



MAHARAJA AGRASEN INSTITUTE OF TECHNOLOGY

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Approved by AICTE, Ministry of HRD , Govt. of India

Department of Management, MBA

Report on

Industrial Visit to LT Foods Ltd.

MAHARAJA AGRASEN INSTITUTE OF TECHNOLOGY
Approved by AICTE & Affiliated to GGSIPU, New Delhi
Plot No. 1, Sector-22, Rohini, Delhi-110086

*Industrial Visit to LT Foods Ltd.,
Bahalgarh, Sonapat, Haryana*

LT Foods

Dr. Nand Kishore Garg
Founder & Chief Advisor, MATES
Chancellor, MAU, HP

Shri Vineet Kumar Lohia
Chairman, MATES

March 23, 2026

Event: Industrial Visit to LT Food Ltd.

Date: March 23, 2026, Time: 10:30 AM

Venue: LT Foos, Bahalgarh, Sonipat

Students: MBA Department

No of students participated: 35

Convener: Dr. Harbhajan Bansal, Dean, Department of Management

Faculty Coordinator: Dr. Kiran Garg, Dr. Jyotsna

Company Profile: -

LT Foods (NSE: DAAWAT, BSE: 532783) is a leading Indian-origin global FMCG company in the consumer food space. It is a key player globally in the specialty rice and rice-based foods business for more than 70 years. The company is committed to nurturing the goodness of food for people, the community and the planet. With nurturing goodness at the heart of everything they do, the company has been delivering the finest quality and taste experiences in more than 80 countries across India, U.S., Europe, Middle East, Far East and the Rest of the World. Our range of portfolio includes 'Daawat', one of India's most loved and consumed Basmati brands, 'Royal', North America's No. 1 Basmati player and many more.

Objective of the Visit:

- To understand industrial operations and manufacturing processes in a food processing company.
- To observe warehouse management and inventory handling practices.
- To gain insights into supply chain management and logistics operations.
- To understand quality control and quality assurance practices followed in the food industry.

Report of Visit:

An industrial visit to LT Foods Ltd. (Daawat Rice), Bahalgarh, Sonipat, was organized on March 23, 2026, for MBA first-year students. The main aim of the visit was to provide practical industry exposure, deepen students' understanding of supply chain and operational processes, and connect theoretical learning with real-world industrial practices.

The visit began with an introductory session by the company's manager, Mr. O.P. Tiwari, who shared insights into the organization's history, growth, and operations. He also familiarized the students with the company's product portfolio, different varieties of rice processed at the plant, and the transformation of paddy into finished rice products.

Prior to the plant tour, students were divided into two groups of 16 each and were guided by engineers who explained each stage of the process in detail. During the visit, students observed the complete production cycle, starting from the procurement of paddy, removal of impurities such as stones, processing stages, and finally packaging for market distribution.

After the tour, refreshments in the form of biryani were served. This was followed by an interactive Q/A session with the manager, where students gained deeper insights into raw material sourcing, logistics management, nationwide operations, and the company's competitive positioning. Students actively participated by asking questions, which were thoroughly addressed by the officials.

The visit concluded with a group photograph of the students and faculty members. Overall, the industrial visit proved to be highly informative and successful, providing valuable practical exposure and enhancing students' understanding of supply chain and operations management.

Learning Outcomes:

- Understanding of Operations Management practices in large-scale food processing units.
- Exposure to warehouse layout, storage systems, and inventory management techniques.
- Knowledge of end-to-end supply chain processes from procurement to distribution.
- Awareness of quality standards, food safety measures, and quality management systems used in the industry.



