SAMAJ SEVA SHIKSHAN SANSTHA'S

SHRI SHARADCHANDRAJI PAWAR SENIOR COLLGE, NARANGWADI



Email

(Arts & Science)

TQ. OMERGA DIST. OSMANABAD

Affiliated to Dr. Babasaheb Ambedkar Marathwada University, Aurangabad (M.S.)

I/C Principal

Dr. Ramakant B. Gavhane

(M.A,B.Ed,Ph.D.)

Mob. 9763533450

Phone: 02475-255545 Website: sspsrcn.org.in

: sspsrcn2008@gmail.com

Ref. No. 55 P57 (7) /2023 / 35-1

Date: 14 1 02 12023

MEMORANDUM OF UNDERSTANDING

(MoU)

Samajseva Shikshan Sanstha's

SHRI SHARADCHANDRA PAWAR SENIOR COLLEGE, NARANGWADI

Tq. Omerga, Dist. Osmanabad (Maharashtra)

(Affiliated to Dr. Babasaheb Ambedkar Marathwada University, Aurangabad.)

BETWEEN

SPECTRA NATURAL DAIRY AND MILK PRODUCTS, MATOLA Tq. Omerga Dist. Osmanabad. (Maharashtra.)

Spectra Notural Dairy and Wilk Products Gallie B. Matola, Sq. Greenga

S.S.P.Sr College, Narangwada Tq.Omerga Dist Osmanabad

MEMORANDUM OF UNDERSTANDING (MOU) BETWEEN SHI SHARADCHANDRAJI PAWAR SENIOR COLLEGE, NARANGWADI AND SPECTRA NATURAL DAIRY AND MILK PRODUCTS, MATOLA

This Memorandum of Understanding (MOU) is entered into on 15.02. 2023by and between Shri Sharadchandraji Pawar Senior College, Narangwadi Tq. Omerga Dist. Osmanabad represented by [Authorized Signatory], and Spectra Natural Dairy and Milk Products, Matola. Tq.Omerga Dist. Osmanabad represented by [Authorized Signatory].

TERM OF AGREEMENT:

This MOU shall commence on Start Date: 15/02/2023 and remain in effect until End Date: 31/01/2028 unless terminated earlier by mutual agreement or breach of terms.

OBJECTIVES:

Establish a collaborative partnership to enhance educational and industrial experiences. Foster research, development, and knowledge exchange in relevant fields. Facilitate internship opportunities for college students within Spectra Natural Dairy and Milk Products.

RESPONSIBILITIES:

Shri Sharadchandraji Pawar Senior College shall provide academic support and resources.

Spectra Natural Dairy and Milk Products shall offer mentorship, industrial exposure, and potential internships.

TERMS AND CONDITIONS:

Both parties agree to collaborate in good faith to achieve the outlined objectives. Any proprietary information shared during the collaboration shall be treated confidentially. Amendments to this MOU require written consent from both parties.

TERMINATION:

This MOU may be terminated by either party with a written notice of 30 days in case of breach or mutual agreement.

SIGNATURES:

S.S.A. Sr. Gollegen Narangwadi

Shi Sharokingh Dist Osmanabad College, Narangwadi: Tq.Omerga Dist. Osmanabad

Spectra Natural Dairy and Milk Products, Matola Tq. Omerga Dist. Osmanabad



On february 14, 2023, College Students Visited Spectra Dairy, Matola, as part of our ongoing collaboration under the Memorandum of Understanding (MoU) between our college and the dairy. Despite it being the first day back after the holiday break, our excitement was palpable.

The visit began with an informative session on the dairy's history, operations, and its commitment to quality and sustainability. We were given a comprehensive tour of the processing facilities, witnessing firsthand the various stages involved in milk processing and the production of different dairy products.

Our interaction with the dairy staff provided valuable insights into the technological advancements and best practices employed in the dairy industry. We also had the opportunity to engage in discussions regarding challenges faced by the industry and potential avenues for improvement.

february 19, 2023

College Studentsembarked on their second visit to Spectra Dairy, Matola, as part of our ongoing collaboration under the Memorandum of Understanding (MoU) between our college and the dairy. This report summarizes our experiences and insights gained during the visit.

Activities:

The visit commenced with a warm welcome from the staff of Spectra Dairy, who guided us through the day's agenda. We began with a detailed overview of the dairy's operations, focusing on the milk collection process and quality control measures in place.

Following this, we were led on a comprehensive tour of the processing facilities, where we witnessed the intricate processes involved in pasteurization, homogenization, and packaging of milk and dairy products. The tour provided valuable insights into the technological advancements driving efficiency and quality assurance in dairy processing.

One of the highlights of the visit was the interactive session with dairy technicians and experts, during which we had the opportunity to delve deeper into topics such as milk composition, bacterial culture analysis, and product formulation. We engaged in meaningful discussions regarding the challenges and innovations shaping the dairy industry, enriching our understanding of its dynamics.

february 26, 2023

College Studentsembarked on their third visit to Spectra Dairy, Matola, continuing our collaborative efforts under the Memorandum of Understanding (MoU) between our college and the dairy. This report encapsulates our observations and insights from the visit.

Activities:

Our visit commenced with a warm reception from the Spectra Dairy team, who outlined the agenda for the day. We began with a session on dairy product development, where we learned about the process of ideation, formulation, and testing involved in introducing new dairy products to the market.

Following this, we had the opportunity to tour the research and development facilities, where we witnessed ongoing experiments and trials aimed at enhancing product quality and diversifying

the dairy's product portfolio. We were particularly intrigued by the use of innovative ingredients and technologies to create novel dairy products tailored to evolving consumer preferences.

The highlight of the visit was a hands-on workshop on cheese-making, led by experienced cheese artisans. Under their guidance, we learned the art of cheese crafting, from curdling and molding to aging and flavoring. This immersive experience deepened our appreciation for the craftsmanship and tradition behind artisanal dairy products.

february 28, 2023

Introduction:

College Studentsembarked on their fourth visit to Spectra Dairy, Matola, as part of our ongoing collaboration under the Memorandum of Understanding (MoU) between our college and the dairy. This report outlines our experiences and key takeaways from the visit.

Activities:

The visit commenced with a warm welcome from the Spectra Dairy team, who outlined the agenda for the day. We began with an insightful session on quality control and assurance in dairy processing, where we learned about the rigorous testing protocols and standards employed to ensure product safety and consistency.

Following this, we were given a guided tour of the quality control laboratory, where we witnessed firsthand the testing procedures for milk and dairy products. From microbiological analysis to sensory evaluation, we gained a comprehensive understanding of the measures in place to uphold the dairy's commitment to quality excellence.

One of the highlights of the visit was a demonstration of milk packaging techniques, during which we observed the various packaging formats used for different dairy products. We learned about the importance of packaging in preserving product freshness and extending shelf life, as well as the sustainability initiatives undertaken by the dairy to minimize environmental impact.

March 3, 2023

College Studentsembarked on their fifth visit to Spectra Dairy, Matola, continuing our collaborative efforts under the Memorandum of Understanding (MoU) between our college and the dairy. This report encapsulates our observations and insights from the visit.

Activities:

The visit commenced with a warm welcome from the Spectra Dairy team, who provided an overview of the day's activities. We began with a session on dairy marketing and branding, where we learned about the strategies employed by the dairy to promote its products and engage with consumers effectively.

Following this, we had the opportunity to tour the dairy's marketing department and observe the various initiatives undertaken to enhance brand visibility and market penetration. From social media campaigns to product sampling events, we gained insights into the creative approaches adopted by the dairy to connect with consumers and build brand loyalty.

One of the highlights of the visit was a marketing brainstorming session, during which we were invited to share our ideas for promoting dairy products to different target demographics. This interactive exchange facilitated lively discussions and encouraged us to think critically about the role of marketing in shaping consumer perceptions.

March 6, 2023

College Studentsundertook their sixth visit to Spectra Dairy, Matola, as part of our ongoing collaboration under the Memorandum of Understanding (MoU) between our college and the dairy. This report outlines our observations and insights from the visit.

Activities:

The visit commenced with a warm reception from the Spectra Dairy team, who provided an overview of the day's agenda. We began with a session on dairy supply chain management, where we learned about the intricacies of sourcing, production, and distribution in the dairy industry.

Following this, we were given a guided tour of the dairy's supply chain facilities, where we witnessed the seamless coordination of activities from raw milk procurement to product delivery. We gained insights into the logistics and inventory management systems employed to ensure timely and efficient operations.

One of the highlights of the visit was a discussion on sustainability practices in the dairy supply chain, during which we learned about the dairy's efforts to minimize environmental impact and promote ethical sourcing. We were impressed by initiatives such as renewable energy adoption and waste reduction strategies, which underscored the dairy's commitment to corporate responsibility.

March 13, 2023

College Students Visited Spectra Dairy, Matola, for the seventh time under our collaboration agreement. We engaged in a session focusing on dairy product packaging innovations, followed by a tour of the packaging facilities. We observed advanced packaging technologies aimed at enhancing product freshness and shelf life. Additionally, we learned about sustainable packaging practices adopted by the dairy to reduce environmental impact. The visit provided valuable insights into the importance of packaging in dairy product marketing and sustainability efforts. We extend our appreciation to the Spectra Dairy team for their informative session and hospitality.

March 20, 2023

College Students embarked on their eighth visit to Spectra Dairy, Matola, as part of our collaborative initiative. The visit began with a session on dairy product distribution strategies, where we learned about the intricacies of channel management and logistics. We then toured the distribution facilities, witnessing the efficient management of product flow from the dairy to retail outlets. The highlight of the visit was a discussion on market trends and consumer preferences, providing valuable insights into adapting distribution strategies to meet evolving demands. We commend Spectra Dairy for their dedication to ensuring seamless product distribution and thank them for the enriching experience.

March 23, 2023

Students from Shri Sharadchandraji Pawar Senior College, Narangwadi, visited Spectra Dairy, Matola, for the ninth time as part of our ongoing collaboration. The visit commenced with an informative session on dairy industry regulations and compliance standards. We gained insights into the regulatory framework governing dairy operations and the importance of adherence to quality and safety guidelines.

Following this, we had the opportunity to tour the quality assurance and compliance departments, where we observed the rigorous testing protocols and documentation procedures in place. We were impressed by the meticulous attention to detail and the commitment to upholding industry standards demonstrated by the Spectra Dairy team.

The visit reaffirmed the importance of regulatory compliance in ensuring consumer trust and confidence in dairy products. We extend our gratitude to Spectra Dairy for providing us with this valuable learning experience.

March 25, 2023

College Studentsundertook their tenth visit to Spectra Dairy, Matola, as part of our ongoing collaboration. The visit commenced with a session on dairy product innovation and research, where we learned about the process of developing new dairy products to meet consumer demands.

Following this, we had the opportunity to tour the dairy's research and development laboratories, where we witnessed ongoing experiments and trials aimed at improving product quality and enhancing nutritional value. We were particularly intrigued by the use of cutting-edge technologies and scientific methodologies in dairy product development.

The highlight of the visit was a hands-on workshop on product formulation, during which we were able to participate in the creation of a new dairy product from concept to prototype. This immersive experience deepened our understanding of the innovation process and the collaborative effort involved in bringing new products to market.