



**Department of MCA**

# **Industrial visit to MEGA KITCHEN**



 Akshaya Patra, ISKCON, Kanakapura Road, Bengaluru.

 31 January & 1 February 2024 | 10:00 AM

Faculty Coordinator:

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Accredited by NAAC with 'A' Grade, Accredited by NBA  
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## **REPORT ON INDUSTRIAL VISIT PROGRAMME**

Date: 31<sup>st</sup> JAN & 01 FEB, 2024.

Subject: REPORT ON INDUSTRIAL VISIT.

Place: Akshaya Patra, ISKCON- Kanakapura Road.

No. of Students: 80

### **Introduction about Akshaya Patra**

Akshaya Patra is an initiative of ISKCON Bangalore to provide mid-day meals in the rural schools for the underprivileged children and thus support their education. The vision statement of Akshaya Patra states: No child in India shall be deprived of education because of hunger.

In June 2000, the Akshaya Patra Foundation started feeding 1500 children in Bangalore and today it is reaching out to more than 1.76 million children every day. Akshaya Patra is currently operating in 42 locations across 12 states of India and is conferred as the World's Largest NGO-run Mid-Day Meal Program.

### **Objective**

- To provide the students with an insight to the internal working of an organization,
- To provide the students about the various technological opportunities available to them.
- To make students understand the importance of management and coordination while cooperating with the leading industries.
- To make students understand how to be a better citizen by contributing to society.

### **About the visit**

The visit for the students of New Horizon College of Engineering was held on 31<sup>st</sup> Jan & 01 Feb, 2024 by the Department of Master of Computer Applications. Students were taken to Akshaya Patra, ISKCON by two buses provided by the college. It was a half day visit by around 80 students of 1st sem MCA along with 2 faculty members. The journey began at 09.30 hrs and we touched down at 10.30 hrs. Further Mr.Achyutananda, Program Coordinator escorted us to the conference room, briefed us about the

infrastructure of the kitchen, how chores are done, IoT implementation at Akshaya Patra, also amused us with some statistical figures of per day meals provided and the quantity of food prepared at the kitchen. In addition of this students also attended the session conducted by Youth Empowerment Club in association with “FOLK”-Friends of Lord Krishna.

### The Mega kitchen

Day at the kitchen starts at 02.30 hrs, and by 06.30 hrs meals are ready to be dispatched to government schools and government aided schools. The management and coordination between these few hours from cooking to packing is what makes Akshaya Patra one of its kinds. The well designed kitchen helps in a quicker service. The building consists of two floors, ground floor; where cooking takes place, first floor; pre-processes like chopping and dicing of vegetables happen. The grains, vegetables and all the other ingredients used are handpicked, and very well inspected before it reaches the cooking chamber. Akshaya Patra is known for nutritious and hygienic supply of meals. When asked further about the grains, Mr.Achyutananda said “Rice and lentils are supplied by the farmers directly from the farm. Even before the seeds are sowed in soil, we test the soil; analyse the nutrient content, composition, and other characteristics”.

Akshaya Patra supports local farming and local stores; they don't just feed the ones in need but also economically help local stores by getting their supplies from these stores.

### Preparation of the meals

On the ground floor, the kitchen is equipped with 4 rice cooking chambers, each capable of cooking 150 Kg of rice in just 15 minutes. These huge chambers have two separate valves; one of them supplies hot water and the other supplies steam. Per day Akshaya Patra produces 5.5tons of cooked rice. With every 90 Kg of rice, 10 Kg of artificial rice is added to enhance the nutrient content and provide more proteins and vitamins to the growing body and mind of children. Simultaneously Sambar is being prepared in 3 different boilers, each with the capacity to cook 1000 Liters of sambar in a span of 45 minutes.

The first floor is dedicated for dicing and chopping of vegetables, making of ragi balls, and a cold storage area. As the meals have to be served for thousands of people, chopping vegetables manually will slow down the process. Special vegetable chopping machines are installed at Akshaya Patra to cut 100 kgs- 200 kgs of vegetables in just 1 hr. Beside the machine, manually chopping is done by the employees starting early in the morning. Akshaya Patra has a large cold store area to store dairy products, vegetables and fruits. This storage unit has a temperature and humidity controller. The temperature inside the storage unit is maintained at 5 degree Celsius. Customized machinery used by Akshaya Patra is, ragi ball maker. Ragi

ball maker produces around 250 ragi balls in 45 minutes. This machinery has simplified the task of making ragi balls, all it takes is ingredients and electricity, and after 45 minutes, we are left with plenty of ragi balls ready to serve.

### **IoT and outsourcing of meals**

In the present technological era, Akshaya Patra has also adapted and embraced the technology for the betterment of efficient and quicker ways to prepare and outsource the meal. Kitchen has implemented smart temperature checks to have a contactless experience of checking the food temperature. The vehicles used in transportation of the food are embedded with a GPS system to track the movement of vehicles and to ensure meals reach the school on time. These vehicles are also specially customized, a structure similar to honeycomb which helps in loading the maximum number of containers and closely kept containers also help with better insulation to keep the food hot and fresh.

Utensils used during transportation of food are high grade stainless steel utensils which help in keeping the food piping hot until it reaches the destination. Keeping the hygiene aspect in mind, these utensils are cleaned using hot steam. This eliminates the slightest chance of having bacteria on the containers. The food is prepared at 90°C, packed at 70°C and children enjoy the meal served hot, ranging from 60°C-65°C. Children are often surprised once a week with sweet delicacies, sometimes twice a week. This surprise element makes all the sweet tooth students visit school every day hoping it's a sweet day.

### **Outcome**

- Students got an insight about how technology is being implemented and used in the food industry. May it be GPS to track vehicles or use of Six Sigma.
- The importance of management and coordination while cooperating with the leading industries and investors. It is important to have good professional relationships around the industries.
- This kind of intercultural collaboration allows students to offer fresh perspectives and expertise to these organizations.
- Not only on academic level, but Akshaya Patra helps in the wholesome personality development of every student that has interacted or had been connected with the organization.
- The visit at Akshaya Patra was really beneficial for the students as it helped them to understand, there are still ways you can grow and blossom into a better human being or as a person.



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