Marathwada Mitra Mandal's
INSTITUTE OF MANAGEMENT EDUCATION RESEARCH AND TRAINING
(IMERT), Pune
S. No. 18, Plot No. 5/3, CTS No. 205, Behind Vandevi Temple, Karvenagar,
Pune – 411052

Since 1994

A Report on Industry Visit to Mega Food Park Satara

Date of the Event (DD/MM/YYYY)	19/03/2025	Duration	10:00 AM to 12:00 Noon
Day of the Event	Wednesday	Venue	Mega Food Park Satara
Number of Participants		83	

Dr. Praful Sarangdhar Faculty	Dr. Mangalgauri Patil IQAC Member	Dr. Shubhangee Ramaswamy Incharge Director
Prepared By	Reviewed By	Approved By-

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A Report on Industry Visit to Mega Food Park Satara

MM's IMERT organised Industry Visit on 19th March 2025 for First Year MBA Students at Mega Food Park, Satara. Industry visit was initiated under the guidance and support of Incharge Director Dr. Shubhangee Ramaswamy. 75 students along with 8 Faculty members visited at Mega Food Park Satara. Students and faculties got an entire overview of functioning of Mega Food Park. Total area for SMFP is 36.60 acres out of that 20.52 acres is allotted to various units 16.08 land is available for lease as on date. SMFP can provide any type of organic, poison-free fruits, vegetables, grains, gluten-free products, etc for processing. Prime Minister's House and Office, Rashtrapati Bhavan, Parliament House, many union ministries, many state governments, municipal corporations are the customers of Satara Mega Food Park. Vision for Satara Mega Food Park is to be the cornerstone of a revolutionized food industry. SMFP empower all the stakeholders across the value chain with the latest technology and state-of-the-art infrastructure to minimize waste with cutting-edge processing infrastructure and ready-to-move plots, sheds, contract manufacturing, white labelling, R&D concept to commissioning services etc.

SMFP provide cold storage facility for raw material in form of chiller storage with controlled temperature of between 5-10 degree and freezer storage with -10-degree temperature. Students could see live processing and packaging of sauce at Central Processing Center. At second unit the spices processing and packaging was functioning in semi-automated form. Packaging of spices in pet jars was done in manual form. SMFP has its own RO Plant to provide clean water for manufacturing of various products and the daily usage with capacity of 12 lakh litre within the park.

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ONE DAY SATARA MEGA FOOD PARK INDUSTRY VISIT

MBA BATCH 2024 – 26

MBA – I – SEMESTER – II – DIVISION - C

Date of the Event/Training: (DD/MM/YYYY)	22/03/2025	**Duration:**	06.30 am – 05.00 pm
Day of the Event	Saturday	**Venue:**	Satara Mega Food Park, Satara
Number of Participants	45	**Mode:**	Offline

Prof. Devdatta Sant Prof. Pranjal Jadhav Assistant Professor Prepared By	Prof. Vivek Dighe Assistant Professor Reviewed & Recommended By	Dr. Shubhangee Ramaswamy Director – In - Charge Approved By

As part of its industry-academia interface initiative, MM's Institute of Management Education Research and Training (IMERT) organized an industry visit for students of Division C to **Satara Mega Food Park**, a modern agro-processing hub in Maharashtra. The visit aimed to expose students to real-time industrial processes, fostering practical understanding beyond classroom learning.

About Satara Mega Food Park

Satara Mega Food Park is a flagship project under the Ministry of Food Processing Industries' Mega Food Parks Scheme. Located in the agriculturally rich district of Satara, the park features centralized infrastructure including cold storage, warehousing, quality fosters **farm-to-fork** linkages, and supports **sustainable rural industrialization**.

For more details: www.satarafoodpark.com

Orientation & Briefing Session

The day began with an informative orientation at the in-house training center of the Food Park. Experts provided an overview of the plant's integrated operations, explaining its role in minimizing post-harvest loss and supporting value addition in agriculture. Students were introduced to the concept of agro-processing clusters, supply chain dynamics, and the Food Park's contribution to rural development and entrepreneurship.

Tour of Central Processing Centre (CPC)

A guided tour of the **Central Processing Centre (CPC)** followed, where students witnessed key processes such as **manufacturing, grading, packaging**, and **transportation** of food products. One of the highlights was the visit to the **cold storage facility**, which emphasized the importance of temperature-controlled logistics in preserving food quality and reducing spoilage.

Spice & Mineral Water Facility

Prof. Devdatta Sant Prof. Pranjal Jadhav Assistant Professor Prepared By	Prof. Vivek Dighe Assistant Professor Reviewed & Recommended By	Dr. Shubhangee Ramaswamy Director – In - Charge Approved By

Students also visited the park's **spice processing unit** and **mineral water bottling plant**, gaining insights into product-specific processing techniques, quality control, and hygiene standards. Observing the equipment and processes firsthand provided a practical connection to classroom concepts like operations management and production planning.

The industry visit proved to be a valuable learning experience, enhancing students' understanding of food processing and supply chain logistics. It also sparked curiosity and interest in the growing field of agribusiness and operations. The students extend their heartfelt thanks to the Satara Mega Food Park team for their warm welcome and to MM's IMERT for organizing such a meaningful and insightful visit. This visit was conducted under the supervision of Prof. Vivek Dighe and accompanied by Prof. Devdatta Sant & Prof. Pranjal Jadhav, ensuring a guided and insightful learning experience.

Prof. Devdatta Sant Prof. Pranjal Jadhav Assistant Professor Prepared By	Prof. Vivek Dighe Assistant Professor Reviewed & Recommended By	Dr. Shubhangee Ramaswamy Director – In - Charge Approved By