Salt, Water etc. After	2. Bakery
Date & Day	Time			Name of the Work	
Dute & Duy	From	То	Total Hour		Name of the Departments
11.10.18	9:00am	5:00pm	$8^{\rm hr}$	Dry cake process	
Used Equipment's a Mixture machine, we machine etc.		troly, Rotary Ove	en, Table, knife, Sli	cer, Packaging machine, Taping	1. Bakery
Name the Types of V Egg mixing, Sugar ,I		ilk powder, Marg	arine, Vanilla, TB	HQ, Egg, Salt, Water etc. After	

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flour & baking powder adding. Baking, cooling, slicing, drying, packing.

2. Bakery

Date & Day	Time	•	1	Name of the Work	_
	From	То	Total Hour		Name of the Departments
13.10.18	9:00am	5:00pm	$8^{\rm hr}$	Dry cake process	
Used Equipment's a			en, Table, knife, Sli	cer, Packaging machine, Taping	1. Bakery
Name the Types of Egg mixing, Sugar , flour & baking powd	Dalda, Palm oil, M			HQ, Egg, Salt, Water etc. After	2. Bakery
Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
		5.00	$8^{\rm hr}$	Dry cake process	_
14.10.18 Used Equipment's a Mixture machine, we machine etc.		5:00pm troly, Rotary Ov		cer, Packaging machine, Taping	1. Bakery
Used Equipment's a Mixture machine, we machine etc. Name the Types of Egg mixing, Sugar, flour & baking powd	and Plant: eight Balance, tray, Works: Dalda, Palm oil, M ler adding. Baking,	troly, Rotary Ov	en, Table, knife, Sli garine, Vanilla, TB	cer, Packaging machine, Taping HQ, Egg, Salt, Water etc. After	1. Bakery 2. Bakery
Used Equipment's a Mixture machine, we machine etc. Name the Types of Egg mixing, Sugar,	and Plant: eight Balance, tray, Works: Dalda, Palm oil, M er adding. Baking, Time	troly, Rotary Ov ilk powder, Marş cooling, slicing, c	en, Table, knife, Sli garine, Vanilla, TB lrying, packing.	cer, Packaging machine, Taping	2. Bakery Name of the
Used Equipment's a Mixture machine, we machine etc. Name the Types of Egg mixing, Sugar, flour & baking powd Date & Day	and Plant: eight Balance, tray, Works: Dalda, Palm oil, M ler adding. Baking, Time From	troly, Rotary Over, Marg cooling, slicing, c	en, Table, knife, Sli garine, Vanilla, TB lrying, packing.	cer, Packaging machine, Taping HQ, Egg, Salt, Water etc. After Name of the Work	2. Bakery
Used Equipment's a Mixture machine, we machine etc. Name the Types of Egg mixing, Sugar, flour & baking powd	and Plant: eight Balance, tray, Works: Dalda, Palm oil, M ler adding. Baking, Time From 9:00am	troly, Rotary Ov ilk powder, Marş cooling, slicing, c	en, Table, knife, Sli garine, Vanilla, TB lrying, packing.	cer, Packaging machine, Taping HQ, Egg, Salt, Water etc. After	2. Bakery Name of the
Used Equipment's a Mixture machine, we machine etc. Name the Types of Egg mixing, Sugar, flour & baking powd Date & Day 15.10.18 Used Equipment's a	and Plant: eight Balance, tray, Works: Dalda, Palm oil, M ler adding. Baking, Time From 9:00am and Plant: eight Balance, tray,	troly, Rotary Ove ilk powder, Marg cooling, slicing, c To 1:00pm	en, Table, knife, Sli garine, Vanilla, TB lrying, packing.	cer, Packaging machine, Taping HQ, Egg, Salt, Water etc. After Name of the Work	2. Bakery Name of the

Date & Day	Time	•	-	Name of the Work	
	From	То	Total Hour		Name of the Departments
				Pasta Process &	Depur tillentis
16.10.18 Used Equipment's and I	9:00am	5:00pm	$8^{\rm hr}$	packaging	
		oryer chamber, Cu	utting machine, Se	ealing machine, Carton, Taping	1. Pasta
Name the Types of Work Flour, Salt, egg, color, etc		Anti-oxidants add	ling, dicing then D	Prying,, cooling, and packing.	2. Pasta
Date & Day	Time			Name of the Work	
					Name of the
	From	То	Total Hour	Deste Dresses 6	Departments
17.10.18	9:00am	5:00pm	$8^{\rm hr}$	Pasta Process & packaging	
machine etc.	Balance, tray, D	9ryer chamber, Cu	utting machine, Se	ealing machine, Carton, Taping	1. Pasta
Name the Types of Worl Flour, Salt, egg, color, etc		Anti-oxidants add	ling, dicing then D	brying, cooling, and packing.	2. Pasta
Date & Day	Time			Name of the Work	Name of the
	From	То	Total Hour		Departments
18.10.18	9:00am	5:00pm	8 ^{hr}	Noodles Process & packaging	
Used Equipment's and I Mixture machine, weight machine etc.		Dryer chamber, Cu	utting machine, Se	ealing machine, Carton, Taping	1. Noodles

Name the Types of Works: Flour, Salt, egg etc. After Water & Anti-oxidants adding, dicing then Drying, cutting, cooling, and packing. 2. Noodles

Date & Day	Time			Name of the Work	
	From	То	Total Hour	_	Name of the Departments
20.10.18	9:00am	5:00pm	$8^{\rm hr}$	Noodles Process & packaging	
Used Equipment's an	d Plant:	•		ealing machine, Carton, Taping	1. Noodles
Name the Types of W Flour, Salt, egg etc. Af		oxidants adding, d	licing then Drying, o	cutting, cooling, and packing.	2. Noodles
Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the
21.10.18	From 9:00am	5:00pm	8 ^{hr}	Noodles Process & packaging	Departments
machine etc. Name the Types of W	orks:			cutting, cooling, and packing.	 Noodles Noodles
Date & Day	Time	-			
	Time	· · · · ·	<u> </u>	Name of the Work	
22.10.18	From 9:00am	To 5:00pm	Total Hour 8 ^{hr}	Name of the Work Tamarind Chutney Process & packaging	Name of the Departments

Date & Day	Time			Name of the Work	
	From	То	Total Hour	Tamarind Chutney	Name of the Departments
23.10.18	9:00am	5:00pm	$8^{\rm hr}$	Process & packaging	
Taping machine etc.	ht Balance, Bucl	ket, Tray, Large j	pan & spoon, Dru	um, packing machine, Carton,	1. Chutney
Name the Types of Wor Tamarind Paste, Sugar, S collected by drum & pack	Salt, Acetic acid, king.	Water, Anti-oxi	dants etc. After c	ooling Seasoning adding then	2. Chutney
Date & Day	Time	1		Name of the Work	
24.10.18	From 9:00am	To 5:00pm	Total Hour 8 ^{hr}	 Tamarind Chutney Process & packaging 	Name of the Departments
Used Equipment's and Crushing machine, weigh Taping machine etc. Name the Types of Wor	Plant: ht Balance, Bucl •ks: Salt, Acetic acid.	xet, Tray, Large	pan & spoon, Dru	um, packing machine, Carton,	 Chutney Chutney
					-
Date & Day	Time	1		Name of the Work	

Name of the То **Total Hour** From **Departments** Boroi Chutney Process & 8^{hr} 25.10.18 9:00am 5:00pm packaging Used Equipment's and Plant: Crushing machine, weight Balance, Bucket, Tray, Large pan & spoon, Drum, packing machine, Carton, Taping machine etc. 1. Chutney Name the Types of Works: Boroi Paste, Sugar, Salt, Acetic acid, Water, Anti-oxidants etc. After cooling Seasoning adding then collected by drum & packing. 2. Chutney

Date & Day	Time			Name of the Work	
	From	То	Total Hour		Name of the Departments
27.10.18	9:00am	5:00pm	$8^{\rm hr}$	Boroi Chutney Process & packaging	
Used Equipment's and l	Plant:	· ·		um, packing machine, Carton,	1. Chutney
Name the Types of Wor Boroi Paste, Sugar, Sal collected by drum & pack	t, Acetic acid,	Water, Anti-oxi	dants etc. After co	ooling Seasoning adding then	2. Chutney
Date & Day	Time			Name of the Work	-
	From	То	Total Hour	Boroi Chutney Process &	Name of the Departments
28.10.18	9:00am	5:00pm	$8^{\rm hr}$	packaging	
Taping machine etc. Name the Types of Wor Boroi Paste, Sugar, Sal collected by drum & pack	t, Acetic acid,	Water, Anti-oxi	dants etc. After co	ooling Seasoning adding then	 Chutney Chutney
Date & Day	Time			Name of the Work	
	Form	То	Total Hour	Fried peas Process &	Name of the Departments
29.10.18	9:00am	5:00pm	$8^{\rm hr}$	packaging	
dryer, Cooling tray, packi Name the Types of Wor	Balance, Centr ing machine, Car ks: r absorption, De	rton, Taping macl	hine etc.	etc. After frying Centrifuging	1.Snacks
	-				2.Snacks

Date & Day	Time			Name of the Work	-
	From	То	Total Hour	Fried peas Process &	Name of the Departments
30.10.18	9:00am	5:00pm	$8^{\rm hr}$	packaging	
Used Equipment's a Mixing machine, we dryer, Cooling tray, p	eight Balance, Cent			soning mixing machine, Oven	1.Snacks
Name the Types of X Raw peas water & Seasoning adding, D	color absorption, D		oil, Anti-oxidants	etc. After frying Centrifuging	2.Snacks
Date & Day	Time			Name of the Work	
	From	То	Total Hour	Fried peas Process &	Name of the Departments
				-	
Used Equipment's a Mixing machine, we	eight Balance, Cent	5:00pm rifuges, Large D arton, Taping mac	8 ^{hr} brum, Frying & sea hine etc.	packaging soning mixing machine, Oven	1.Snacks
dryer, Cooling tray, _I Name the Types of Y Raw peas water & Seasoning adding, D	and Plant: eight Balance, Cent packing machine, Ca Works: color absorption, D rying then cooling &	rifuges, Large D arton, Taping mac De-watering, palm	brum, Frying & sea	soning mixing machine, Oven etc. After frying Centrifuging	1.Snacks 2.Snacks
Used Equipment's a Mixing machine, we dryer, Cooling tray, p Name the Types of Raw peas water & Seasoning adding, D	and Plant: eight Balance, Cent packing machine, Ca works: color absorption, D	rifuges, Large D arton, Taping mac De-watering, palm	brum, Frying & sea	soning mixing machine, Oven	2.Snacks
Used Equipment's a Mixing machine, we dryer, Cooling tray, p Name the Types of Raw peas water & Seasoning adding, D	and Plant: eight Balance, Cent packing machine, Ca Works: color absorption, D rying then cooling &	rifuges, Large D arton, Taping mac De-watering, palm	brum, Frying & sea	soning mixing machine, Oven etc. After frying Centrifuging Name of the Work	
Used Equipment's a Mixing machine, we dryer, Cooling tray, p Name the Types of Y Raw peas water & Seasoning adding, D Date & Day 01.11.18	and Plant: eight Balance, Cent packing machine, Ca Works: color absorption, D rying then cooling & Time From 9:00am	rifuges, Large D arton, Taping mac De-watering, palm & packing.	oil, Anti-oxidants	soning mixing machine, Oven etc. After frying Centrifuging	2.Snacks Name of the
Used Equipment's a Mixing machine, we dryer, Cooling tray, p Name the Types of ' Raw peas water & Seasoning adding, D Date & Day 01.11.18 Used Equipment's a Mixing machine, we tray, packing machin	And Plant: Eight Balance, Cent Doacking machine, Cent Works: color absorption, E rying then cooling & Time From 9:00am and Plant: Eight Balance, Centri e, Carton, Taping m	rifuges, Large D arton, Taping mac De-watering, palm & packing. To 5:00pm rifuges, Frying & achine etc.	Total Hour 8 ^{hr} 8 ^{hr} 8 ^{hr}	soning mixing machine, Oven etc. After frying Centrifuging Name of the Work Chanachur Process &	2.Snacks Name of the

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.