

PROFESSIONAL TRAINING

at

**MODERN FOOD ENTERPRISES PVT LTD,
CHENNAI**

Submitted in partial fulfillment of the requirements for the award of

BACHELOR OF COMMERCE

By

SWETHA. U

REG NO: 41740311



DEPARTMENT OF BUSINESS ADMINISTRATION

SCHOOL OF MANAGEMENT STUDIES

SATHYABAMA

INSTITUTE OF SCIENCE AND TECHNOLOGY

(Deemed to be University)

JEPPIAAR NAGAR, RAJIV GANDHI SALAI, CHENNAI – 600119. TAMILNADU.

DECLARATION

I **SWETHA.U (41740311)** hereby declare that the Professional training carried out by me under the guidance of MS. Sai Ramya (internal) at modern food industries pvt ltd, Tharamani, Chennai 600113 is submitted in partial fulfilment of the requirements for the award of Bachelor of commerce.

DATE:

PLACE:

Swetha

ACKNOWLEDGEMENT

I am indebted to many people for the successful completion of my internship and would like to take this opportunity to acknowledge the effort put by them on behalf and thank them in assisting me to do this internship in such a good manner.

I convey my thanks to **Dr. G. Bhuvaneswari, MBA., PhD., Dean-school of management studies and Dr. A. Palani, M.com., M.Phil., MBA., PhD. Head of the department, dept of business administration** for providing me necessary support and details at the right time during the progressive reviews.

I am highly indebted to **MS. Sai Ramya**, Professor of **sathyabama institute of science and technology** for her valuable guidance, co-operation and extending moral support during the course of this work.

I owe my sincere and heartfelt gratitude to

MR. Raghuvaran (HR) Department of Modern food industries private limited who supported and provided required information to complete this internship successfully.

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ABSTRACT

This report contains a summary of internship. I was involved in an internship at Modern food Industries private limited (MFIL) from 08 Aug to 08 Sep,2023. The professional training that I was involved in Human resource, marketing, sales, finance and production department. During my internship, I learnt how the products were made, sales and manufacturing of product. This one-month internship helped me to learn new things and get to know about the various department in the organizations and the activities done in those departments. This report shows a view of the tasks done during the period of internship. This internship helped me to learn about the process and functioning in industry, which would be helpful for my future.

LIST OF ABBREVIATIONS

S.NO.	PARTICULARS
1	MODERN FOOD ENTERPRISES PRIVATE LIMITED (MFEL)
2	FAST MOVING CONSUMER GOODS (FMCG)
3	HINDUSTAN UNILEVER LIMITED (HUL)
4	HUMAN RESOURCE (HR)
5	QUALITY CHECKING /QUALITY CONTROL (QC)
6	RESEARCH & DEVELOPMENT (R&D)

CHAPTER 1

INTRODUCTION

1:1 DESCRIBES THE TRAINING IN GENERAL

An internship is a period of work experience offered by an organization for a limited period of time. Once confined to, internship is used to practice for a wide range of placements in businesses, non-profit organizations and government agencies. They are typically undertaken by students and graduates looking to gain relevant skills and experience in a particular field. Employers benefit from these placements because they often recruit employees from their best interns, who have known capabilities, thus saving time and money in the long run. Internships are usually arranged by third-party organizations that recruit interns on behalf of industry groups. Rules vary from country to country about when interns should be regarded as employees. The system can be open to exploitation by unscrupulous employers.

1:2 OBJECTIVES OF INTERNSHIP TRAINING

- Explore career alternatives prior to graduation.
- To learn & practice.
- Helps us to improve communication skills.
- Resume building.
- Learn to appreciate work and its function in the economy.

1:3 SCOPE OF INTERNSHIP TRAINING

The scope of internship training is to indicate the type of activities in which the intern will likely be engaged. An internship provides real life experience and exposure. It also allows students to get skill, Knowledge, and theoretical practice. Explore career alternatives prior to education.

1:4 DURATION OF INTERNSHIP TRAINING

internship training is like jobs training programs that are usually completed in 10 to 12 weeks or 1 month or up to 6 months.

1:5 IMPORTANCE OF INTERNSHIP TRAINING

You can learn how to apply the knowledge you have acquired during an internship to your future workplaces. In addition to this, it is an excellent learning curve for young graduates and students while meeting new people and making connections in the professional world. Internship are helpful to develop your professional aptitude, strengthen personal character and provides a greater door to opportunity.

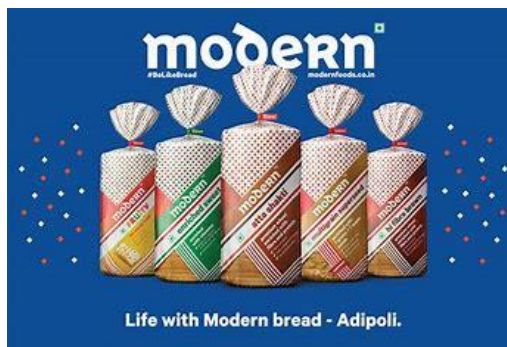
1:6 BENEFITS DERIVED FROM TRAINING

- Job Experience.
- Research Experience.
- Mentorship.
- Helps guide career goals.
- Build a strong resume.

CHAPTER 2

PROFILE OF THE STUDY

2:1 INDUSTRIAL PROFILE



It's a food manufacturing company, this company produces baking foods like bread, buns etc. to the customers. It's a fast-moving consumer good product. This company produces hygienic food products to satisfying the consumers.

COMPANY'S BRIEF HISTORY

Modern is an iconic brand that pioneered the concept of bread, and literally created the bread category in India. Launched in 1965 as Modern Bakeries (India) Limited, the company was changed to Modern Foods India Ltd (**MFIL**) in 1982. It was set up under the Colombo plan. For generations of Indians Modern Bread's iconic Blue & Orange **Waxed Paper Bread pack** was virtually synonymous with bread. MFIL was a wholly owned Central Government-owned PSU. It was taken over by Hindustan Unilever Limited (**HUL**) in January 2000. This was the first privatization of public sector unit by the government of India. Modern Foods had over 40% of the bread market in India. HUL was the sole bidder for Modern Foods. Later the government exercised its put option to sell the remaining 26% to HUL for ₹4.4 million in November 2002. In 2006, HUL merged MFIL with itself. Senior HUL officials said the acquisition was a complete misfit with the HUL culture and systems. The company had admitted that the acquisition was a mistake on account of improper due diligence. In February 2021, it was acquired by Mexican bakery company **Grupo Bimbo**. Today Modern is one of the leading bread brands in India and has a completely new portfolio with superior products such as Milk Plus bread enriched with calcium Hi-Fiber Brown bread reinforced with premium wheat fibre 100% Whole-Wheat bread and new innovations such as Multigrain Super-seed Bread which not only has super-seed sprinkles on top but even the flour is made of seven grains and contains Omega 3.

VISION



To be India's preferred choice for bread, baked and packaged foods. Delivered through a portfolio of high quality, high value products that are as delightfully tasty as they are nutritious. Offering something for every meal and snacking occasion in the day.

MISSION



To make, distribute and sell affordable, high-quality bread, baked and packaged goods for every meal and snacking occasion. Our mission is to make our products as tasty as they are nutritious, with an unstinting commitment to incorporating wholesome, natural, healthy and nutritious ingredients.

To operate the company in a way that actively recognizes the central role that business plays in our society, by initiating innovative ways to improve the health, wellbeing and quality of life for people in our local communities and nationally.

To improve, innovate, expand and invest in the business in a disciplined way that delights and excites our customers and grows the business consistently, competitively, profitably and sustainably. To increase the value for all our stakeholders, and nurturing our people as we grow our business.

OVERVIEW

Modern Food Industries (India) Ltd

Industry Bakers

Founded 1965

Headquarters Gurgaon, Haryana, India

Products Bread, cakes, Rusk, Cookies

Parent Grupo Bimbo

Website www.modernfoods.co.in

HISTORY OF BAKING

Fun Facts About Cooking in Ancient Greece

The basic foods were cereals, legumes, fruit, fish, game, oil and wine, many of which are still part of the Greek diet

Ancient Greeks preserved foods by smoking, drying, salting, and storing in syrups and fat

The most common cooking methods were boiling, frying, simmering, stewing, grilling, and roasting on a spit

The earliest cooking pots were made of clay



The earliest known form of baking occurred when humans took wild grass grains, soaked them in water, and mashed the mixture into a kind of broth-like paste. The paste was cooked by pouring it onto a flat, hot rock, resulting in a bread-like substance. Later, when humans mastered fire, the paste was roasted on hot embers, which made breadmaking easier, as it could now be made any time fire was created. The world's oldest oven was discovered in Croatia in 2014 dating back 6500 years ago. The Ancient Egyptians baked bread using yeast, which they had previously been using to brew beer. Bread baking began in Ancient Greece around 600 BC, leading to the invention of enclosed ovens

EQUIPMENT OF ANCIENT BAKING:



Baking needs an enclosed space for heating – typically in an oven. In olden days, primitive clay ovens were in use. The fuel can be supplied by wood, coal, gas, or electricity. Adding and removing items from an oven may be done by hand with an oven mitt or by a peel, a long-handled tool specifically used for that purpose. Another piece of equipment still used for baking is the Dutch oven.

BAKING INDUSTRY IN INDIA:

It's a huge industry employing a large number of people. In fact, with over a million unorganized small-scale bakeries and more than 2000 organized or semi organized bakeries, it is the largest of all the segments of India's food processing industry.

HISTORY OF BAKING INDUSTRY IN INDIA:

In India, the cake has its origin in a small town in South India. Mampally Babu of Thalasseri is the first baker who established a bakery in India. The Royal Biscuit Factory was the first bakery in India. There was another bakery in Kolkata, but it catered only to the British.

India was a European colony for many years. Perhaps, the first cakes found their way into India, thanks to the Europeans who visited and lived in India. The Portuguese, Dutch, British and French settlers introduced baked goods in India. The Indians who travelled abroad could also have relished the baked goods from the West.

TOP BAKERY INDUSTRIES IN INDIA:

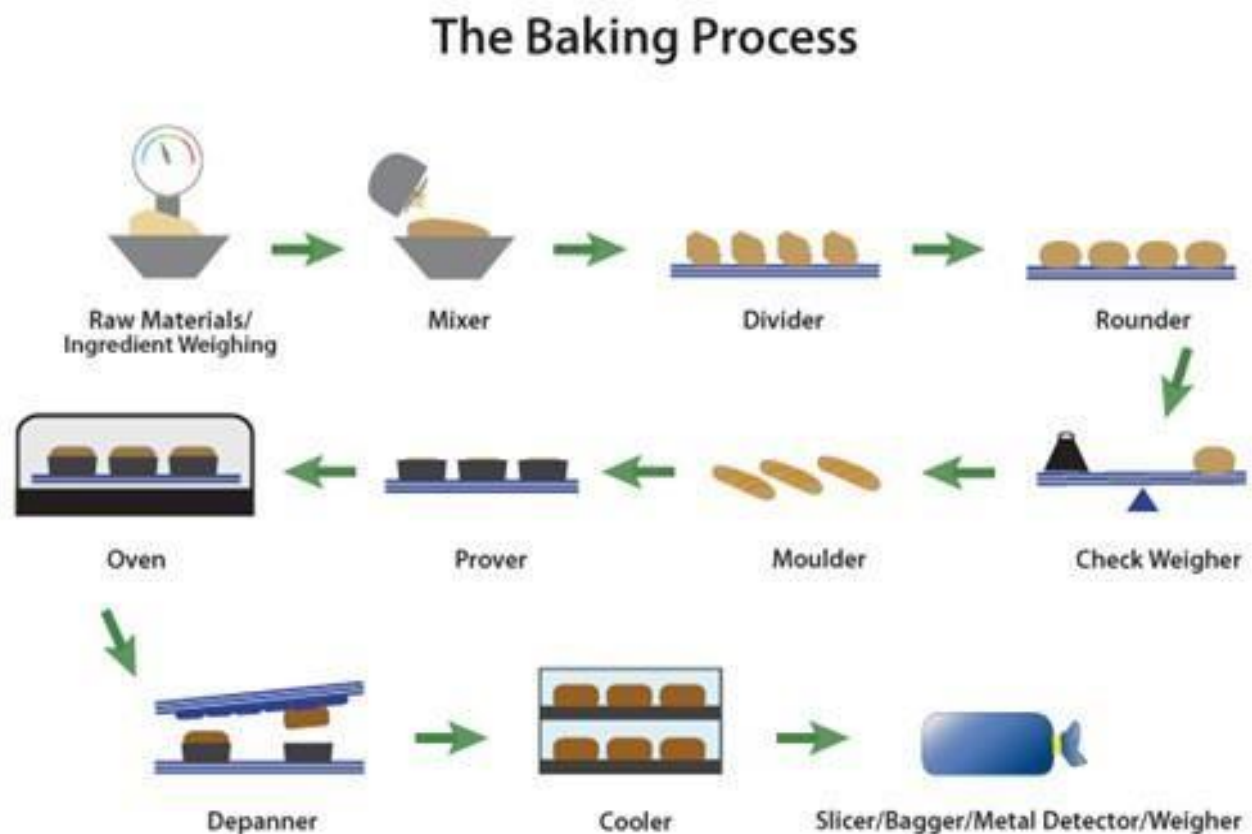
- 1) Britannia Industries Ltd.
- 2) Parle Products Pvt. Ltd.
- 3) Surya Food & Agro Ltd.
- 4) ITC Limited.

2:2 COMPANY PROFILE

Modern food enterprises private limited has been established in 1965. This company manufacturing the baking products. Modern foods cover all people. This product is established especially for poor people to eat and satisfy.



PROCESS OF BAKING:





COMPANY DETAILS:

NAME OF THE COMPANY: Modern food enterprise private limited (MFIL).

MANAGING DIRECTOR : Raj Kanwar Singh

HEADQUARTERS : Gurgaon, Haryana, India

PARENT COMPANY : Grupo Bimbo

TYPE OF INDUSTRY : FMCG (Fast Moving Consumer Goods)

PLANT LOCATIONS : Chennai, Mumbai, Kolkata, Bengaluru, Kochi,

COMPANY TYPE : Private

COMPANY STATUS : Active from 1965-present

AGE OF COMPANY : 57 Years

MODEN FOOD ENTERPRISE LIMITED HAVE THREE DIRECTORS-

Federico Palacios Camarena, Raj Kanwar Singh, and others.

CATEGORY : Manufacturer

COMPANY ADDRESS : Tharamani, Chennai, Tamil nadu-6000113

EMPLOYEES COUNT : 300

E-MAIL : care@modernfoods.co.in.

PHONE NO : 1800 102 5791

EMPLOYEE DETAILS :

UNIT HEAD : SENTHIL KUMAR H

HR MANAGER : MR. RAGHUVARAN.K

SALES MANAGER : CHANDRASEKAR

PRODUCTION MANAGER : KRISHNAMURTHY

ENGINEERING MANAGER : THIRUPPATHI CHAKARAVARTHI

ACCOUNTS MANAGER : MV RAJASHEKA

2:3 PRODUCT PROFILE

COMPANY'S PRODUCTS

- Bread
- Rusks
- Cakes
- Sweet fills
- Cream bites
- Buns and pavs
- Indian breads
- Pizza base



PRODUCT TYPE

BREADS

BAKERS LOAF MILK BREAD: This product new baker's loaf milk products are prepared using refined wheat flour (Maida), yeast, sugar, edible vegetable fat and milk products.

OAT'S AND HONEY BREAD: Classic white bread baked with the goodness of oats and the sweetness of honey; this nourishing loaf will surely enhance all your meals. It is also high in fiber that keeps you fuller for a longer period.

FAMILY SPECIAL BREAD: It is important to take care of your daily nutrition intake needs, but it is even more essential to keep a track of the nutrients of your family. With a lifestyle that is both hectic and tiring, it is possible that the requirements of your family's well-being are not being taken care of.

FLAT BREAD: Introducing Tortillas, form the house of Global leaders in bakery Grupo Bimbo. A soft and foldable, 7.8-inch diameter gives it an ideal space to hold the fillings of your choice. This product which can be made into wrap, roll, taco, quesadillas, burritos.



CAKES

- Ribbon duet cake
- Fruit fusion cakes
- Choco cheer cakes
- Royal plum cakes
- Wow vanilla cakes



RUSKS

- Whole wheat rusk
- Sunbake rusk
- Milk rust
- Tea rusk
- Sweet rusk



BUNS&PAV:

- Burger supreme
- Fruity bun
- Wow pav
- Enriched sweet bun
- Danish bun



MUFFINS:

- Choco cheer
- Fruit fusion
- Pineapple pop



INDIAN BREADS:

- Multigrain chapati
- Classic Malabar parotta
- 100%whole wheat chapati
- 100%whole wheat Malabar parotta
- Whole wheat poori



SWEET FILLS:

- Choco sweet fill
- Vanilla sweet fill
- Pineapple sweet fill
- Mango sweet fill



PIZZA BASE:

- Medium crust pizza base
- Whole wheat pizza base



FESTIVE CAKE:

- Choco plum cake
- Carrot pudding cake
- Royal plum cake
- Plum celebration cake
- Vanilla tea cake
- Fruit fantasy cake



BATTER&MIX:

- Idli&dosa batter
- Palada payasam mix
- Palada pradaman mix
- Vermicelli payasam mix
- Puttu podi



CHAPTER 3

3.1 ORGANIZATION STRUCTURE

An organizational structure is a system that outlines how certain activities are directed in order to achieve the goals of an organization. These activities can include rules, roles, and responsibilities. The organizational structure also determines how information flows between levels within the company.

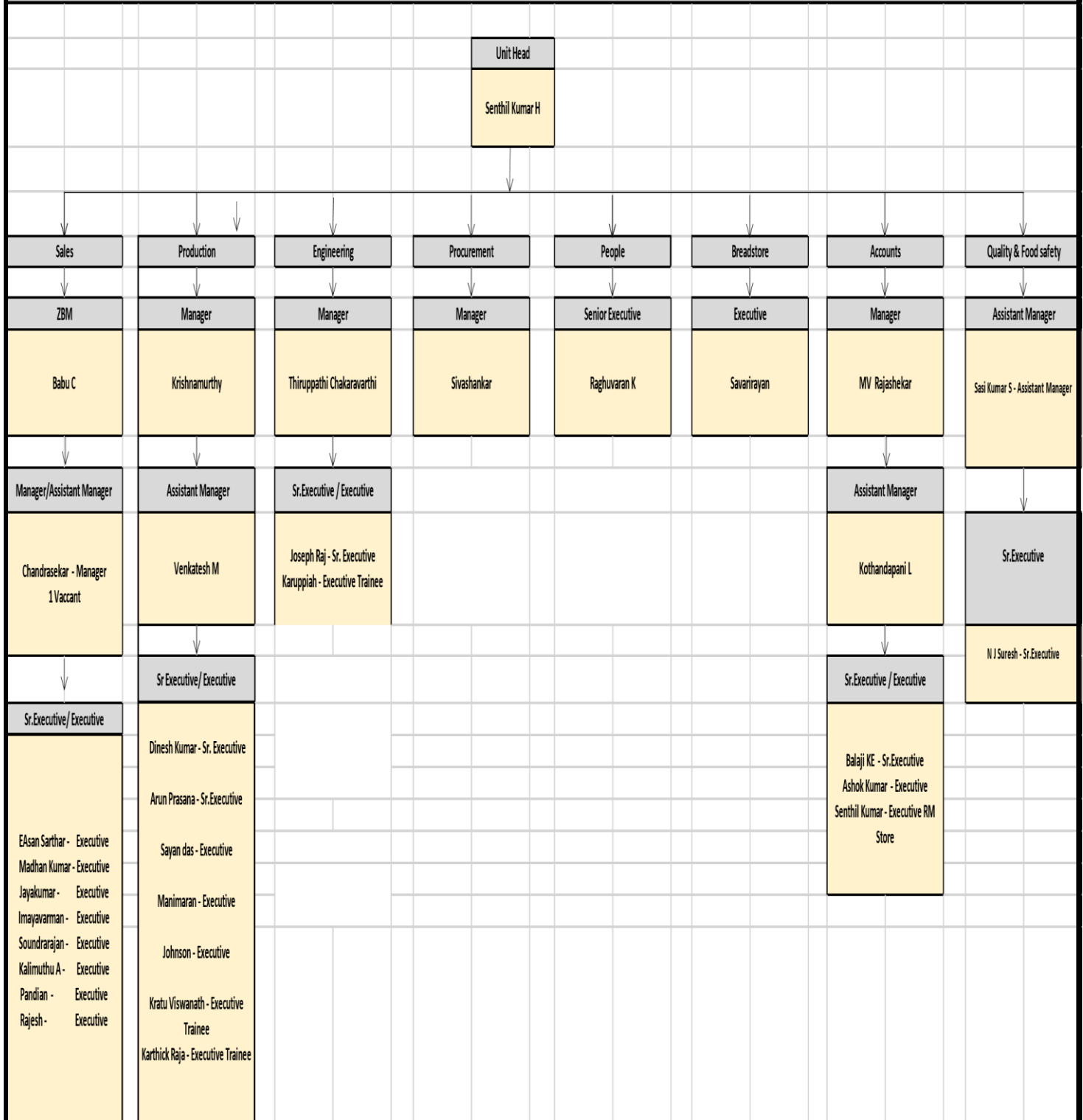


The objectives of organizational structure are to establish accountability, information flow, authority and distribution of responsibilities.

Organizational structures are important because they help businesses implement efficient decision-making processes. By assigning specialized roles to lower-level employees, businesses can make better decisions faster. Additionally, organizational structures provide a clear org chart that helps businesses keep track of their human resources.

ORGANIZATION STRUCTURE OF MODERN FOOD INDUSTRIES:

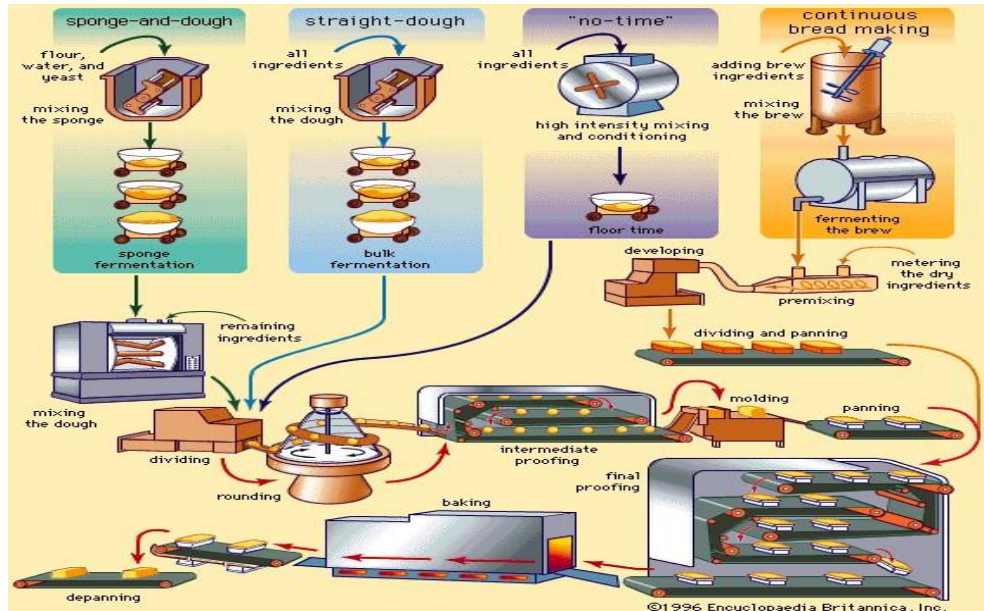
ORGANIZATION CHART - MODERN FOODS ENTERPRISES PVT.LTD. Chennai



CHAPTER 4

VARIOUS DEPARTMENTS

4.1 PRODUCTION DEPARTMENT



In MFIL (Modern food industries limited), they manufacturing baking foods. they producing fast moving goods to satisfy the consumers all over the Tamilnadu and India.

It consists of series of steps including: Mixing, Fermentation, Proofing, Baking, Cooling, Slicing, and packaging

In MFIL there are three plants Man-made plant, machine-made plant, and bun Plant. They have both man-made products and machine-made products. They ensure the hygiene and the quality of the products. Modern food industries produce high quality products to their consumers.

MACHINES IN BAKING PROCESS:

o FLOUR SHIFTER:

Flour shifter is putting your flour through a sifter will break up any lumps in the flour, which means you can get a more accurate measurement. Sifted flour is also much lighter and airier than unshifted flour and is easier to mix into other ingredients when making batters and doughs.



o DOUGH MIXER

Dough mixers are used in bakeries and industries to stir dough ingredients together. Mixing arms stir ingredients in a bowl or trough to produce dough of even consistency.



o DOUGH DIVIDER

Dough dividers are used in bakeries to divide high volumes of dough into quantities of equal size, using one or two pistons, or a knife.



o ROUNDER

This rounder machine allows rounding portions of dough by gravity, without compromising, overheating or mistreating the dough. Depending on the model it is possible to introduce variable weight portions (from 50 to 1000 grams) without having to adjust or replace machine parts.



o INTERMEDIATE PROOFER:

dough proofer is a warming chamber used in baking that encourages fermentation of dough by yeast through warm temperatures and controlled humidity. It is also called a proofing box, proofing oven, or proofing cabinet.



o DOUGH MOULDER

In baking: Moulding. The moulder receives pieces of dough from the intermediate proofer and shapes them into cylinders ready to be placed in the pans. There are several types of moulders, but all have four functions in common: sheeting, curling, rolling, and sealing



o BAKERY OVEN

A bakery oven is an oversized cooking appliance that is often found in professional kitchens. The internal cooking space is often defined as having bakery depth, which means that it is wider and longer from the front to the back than a traditional, kitchen sized oven.



o BREAD COOLER

Bread cooling is a mass and heat transfer unit operation. During cooling, baked bread loses moisture and dries out due to differences in water content between the crumb (higher moisture content) and crust (lower moisture in exterior part that is exposed to convective cool air currents).



o BREAD SLICER

An electric bread slicer is a kitchen tool used for quickly and uniformly slicing bread loaves. The majority of slicers are industrial-sized, and are used in bakeries. Smaller bread slicers are designed for home use, though most are sold as all-purpose machines capable of handling a variety of foods.



o PACKING MACHINE

Ensures the packaging of product airtightly. Safe and easy way to package the items. Perfect for sealing bakery products such as cookies, lobes, brads. Maintains effectiveness.



4:2 HUMAN RESOURCE MANAGEMENT:



HRM or Human resource management department within a business that is responsible for all things worker-related. That includes:

- recruiting,
- vetting,
- selecting,
- hiring,
- onboarding,
- training,
- promoting,
- paying
- firing employees and,
- independent contractors.

OBJECTIVES OF HUMAN RESOURCE MANAGEMENT:

- Achieve organizational goals.
- Work culture.
- Team integration.
- Training and Development.
- Employee motivation.
- Workforce empowerment.
- Retention.
- Data and compliance.

HRM DEPARTMENT IN MODERN FOOD INDUSTRIES:

In modern food industries (MFIL) the human resource (HR) department handling day-to day tasks to managing long-term grievances. They checking on employees, workers, and checking in the production, sales and every department in the industry. The Hr manager checking on employees and workers, plant checking and attendance, onboarding, time management, performance, employee learning.

4:3 MARKETING DEPARTMENT:



Marketing is the process of exploring, creating, and delivering value to meet the needs of a target market in terms of goods and services; potentially including selection of a target audience; selection of certain attributes or themes to emphasize in advertising; operation of advertising campaigns; attendance at trade shows and public events; design of products and packaging attractive to buyers; defining the terms of sale, such as price, discounts, warranty, and return policy; product placement in media or with people believed to influence the buying habits of others; agreements with retailers, wholesale distributors, or resellers; and attempts to create awareness of, loyalty to, and positive feelings about a brand. Food marketing takes many forms and can involve building relationships with customers, raising brand awareness, developing new products, promoting them through advertising, and even paying grocery stores for prominent shelf space, all with the goal of promoting sales.

FOOD MARKETING IN INDIA:

Revenue in the Food market amounts to US\$866.70bn in 2022. The market is expected to grow annually by 8.01% (CAGR 2022-2027). The market's largest segment is the segment Bread & Cereal Products with a market volume of US\$157.20bn in 2022. In global comparison, most revenue is generated in China (US\$1,259.00bn in 2022) In relation to total population figures, per person revenues of US\$616.20 are generated in 2022.

In the Food market, 1.0% of total revenue will be generated through online sales by 2022. In the Food market, volume is expected to amount to 663,725.9mkg by 2027. The Food market is expected to show a volume growth of 5.7% in 2023. The average volume per person in the Food market is expected to amount to 400.38kg in 2022.

MARKETING STUDY AT MODERN FOOD INDUSTRIES:

This company promoting and selling a product. Marketers is a vital role of the company. They are promoting the products to contractors to consumers. They promoting the products to contractors to wholesalers to retailers to consumers or customers.

MFIL products can available in the online like:

- ✦ Amazon,
- ✦ Flipkart,
- ✦ Jiomart,
- ✦ Zepto,
- ✦ Big basket etc.

MARKETING BENEFITS:

- 1) We Are All Members of The Same Team
- 2) Creativity increases
- 3) It strengthens your brand
- 4) company culture improves
- 5) a better understanding of a customer
- 6) understanding the buying products
- 7) learning how to negotiate

MARKETING PROCESS:



The Initial processing of marketing process of with the help of 4p's price, place, people, process for their baking products. In MFIL, they provide hygienic and good food products to their consumers, they understand the consumers, and analyze market and they produce high quality products with the help of research & development (r & d) department.

INDIAN BAKERY MARKET:

The Indian bakery market reached a value of US\$ 10.2 Billion in 2021. Looking forward, IMARC Group expects the market to reach US\$ 19.3 Billion by 2027, exhibiting a CAGR of 10.94% during 2022-2027.

4:4 FINANCE DEPARTMENT:



Finance, of financing, is the process of raising funds or capital for any kind of expenditure. It is the process of channelling various funds in the form of credit, loans, or invested capital to those economic entities that most need them or can put them to the most productive use.

ROLE OR IMORTANCE OF FINANCE DEPARTMENT:

The role of the finance department is often limited to monitoring costs, supervising accounting and creating reports, which are not always used to draw up concrete action plans. Among the traditional missions of the finance department are:

Compliance with accounting and financial standards and consolidation of financial data.

Ensuring the proper execution of strategic planning processes

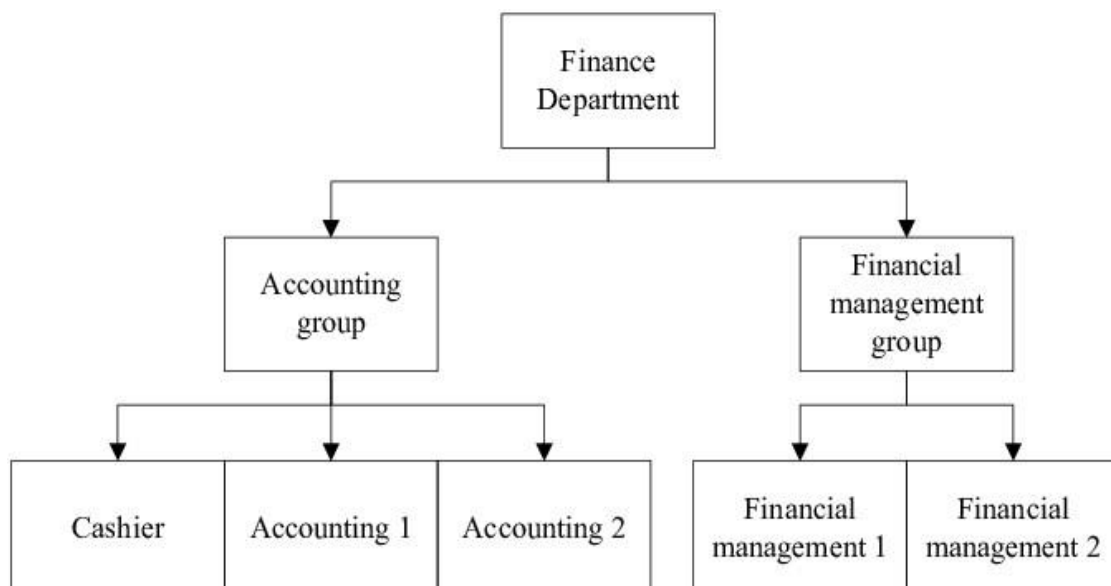
The profitability of the company through its ability to maximize profits

The solvency of the company based on its ability to repay its loans and debts

Good management of the company's cash flow

The coordination of all the financial actors around the company: suppliers, legal and administrative advisors, tax services... But the role of the Finance department is not limited to keeping the company's accounts. Its influence goes far beyond and now impacts all corporate functions.

STRUCTURE OF FINANCE DEPARTMENT:



FINACIAL REPORT OF MODERN FOOD INDUSTRIES:

Here is a summary of financial information of MODERN FOOD ENTERPRISES PRIVATE LIMITED for the financial year ending on 31 March, 2021.

- Revenue / turnover of MODERN FOOD ENTERPRISES PRIVATE LIMITED is IN100 cr - 500 cr
- Net worth of the company has increased by 9.18 %
- EBITDA of the company has decreased by -58.44 %
- Total assets of the company have decreased by -19.68 %
- Liabilities of the company has decreased by -66.14 %

BREIF FINANCIAL HISTORY OF MODERN FOOD INDUSTRIES:

MODERN FOOD INDUSTRIES INDIA LIMITED is a 57.0 Years old company, incorporated on 01 Oct 1965. It is classified as Public Unlisted Indian Non- Government Company. Its authorized share capital is ₹15,00,00,000.00 (₹15.00 Cr) and its paid-up capital is ₹14,75,50,000.00 (₹14.76 Cr). As per MCA (MINISTRY OF CORPORATE AFFAIRS) the main line of business is Other Business Activities. MODERN FOOD INDUSTRIES INDIA LIMITED's Annual General Meeting (AGM) was last held on 19 Apr 2006 and as per records from Ministry of Corporate Affairs (MCA), its balance sheet was last filed on 31 Dec 2005. MODERN FOOD INDUSTRIES INDIA LIMITED's unique Corporate Identification Number (CIN) is U74899DL1965PLC004487 and its registration number is 4487. It is registered at RoC-Delhi.

SWOT ANALYSIS

SWOT analysis (Strengths, Weaknesses, Opportunities and Threats)



SWOT analysis is a framework for identifying and analyzing an organization's strengths, weaknesses, opportunities and threats. These words make up the SWOT acronym.

STRENGTHS:



MODERN FOOD INDUSTRIES PRIVATE LIMITED (MFEL) is reputed and sustainable industry. They provide best quality of products and consumer trust their products over the decades. Huge availability of manufacturing equipment. Easy availability of raw materials for food production Innovation of new product according to customer satisfaction (INNOVATION CENTRE). Good relation with suppliers.

WEAKNESSES:



Easily perishable of product.

Expensive in storage facility.

OPPORTUNITIES:



Training the employees. Producing innovative products based on customers everchanging preference. Wide network of suppliers. The production department functions 24/7. They manufacturing in 40 factories across India and MODERN BREAD available nationally in 100,000 stores.

THREATS:



Competitors- There is a competition of bread since there are different brands, with competitive prices.

Flexible training of employees for the new invention of product.

CONCLUSION

Observed the following details in the duration of my 30 days internship

- Plant maintenance
- How various department work hand in hand
- Relationship between worker and manager and how well the information flows between them
- Employee safety
- Delegation of work and the supervision is done by manager
- Quality check performed on the finished goods by quality department
- Balanced usages of man and machine

This internship has been an excellent and rewarding experience. I can conclude that there have been a lot I've learnt from my work at Modern food industries private limited. I like to thankful for the hr. manager and the workers in the industry to teach me the process and whatsoever I believe my time spent in internship at modern food industries it was well worth it for one month internship. Two main things that I've learned the importance of time-management skills and self-motivation. This internship improves my skills. I learned many things from the four departments. production, marketing, finance and human resource management. I gained knowledge to how to handle the business, workers. It was good to learn new things. This would help for my future.

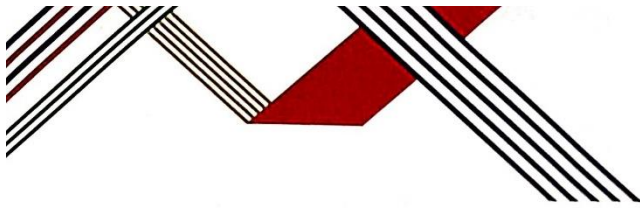
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Archived from [the original](#) on 26 April 2012. Retrieved 5 January 2012.

[^ "MODERN FOOD INDUSTRIES \(INDIA\) LIMITED". Ministry of Food Processing Industries. Archived from \[the original\]\(#\) on 12 July 2012. Retrieved 5 January 2012.](#)

CONCERN LETTER



modern[®]

Date: 10/08/2023

TO WHOMSOEVER IT MAY CONCERN

This is with reference to your request letter received regarding permission to do an internship in our company. We are pleased to inform you that your request has been accepted and the company hereby given permission to Ms. Swetha from Sathyabama Institute of science and technology to do an internship in our company from 08th August 2023

We appreciate your interest towards our company !!
Best Wishes !

Best Wishes!

For Modern Food Enterprises Pvt Ltd.,

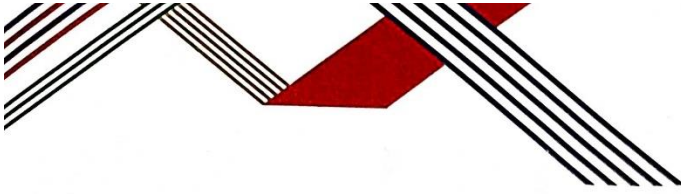

Authorized Signatory



Modern Food Enterprises Private Limited

Works: C.P.T. Campus, Tharamani, Chennai- 600 113
Registered Office : AIPL Business Club Wing-C, 8th Floor, Maidawar Road, Gurugram, Haryana - 122 102
E: info@modernfoods.co.in || www.modernfoods.co.in
CIN : U15122HR2014PTC054138

CERTIFICATE



modern®

MS/HR&ADMN/2023

08.09.2023

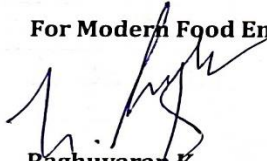
TO WHOM SO EVER IT MAY CONCERN

This is to certify that Ms.Swetha U B.com in General III Year student of Sathyabama institute of Science and Technology undergone Internship Training in our Company from 08/08/2023 to 08/09/2023 and successfully completed the Internship.

She had shown keen interest in carrying out this Internship work and was found to be very Sincere & hard working.

We wish all success in her future endeavors.

For Modern Food Enterprises Pvt Ltd.,


Raghuvaran K
HR



Modern Food Enterprises Private Limited

Works: C.P.T. Campus, Tharamani, Chennai- 600 113
Registered Office : AIPL Business Club Wing-C, 8th Floor, Maldawas Road, Gurugram, Haryana - 122 102
E: info@modernfoods.co.in || www.modernfoods.co.in
CIN : U15122HR2014PTC054138

DAILY WORK DURING INTERNSHIP



SATHYABAMA

INSTITUTE OF SCIENCE AND TECHNOLOGY

(DEEMED TO BE UNIVERSITY)

Accredited "A" Grade by NAAC | 12B Status by UGC | Approved by AICTE

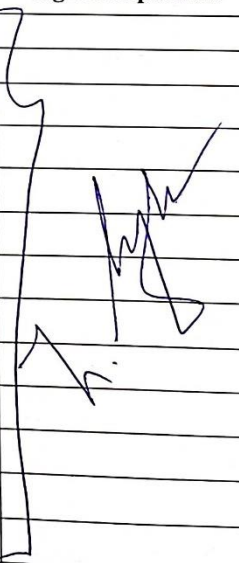
www.sathyabama.ac.in

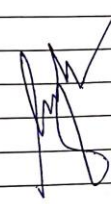
SCHOOL OF MANAGEMENT STUDIES

BCOM & BBA 2021-2024 SEM-V

PROFESSIONAL TRAINING - ATTENDANCE LOG BOOK

Name of the Student	SWETHA. U	Organization Name	
Register Number	41740311	Supervisor Name	
Section	B1	Designation	
Subject Code			
Batch	2021-2024	Program	BCOM / BBA
PERIOD OF INTERNSHIP		From	To
		08.08.2023	08.09.2023

S. No.	Date	Work Done	Sign of Supervisor
1.	08-08-23	Maintaining office timing registers	
2.			
3.	09-08-23	attendance of employees, labourers	
4.		Maintenance.	
5.	10-08-23	Verifying the gate pass of	
6.		outgoing vehicles.	
7.	10-08-23	engaged in maintaining the	
8.		registers in security office.	
9.	11-08-23	checking of returned goods	
10.		from sales agencies	
11.	14-08-23	plant visit	
12.	16-08-23	Verifying the leave application	
13.		form of the employees.	

S. No.	Date	Work Done	Sign of Supervisor
14.	17.08.23	Classifying the leaves as	
15.		CL, CML, EL	
16.	18.08.23	Verifying the details of	
17.		permanent employees.	
18.	21.08.23	Sourcing the candidates from	
19.		Naukri portal and old resume	
20.		bank.	
21.	24.08.23	Interview line ups and followups	
22.		with selected candidates.	
23.	28.08.23	Verified the monthly attendance	
24.	31.08.23	upload the employees personal	
25.		records.	
26.	01.08.23	Mentioning the mandates of	
27.		the employees.	
28.	05.08.23	Observed the process of interview.	
29.	08.09.23	engaged in plant visit	
30.			



Company Seal

THANK YOU