

Industrial Visit Report:

Sunday, 25th November 2012:

The students of the BMS department were taken for an Industrial Visit to the well known Cheese making company known as "GOWARDHAN Cheese Factory" (Parag Milk Factory)

The journey was a knowledgeable and an interesting one as the students were given a whole summary about how the cheese originated, its existence, and its usage all over the world today.

The students Of SY.BMS Class were Accompanied by their Professor, Mr. Nisarg Shah who supported and guided them throughout their visit.

Starting around 6.AM. in the morning, all the students were assembled in the college and the journey to the factory started therein.. On our way to The Factory, Which was in Pune, situated 17 kms away from Rajgurunagar, a halt of Half and Hour was taken. At Around 11.30, all of them reached the factory. The students were guided by the Manager of the factory and were briefed about the making and processing of the cheese till the preservation pattern, the distribution methods, etc

A practical demonstration was shown to the students by taking them to different work stations and machines were introduced to them according to their procedural pattern. A brief introduction was given by the Manager at the beginning of the factory Tour in which she gave us full information about how "Cheese" was originated and how it came into existence, how many types of cheese are available today, about its usage patterns, etc. The students were given a chance to clear their doubts and ask questions. The students were also taken to The Cow Farm, which was a farm associated with the Gowardhan cheese factory, which was responsible for providing Milk to this Factory for further processing of cheese. The lunch was organized by "Heena Tours and Travels"

Again a small visit to the factory was done where in they provided the students with refreshments made by the cheese. Also, the students were provided with gift which included a cheese packets in them.

Later on the bus left for the return journey to the college. It was a enjoyable, learning, knowledgeable and a "Cheesy" Visit.

Below are some of the pictures taken by taking permission from the factory authorities of the factory.

Thanking You.

France of **Egypt** & **Italy** of **Middle East** & **Russia** & **Asia**

Asia, crunchy corn snacks are laced with melted cheese. While in the US, a delicious slice of cheese is a humble hamburger to the King of fast food - the burger! The ultimate New York breakfast will surely be a chewy bagel with cream cheese.

Cheese in Asia takes on a flavorful twist, as pan-fried cottage cheese. Featuring in dishes all over the South Asian region, from wok-fried strips of cottage cheese to India's very own paneer pakodi. Thick, creamy soups are popular, nourishing meals, up in the mountains.

In France, cheese is a national obsession - brie, camembert, roquefort... The names are as evocative as the flavours.

In Italy, parmesan is crumbled over pasta. Regular cheddar is cooked into creamy pasta sauce. And stringy mozzarella is melted and stretched in pizza.

ROMAN & GREEK

Europe

CHEESE WAS CONSIDERED A GREAT LUXURY BY THE EARLY ROMANS AND GREEKS. OVER TIME, THOUGH, IT BECAME A STAPLE INGREDIENT IN THEIR CUISINE.

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From the secret ingredients for cheese-making before to the monks' community in the 10th century. By the time of the 15th century, various products of pasteurized cultures had been discovered and were being produced.

The 19th century marked the advent of high-quality processed cheese. European producers began to use pasteurized cheese, milk, butter, and cream to create a range of cheese products.

Cheddar-making advanced in leaps and bounds during the Roman Empire. Over 13 different varieties were produced.

The word 'cheese' that Romans invented the Cheese Press in order to drain the liquid. The Cheese Press was later adopted by Britain.

They bring a cheese to the market and back to the very market of the year. They make it from fresh milk - so they get concerned if someone wants to buy from a shop or a stall to make their cheese all better.

THE WORLD'S FIRST CHEESE FACTORY OPENED IN SWITZERLAND IN 1816, BUT IT WAS ONLY IN THE UNITED STATES THAT LARGE-SCALE CHEESE PRODUCTION MET WITH SUCCESS.

GO

CHEESE CAN BE TRACED BACK TO 7,000 B.C., WHEN HUMANS FIRST BEGAN TO BREED CATTLE.

ONCE UPON A TIME IN ARABIA, A DESERT NOMAD WAS CARRYING MILK IN A POUCH MADE FROM A SHEEP'S STOMACH. EVENTUALLY THE RENNET IN THE LINING OF THE POUCH COAGULATED WITH THE HEAT OF THE SUN, TRANSFORMING THE MILK INTO CHEESE. THE MILK COAGULATED INTO CURD, AND THE WHEY SEPARATED. THE NOMAD DRANK THE WHEY AND SAVED THE CURD - THE FIRST 'PASTA' OF CHEESE.

I love GO Cheese

