**Summary of Amul Milk factory**

BAMS students, accompanied by their teachers, visited the Amul Milk Factory as part of an educational field trip aimed at enhancing their understanding of dairy industry operations. The visit provided an excellent opportunity for students to observe and learn about the large-scale processing and production of milk and other dairy products. They were taken through various stages of milk processing, including pasteurization, homogenization, quality testing, packaging, and cold storage. The students gained practical insights into how milk is collected from farmers, tested for quality, processed under hygienic conditions, and then distributed to consumers.

The staff at the Amul factory explained the importance of maintaining cleanliness and hygiene throughout the production line, as well as the various technologies used to ensure product safety and nutritional value. The students found the experience highly educational and appreciated the exposure to real-time industrial practices that supported their classroom learning, particularly in the areas of public health and nutrition.

As a thoughtful gesture, each student was offered a cup of delicious ice cream and a bottle of fresh milk, which added a delightful touch to the visit. Overall, the trip was informative, enjoyable, and greatly beneficial in bridging the gap between theoretical knowledge and practical application.

