



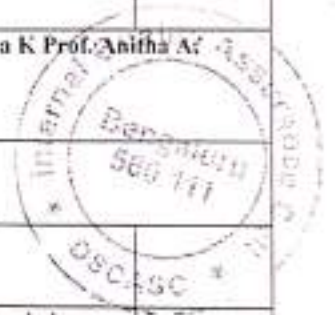
Dayananda Sagar College of Arts, Science, and Commerce  
Internal Quality Assurance Cell  
Department Of Management-(BBA) (BU)  
In Association With Corporate Connect Unit  
Industrial Visit



Department\*: BBA

Date of Report: 17/3/2026

Sl. No.	Particulars	Event related Details	
1.	Event*	Industrial Visit	
2.	Title of the Event	Industrial Visit to Pride Bakery Private LTD.	
3.	Date of Conduction	16/3/2026	4. Time 9.30 AM – 4.00 PM
5.	Venue	Pride Bakery Private LTD.	
6.	Resource Person 1 Details (Profile to be enclosed)	Name Designation NA Mobile No.	Organization Specialization NA Email ID
7.	Topics Covered	Introduction to Production Industry, Bakery visit, Production Process, Operation Management and Customer Service.	
8.	Resource Person 2 Details (Profile to be enclosed)	Name Designation NA Mobile No.	Organization Specialization Email ID NA
9.	Topics Covered	NA	
10.	No. Faculty Participants (Enclose a copy of names with signatures)	Internal: NA	External: NA
11.	No. Student Participants (Enclose a copy of names with signatures)	Internal: 57	External:
12.	Faculty Coordinator/s	Full Name : Department Designation	Prof. Rekha M.P, Prof.Sowmya G , Dr.Vinutha K Prof. Anitha A, Prof. Lohith Kumar, Prof. Parminder Kaur. BCOM/BBA ASSISTANT PROFESSOR
13.	Student Coordinator/s	Full Name Department Designation	NA
14.	Total Expenditure (Details to be enclosed)	NA	15 Sponsors and Amount (if any)
16.	Agenda of the Event (Attach a copy)	NA	17. Provide the link of the report uploaded on College Website
18.	Social Media Links (Provide the links of the report uploaded on Social Media)		19. Report sent to Newspapers? If yes, provide cuttings/images: NA
20.	Certificates Printed? (Attach a copy**)	NA	21. Feedback Collected? (Attach a copy**) Yes
22.	Attendance Sheet Attached?*	NA	23 Photographs of the Event (About 5 relevant, clear, and appropriate photos with precise caption. The jpg files need to be attached) Yes
24.	Summary of the Event (Around 100 words)	The industrial visit to Pride Bakery provided BBA students with practical exposure to bakery production processes and business operations. It helped them understand how concepts of marketing, finance, and HR are applied in a real-world food industry setting.	



Event Coordinator

HOD BBA

IQAC Coordinator

Principal

Dayananda Sagar College of Arts, Science & Commerce  
Kumaraewamy Layout, Bengaluru - 560 111



Photo 2: Team Addressing the Students.





**DAYANANDA SAGAR COLLEGE OF ARTS,  
SCIENCE AND COMMERCE**

Kumaraswamy Layout, Bangalore - 560111  
(Affiliated to Bangalore University, Approved by AICTE, NAAC  
Accredited)



**INSTITUTION'S  
INNOVATION  
COUNCIL**  
University of Bangalore

Internal Quality Assurance Cell

Name of the Activity: Industrial Visit Iisai Farm & Paide Bakery

Department: BBB

Date: 16/3/2026 Time: 10.00 - 4.00

Sr.	Students Name	Register Number	Signature
1	Manya V Jogi	U03CJ24M0151	Manya V
2	Mandara . S	U03CJ24M0011	Mandara
3	N. Navaneetha	U03CJ24M0050	Navaneetha
4	Meghana . R	U03CJ24M0042	Meghana
5	C. Likhitheshwar	U03CJ24M0018	Likhitha
6	Naitik Bhatman	U03CJ24M0143	Naitik
7	Prashanth	U03CJ24M0146	Prashanth
8	Bhuvan Kumar	U03CJ24M0070	Bhuvan
9	Rishi Tongbram	U03CJ24M0086	Rishi
10	Manvendra Patna	U03CJ24M0078	Manvendra
11	M. Gaurish kumar	U03CJ24M0024	Gaurish
12	PAVANA . R	U03CJ24M0005	Pavana . R
13	Likitha . K.	U03CJ24M0004	Likitha
14	Lisha . M	U03CJ24M0002	Lisha .
15	Pragna .	U03CJ24M0054	Pragna
16	Praveen . E	U03CJ24M0057	Praveen
17	R. Diganth Singh	U03CJ24M0027	Diganth Singh
18	Rahal . N	U03CJ24M0028	Rahal .
19	Purna Chandra . k.	U03CJ24M0166	Purna

20	Lakshmi Pradeep G.	U03CJ24M0016	<del>Pradeep</del>
21	Pranav P		<del>Pranav</del>
22	Rajita Ramesh	U03CJ24M0122	<del>Rajita</del>
23	Bhagyakirana S	U03CJ24M0069	<del>Bhagyakirana</del>
24	Amrutha M	U03CJ24M0001	<del>Amrutha</del>
25	Ashwin L.S	U03CJ24M0032	<del>Ashwin L.S</del>
26	Hithen. KK	U03CJ24M0021	<del>Hithen L.S</del>
27	Kevin G.S	U03CJ24M0174	<del>Kevin G.S</del>
28	Jayathri-S	U03CJ24M0104	<del>Jayathri-S</del>
29	Devansh Kumar Singh	U03CJ24M0006	<del>Devansh</del>
30	K. Anvesh reddy	U03CJ24M0090	<del>K. Anvesh reddy</del>
31	Ganga	U03CJ24M0135	<del>Ganga</del>
32	Gaurav	U03CJ24M0083	<del>Gaurav</del>
33	Manvi	U03CJ24M0019	<del>Manvi</del>
34	Parvita	U03CJ24M0002	<del>Parvita</del>
35	Poojini Rajesh	U03CJ24M0071	<del>Poojini</del>
36	Ravi Yadav	U03CJ24M0106	<del>Ravi</del>
37	Abdula Haadi	U03CJ24M0081	<del>Abdula Haadi</del>
38	Arpitha Kumari	U03CJ24M0103	<del>Arpitha</del>
39	Pragwal. S	U03CJ24M0101	<del>Pragwal S</del>
40	Sarah	U03CJ24M0047	<del>Sarah</del>
41	Shivan Kumar	U03CJ24M0087	<del>Shivan Kumar</del>
42	Syayadh Nehan	U03CJ24M0076	<del>Syayadh</del>
43	Vaishnavi	U03CJ24M0016	<del>Vaishnavi</del>
44	Vishal	U03CJ24M0084	<del>Vishal</del>
45	Yashasvi	U03CJ24M0013	<del>Yashasvi</del>
46	Yash Karthikeyan	U03CJ24M0150	<del>Yash Karthikeyan</del>



Shruti Kumari BBA U03CJ24M0091  
 Arpita Kumari BBA U03CJ24M0121

~~Shruti~~  
 Arpita

47	VIVAN SAGIAR	BBA - "C" U03CJ24M0072	<del>Vivan</del>
48	Bijal Kumari Mallik	U03CJ24M0112	Bijal
49	Rohini Bai. B	U03CJ24M0015	Rohini
50	V. Anuraya	BBA C U03CJ24M0062	V. Anuraya
51	Roshini Ramesh	U03CJ24M0134	Roshini
52	Surbhi Kumari	U03CJ24M0084	Surbhi.
53	V. Lokesh	U03CJ24M0003 BBA "C"	Lokesh
54	Sarvesh Batti	U03CJ24M0097	Sarvesh
55	Vishal B. U03CJ24M0053	BBA 'C' U03CJ24M0053	Vishal B.
56	YUWAN CHANDRA	BBA 'C' U03CJ24M0124	Ywan
57			

Event Coordinator Name: Vinutha K VINUTHA.K  
 Signature: Vinutha K

# Industrial Visit feedback - Pride Bakes Pvt Ltd

Name: Rohini Bai. B

Class: 2<sup>nd</sup> year BBA 4<sup>th</sup> Sem

Date of visit: 16<sup>th</sup> March 2026

The industrial visit to Pride Bakes Pvt. Ltd was an enriching & enjoyable experience. The main objective of the industrial visit to Pride Bakes Pvt. Ltd. was to gain practical knowledge about the bakery production process, understand industrial operations, & observe how theoretical concepts are applied in real-world scenarios. It was a well-established company engaged in the production of bakery products such as bread, biscuits, cakes & other baked goods. The company follows modern techniques & maintains quality standards in its production process. The complete production process of bakery products use of machinery & automation in baking quality control & hygiene standards packaging & storage techniques supply chain & distribution methods. Overall it was an excellent & a well-organized industrial visit.

COLLEGE - DAYANANDA SAGAR COLLEGE OF ARTS, SCIENCE  
AND COMMERCE.

Pride Bakers Pvt. Ltd.

We visited Pride Bakers Pvt Ltd. on 16<sup>th</sup> March 2026 and had a great experience. The staff were friendly, the bakery products fresh and had a delicious smell. I particularly loved their cakes and cookies. The unit was very clean and well sanitized. There was no overstocking and less stocking / stock outs. They produce 15000 units every 15 days and distribute to famous bakeries & cafes like Cakeshop, Cakewala, Cafe Coffee Day. and they have machineries imported to mix, measure and bake the goods.