

ABSTRACT

Cargills Quality Dairies (Pvt) Limited at Banduragoda is engaged in production of ice cream using fresh cow milk. The Ice cream products are produced mainly in three groups named as Stick bar Products , Cup Products and Bulk products under the brand name of 'Cargills Magic'.

During the In-plant training, production process of the ice-cream was studied with the purpose of obtaining practical experiences of the knowledge gathered at the university and it is a part fulfillment of the degree program. The In-Plant training was carried out during, September 2002 to February 2003 at Cargills Quality Dairies (Pvt) Limited at Banduragoda. The training was based on a comprehensive study of the practices and technologies adopted by Cargills Quality Dairies Limited.

In-Plant training covered the five departments in the factory such as Quality Assurance, Milk procurement, Mixing, Production and Utility. In each department experience by way of actually performing the task was carried out in a selected area.

The report begins describing the history of Cargills Company and its Organizational structure, it describes the process from the beginning where milk procurement is done up to the end where ice cream products are dispatched. These include quality testing, production functions, functions of water treatment and effluent treatment and other engineering functions. Production of ice-cream being the major function of them. In addition to the above, the report describes feasibility study carried out to investigate the feasibility of using the sludge disposed from effluent treatment as a fertilizer.