

A Report on Industrial Visit to "Akshaya Patra Foundation, Bangalore"
Organized by School of Management
on 02.06.2026.



Visit Organized by: Dr. K. Venkateswarlu, Assistant Professor, School of Management

Faculty Accompanying the Students: Dr. K. Sireesha and Dr. Kolati Yeliya, School of Management

Mode of Conduct: Offline

Report Received on 09.06.2026.

As part of the MBA programme's commitment to experiential learning and industry exposure, a one-day industrial visit was organized on 02.06.2026 for 1st MBA students to **The Akshaya Patra Foundation, Bengaluru**, one of the world's largest not-for-profit organizations implementing the Mid-Day Meal Programme. The visit was designed to provide students with practical insights into large-scale food production, supply chain management, quality control systems, sustainability practices, and the operational excellence of a socially driven organization.

The visit offered a unique opportunity to understand how management principles, technological innovation, and social responsibility can be integrated effectively to achieve large-scale societal impact. The students were accompanied by **Dr. K. Sireesha** and **Dr. Kolati Yeliya**, who guided and coordinated the visit throughout the day.



About The Akshaya Patra Foundation

The Akshaya Patra Foundation is a non-profit organization established with the mission of eliminating classroom hunger and supporting education through nutritious meals. The foundation partners with government agencies, corporate organizations, and donors to provide wholesome mid-day meals to school children across India. Over the years, it has emerged as a benchmark for operational excellence, food safety, and social service.

The Bengaluru facility, located within the ISKCON campus, is one of the organization's major centralized kitchens and serves thousands of meals daily through highly automated processes. The foundation's vision, "No child in India shall be deprived of education because of hunger," drives its operations and social initiatives across the country.

The primary objective of the visit was to provide students with exposure to the functioning of a large-scale social enterprise and to understand how operational efficiency, quality management, supply chain coordination, and sustainable practices contribute to organizational success. The visit also aimed to help students appreciate the role of Corporate Social Responsibility (CSR) and public-private partnerships in addressing social challenges.

Upon arrival at the facility, students attended an orientation session conducted by the programme coordinators of the foundation. The session provided an overview of the organization's history, mission, operational model, funding structure,

and social impact initiatives. Students were also briefed on the safety and hygiene protocols followed within the facility before entering the production areas.

Insights and Observations

The interaction session with the foundation representatives provided valuable insights into the scale and impact of Akshaya Patra's operations. Students learned that the Bengaluru unit has an in-house production capacity of approximately 19,000 meals per day, while the foundation serves nearly 75,000 meals daily across Bengaluru through its centralized kitchen operations.

The officials explained the organization's innovative funding model, where approximately 55 percent of operational expenses are supported by government initiatives and the remaining 45 percent is funded through CSR contributions, philanthropic donations, and public support. This balanced funding structure has enabled the foundation to sustain and expand its services successfully for more than two decades.

The representatives also highlighted the significant role played by the organization during the COVID-19 pandemic. During the lockdown period, Akshaya Patra extended its services beyond school meal programmes by providing cooked meals to migrant workers, daily wage earners, healthcare personnel, and vulnerable communities. In addition, the organization distributed grocery kits and food provisions to families affected by loss of employment, benefiting millions of individuals across the region.

Centralized Kitchen Operations

Following the orientation session, students were provided with protective head covers and guided through the state-of-the-art centralized kitchen facility. The visit offered firsthand exposure to one of India's most advanced large-scale food production systems.

Rice Preparation Unit

The first section visited was the rice preparation unit, where students observed large automated cooking systems designed to produce rice in bulk quantities. The facility housed multiple high-capacity cauldrons, each capable of cooking approximately 120 kilograms of rice in a single cycle. The process was largely automated, ensuring consistency in quality, reduced cooking time, and minimal human intervention.

Sambar Production Unit

The next section showcased the sambar preparation process. Students observed a highly automated system capable of producing approximately 1,200 litres of sambar within a short production cycle. The integration of automated ingredient transfer and mixing systems ensured hygienic operations while maintaining product consistency and nutritional quality.

Vegetable Processing and Storage Unit

The vegetable processing area demonstrated efficient inventory and food preparation practices. Fresh vegetables were cleaned, sorted, and processed using mechanized equipment. The facility also featured modern cold storage systems capable of maintaining temperatures as low as 2°C, thereby preserving the freshness and quality of vegetables for extended periods. Students learned that a significant portion of the vegetables is sourced directly from the foundation's agricultural initiatives, while the remaining requirements are procured from approved suppliers.

Packaging and Distribution Unit

Students observed the packaging section, where freshly prepared meals are packed and loaded for transportation. The food is maintained at optimal temperatures throughout the packaging and distribution process to preserve quality and safety. Special insulated containers are used to ensure that meals reach beneficiary schools in hygienic and consumable condition.

Quality Assurance and Food Safety

One of the most important aspects of the visit was understanding the organization's rigorous quality control procedures. Students learned that food samples are tested regularly, and quality inspections are conducted at multiple stages of production. Any batch failing to meet quality standards is discarded and remanufactured, ensuring strict compliance with food safety requirements.

Sustainability and Waste Management

The foundation's commitment to sustainability was evident through its advanced waste management practices. Food waste generated during production is processed through biogas plants, and the resulting energy is utilized to support plant operations. This environmentally responsible approach helps minimize waste while promoting sustainable resource utilization.

Management Practices and Social Impact

The visit provided valuable insights into how management principles are applied within a large-scale non-profit organization. Students observed effective planning, coordination, inventory management, logistics management, quality assurance, and human resource practices. The foundation's operations demonstrated how technology and process innovation can be leveraged to maximize social impact.

The officials also discussed the broader societal impact of Akshaya Patra's initiatives, including improvements in school attendance, reduction in classroom hunger, enhanced concentration levels among students, reduction in malnutrition, and generation of employment opportunities. The organization serves as an excellent example of how operational excellence can contribute directly to social development.

Learning Outcomes

The industrial visit enabled students to gain practical exposure to large-scale operations management and social entrepreneurship. The key learning outcomes included:

- Understanding large-scale food production and distribution systems.
- Exposure to quality management and food safety practices.
- Knowledge of supply chain and logistics management.
- Understanding sustainable waste management systems.
- Appreciation of CSR and public-private partnership models.

- Insights into operational excellence in a non-profit environment.
- Understanding the role of technology in improving efficiency and social impact.

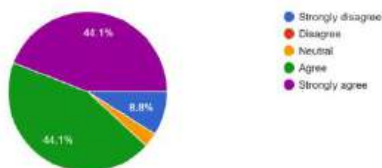
Outcome of the Visit

The industrial visit to The Akshaya Patra Foundation, Bengaluru, was a highly enriching educational experience for MBA students. It provided valuable exposure to the operational practices of a world-class social enterprise and demonstrated how effective management can create significant social impact. The visit successfully bridged the gap between classroom learning and practical application by allowing students to witness real-time operations, interact with experienced professionals, and understand the challenges and opportunities associated with managing large-scale service systems.

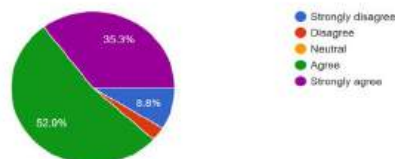
The visit not only strengthened students' understanding of operations management, supply chain management, quality assurance, and sustainability practices but also inspired them to appreciate the importance of ethical leadership and social responsibility in modern organizations. A total of 50 students benefited from the industrial visit. The faculty and students thanked Vinay Kumar Chandrasekhar and Arun Kumar, officials of Akshaya Patra foundation for their support in making the industrial visit successful.

Feedback Analysis:

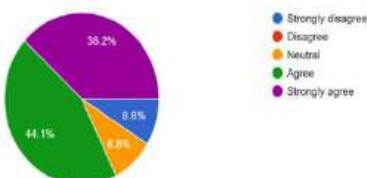
The industrial visit was a valuable learning experience.
34 responses



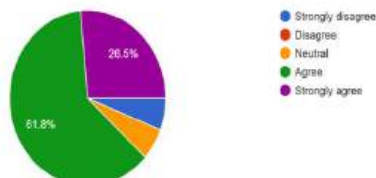
The visit enhanced my understanding of industry operations and management concepts.
34 responses



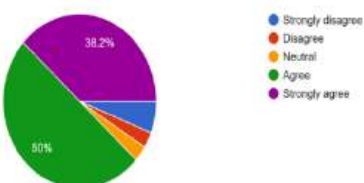
The visit was relevant to my MBA specialization and coursework.
34 responses



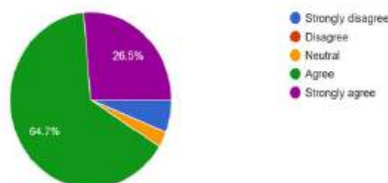
The interaction and Q&A sessions with company representatives were informative.
34 responses



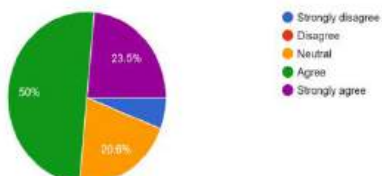
The visit provided a clear understanding of different business functions (Operations, Marketing, HR, Logistics etc.)
34 responses



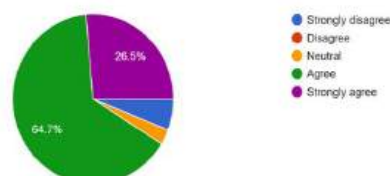
The duration of the visit was appropriate for learning and interaction.
34 responses



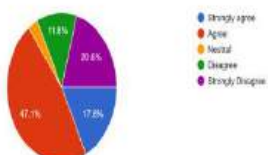
The visit was well-organized in terms of travel, coordination, and scheduling
34 responses



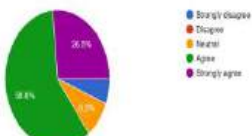
The duration of the visit was appropriate for learning and interaction.
34 responses



The visit provided some practical insights that complement classroom learning?
34 responses



I observed innovative business practices and new technologies during the visit.
34 responses



I would recommend this visit for future MBA batches
34 responses

