



**ST. XAVIER'S COLLEGE,
MAPUSA GOA**

Report of Activity conducted in the Academic Year 2024-25

Name of Activity (Workshop, Guest Lecture, Addon Course, Seminar, etc.)	Field Trip
Date/ Duration	08 th March 2025
Venue	Nestle India Pvt. Ltd. , Bicholim, Goa
Name of Organising Department/ Cell	Department of Chemistry , St. Xavier's College
In Collaboration with	-NA-
Name of Faculty Coordinator	Mr. Mahesh Nair
Stratum of Event (College, State, Regional, National)	College
Resource Person details	Mr. Mario Anthony Fernandes/ Ms. Anupa, Nestle India Pvt. Ltd. , Bicholim, Goa
Report	<p>A field visit to Nestlé India Ltd., Bicholim plant was conducted on Saturday, 8th March 2025 by the Department of Chemistry, St. Xavier's College for a group of 27 students from FYBSc Chemistry Major, accompanied by 03 faculty members of the department. Students were given an overview of Nestlé's manufacturing units located in different states across India and gained practical insights into their industrial operations. On arrival, vital safety protocols such as, the location and availability of first aid facilities and emergency assembly points were discussed. Strict hygiene measures were implemented, including wearing of overalls and shoes provided, covering of head and facial hair, self-vacuuming and hand hygiene before entry to the manufacturing areas. Students were given a walk-through of the manufacturing line including processes of preparation of raw materials and ingredients, batch mixing and pasteurisation, bottling, safety checks and packaging and palletisation. The plant also boasted of partial automation in terms of some manufacturing lines for Maggi noodles being exclusively operated by robots. Products meant for export to countries such as the United States of America, United Kingdom, Canada, United Arab Emirates, etc. had separate production lines and separate packaging. These products often had stringent and sometimes special requirements which were adhered to separately. Besides Maggi noodles and Tomato sauce some of the other</p>

	<p>premium product being manufactured are Tamarind flavoured sauces and a new spicy flavour of Maggi noodles. Post the walk-around, students were also briefed on the quality control measures and sensor checks involved during the different stages of manufacturing through special facilities situated within the plant area. During the feedback session, students were pleasantly surprised to be invited to snack on delicious freshly cooked Maggi noodles. This generous gesture by the plant officials along with a gift bag presented to each member of the visiting group was well appreciated by the participants and made the visit even more memorable.</p>
Brochure/Poster	-NA-
Photographs	https://xavierscollegegoa.ac.in/wp-content/uploads/2025/04/Pic-1.pdf
List of Participants with Signatures	https://xavierscollegegoa.ac.in/wp-content/uploads/2025/04/Attendance-Sheet.pdf
Certificate	-NA-

Total No. of Participants

30

Photographs



