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**Institution's Innovation Council  
Nalbari College, Nalbari  
Assam, Pin-781335**

1. **Title of the event:** A Students' Exposure Visit to North East Mega Food Park , Nathkuchi, Tihu, Nalbari.
2. **Venue:** North East Mega Food Park Ltd, IIDC Nalbari, Tihu, Assam, 781371.
3. **Date:** 04/10/2023
4. **Organized by:** Institution's Innovation Council, Nalbari College, Nalbari & Internal Quality Assurance Cell, Nalbari College, Nalbari
5. **Major Objectives of the event:** To find out the various problems associated in maintenance and utilization of the waste material during production and packaging of various foods and beverages.
6. **Details of the Resource Persons:** NA
7. **Faculty Involved/Coordinator:** Dr. Bishnu Bhattacharya, Mr. Hitesh Thakuria, Ms Dhritashree Das and Dr. Sashi Prava Devi
8. **No of Participants in details (not less than 40 for students):** 39
9. **Nature of Participation:** Teachers and Students
10. **Activities Carried out / Detail Description of the event:** A total of 35 students accompanied by 4 faculties visited the Various types of food processing units owned by different business houses that are operated under the North East Mega Food Park Ltd, a Central Processing Centre at Nathkuchi,Tihu , Assam. The entire process of food processing, production and packaging of foods and beverages were described by the officials. They also visited the Standard Design factory (SDF), Cold storage, Food Testing Laboratory etc. Moreover, problems faced during the food processing and utilization of waste products during production of foods was also discussed.
11. **Key outcome of the event/activity:** The Mega Food Park is an inclusive concept which is aimed at establishing direct linkages from the farm to processing and on to the consumer markets. The students were benefitted by the event as they could learn about the safety measures in handling the raw food products, steps of ongoing processing of food products and beverages. They also gained knowledge on the various problems associated in maintenance and utilization of the waste material during production. The park provide common facilities such as water, electricity and effluent treatment apart from





specialized facilities like cold storage, ware housing, logistics and backward integration through the network of primary processing centres and collection centres which can be utilized by entrepreneurs.

**12. Photographs (Maximum 5 GeoTag photographs for offline programme or screenshot for online programme):**



**13. You Tube link/ Facebook link etc. of the event:**

[https://m.facebook.com/story.php?story\\_fbid=pfbid02dRab5qr7z4Gv42HzZ59cQnPpnYheSYWSaZJUFwGa1osQbhd2aZhbrfXQ3JzQuTJ3l&id=61550309680329&mibextid=Nif5oz](https://m.facebook.com/story.php?story_fbid=pfbid02dRab5qr7z4Gv42HzZ59cQnPpnYheSYWSaZJUFwGa1osQbhd2aZhbrfXQ3JzQuTJ3l&id=61550309680329&mibextid=Nif5oz)

<https://www.instagram.com/p/CyEPGbMy-wv/?igshid=MTc4MmM1Yml2Ng==>

[https://x.com/iic\\_ncnalbari/status/1710349713323831616?t=PibV3vDZCvfcNk1Zrp0E2w&s=08](https://x.com/iic_ncnalbari/status/1710349713323831616?t=PibV3vDZCvfcNk1Zrp0E2w&s=08)

**14. Feedback on the programme from the participants/guest (if any):**

The students were satisfied as they were well demonstrated about the food processing by the officials of the food park.