This report is a summary of the one day Akshayapatra (Kitchen) visit of semester – II students of Batch 2015-16. As a part of the practical exposure, this Industrial visit was arranged by MBA Department of Sankalchand Patel College of Engineering, Visnagar. All the students have visited Megha Kichen of The Akshayapatra Foundation, Village Santej, Ta. Kalol. as a part of this visit along with faculty member.

The process for getting permission was initiated on Date: 07/10/2015 through registration of request by online (no: 896082) at website of The Akshayapatra Foundation. Later-on constant follow-up, department can able to got permission for visit of Kitchen (Akshara Patra) on date: 24/02/2015.

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<tr>
<th>Date</th>
<th>24\textsuperscript{th} Febrary 2016, Wednesday.</th>
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<tbody>
<tr>
<td>Place</td>
<td>The Akshayapatra Foundation, Village Santej, Bhadaj – Santej Road, Ta. Kalol Dist: Gandhinagar</td>
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| Objectives of the visit | - To provide practical field exposure.  
- To discuss the Management concepts in practical settings.  
- To interact and learn through discussions with NGO type organizational setup. |
| Faculty Members | Dr. Bhavesh Parmar (MBA Department, SPCE) |
| No. of Students | 20 Students (from MBA Semester –II ) |
Event Summary:

This industrial visit was arranged with an aim of providing an insight of Functioning of NGO, and its importance to the wellbeing of society through practical exposure. Students have been given the list of concepts / parameters, which they have learnt in theoretical settings, to make the proper note. We have approached one of the biggest Megha kitchen (Akshayapatra) of Gujarat. i.e. The Akshayapatra Foundation, and received the permission from the respective authorities. On the date of 24th February, 2016, all 20 students of MBA semester- II along with Dr. Bhavesh Parmar has been present from 10.00 am to 2.00 pm during the visit.

Being one of the largest in India, this kitchen can produce up to 200,000 meals in five hours. There are 44 custom-made meal distribution vehicles to deliver the cooked mid-day meals to the beneficiary schools. During visit, the Production department Headed by Mr. Utpal Thapa & Distribution Department headed by Mr. Hemal Punjani, of Akshaya patra had briefed various tasks like production of meal for more than 1.21 lac. Students of more than 666 primary schools, Anganvadis & major hospitals of Ahmedabad city like (Civil, V.S. etc.), the administrative tasks, Procurement of raw materials, Quality testing, Hygiene measures etc.

Brief introduction of The Akshayapatra Foundation.

- The Akshaya Patra Foundation operates in 24 locations across 10 States in India.
- In Gujarat, the first kitchen was started in Gandhinagar in 2007.
- All the cooking equipment like cauldrons, trolleys, rice chutes and sambar/dal tanks, cutting boards, knives etc. are sterilized using steam before the cooking process begins.
- To ensure food quality is maintained, Quality Check is done by the Quality Officers in each kitchen.
- Logistic charting for route optimization, GPRS to track the delivery vehicles for safety and on-time delivery are gradually being adopted and implemented in the kitchens.