

# **BON SECOURS ARTS AND SCIENCE COLLEGE FOR WOMEN, DINDIGUL**



## **PG DEPARTMENT OF COMMERCE, COMMERCE WITH COMPUTER APPLICATION AND BUSINESS ADMINISTRATION**

### **TOUR CUM INDUSTRIAL VISIT REPORT**

#### **Educational Visit to Kodaikanal**

**Date: 7th & 8th September 2026**

|                           |                                                           |
|---------------------------|-----------------------------------------------------------|
| <b>Place</b>              | Kodaikanal, Tamil Nadu                                    |
| <b>Participants</b>       | B.Com, B.Com with Computer Applications, and BBA Students |
| <b>Total Students</b>     | 139                                                       |
| <b>Faculty Members</b>    | 6                                                         |
| <b>Total Participants</b> | 145                                                       |

#### **INTRODUCTION**

An Educational and Industry Visit to Kodaikanal was organized on 7th and 8th September 2026 for the students of B.Com, B.Com with Computer Applications, and BBA. The visit was organized with the objective of providing students with practical exposure beyond the classroom and enabling them to gain knowledge about tourism, business activities, industrial operations, and entrepreneurship.

A total of 139 students, accompanied by 6 faculty members, participated in the educational visit.

#### **DAY 1 – KODAIKANAL SIGHTSEEING AND VALLEY TOUR**

On 7th September 2026, the students visited several important tourist destinations in Kodaikanal as part of the Valley Tour and Park Tour. The tour provided students with an opportunity to observe tourism-related services and understand the importance of tourism and hospitality in the local economy.

#### **PLACES VISITED – VALLEY TOUR**

1. Coaker's Walk
2. Green Valley View
3. Golf Course
4. Pillar Rock
5. Devil's Kitchen (Guna Cave)
6. Pine Forest
7. Moir Point
8. Pambar Falls
9. Upper Lake View
10. Kodaikanal Lake / City Drop

## **PLACES VISITED – PARK TOUR**

1. Kodaikanal City View
2. Kurinji Andavar Temple
3. Palani View
4. Chettiar Park
5. Jain Temple
6. Bryant Park
7. Kodaikanal Lake / City Drop
8. HI-RICH Chocolate Factory

## **LEARNING EXPERIENCE – DAY 1**

The sightseeing tour provided students with an opportunity to understand the importance of tourism and hospitality in the local economy. Students observed the various facilities and services provided to tourists, including transportation, food, accommodation, local shops, and other tourism-related businesses.

The visit also helped students understand how tourist destinations generate employment opportunities and income for local communities. The students gained awareness of customer service, tourism management, environmental conservation, and responsible tourism. The natural beauty and cultural significance of the places visited also helped students develop an appreciation for the environment, heritage, and tourism potential of Kodaikanal.

## **DAY 2 – VISIT TO HI-RICH CHOCOLATE FACTORY**

On 8th September 2026, the second day of the educational visit, the students visited a HI-RICH Chocolate Factory in Kodaikanal. The industrial visit provided valuable practical exposure to the chocolate manufacturing process and the functioning of a modern food-processing business.

During the visit, the students were introduced to the different stages involved in chocolate production. They gained knowledge about the handling of raw materials and various production processes, including mixing, refining, moulding, cooling, packaging, and storage.

The students observed how modern technology and machinery are used in manufacturing to maintain quality, hygiene, efficiency, and consistency. They also learned about the importance of maintaining proper standards throughout the production process.

## **KNOWLEDGE GAINED BY THE STUDENTS**

- Selection and handling of raw materials.
- Different stages of chocolate production.
- Use of modern machinery and technology.
- Quality control and hygiene practices.
- Packaging and product presentation.
- Inventory and storage management.
- Marketing and branding of products.
- Pricing and customer preferences.
- Production and business management.
- Employment and entrepreneurial opportunities in the food-processing sector.

The visit enabled the B.Com, B.Com with Computer Applications, and BBA students to relate classroom learning to actual industrial practices. Concepts related to production management, marketing, business operations, finance, entrepreneurship, inventory management, and customer satisfaction became more meaningful through direct observation.

The students also understood that successful business operations require proper coordination between production, quality control, finance, marketing, human resources, and customer service. The visit encouraged entrepreneurial thinking and awareness of opportunities in value-added food products.

### **OBJECTIVES OF THE EDUCATIONAL AND INDUSTRY VISIT**

1. To provide students with practical and experiential learning.
2. To expose students to real-world business and industrial operations.
3. To develop an understanding of the tourism and hospitality industry.
4. To familiarize students with modern production and manufacturing processes.
5. To understand quality control, packaging, marketing, and customer service.
6. To connect classroom concepts with practical business activities.
7. To develop entrepreneurial thinking and professional skills.
8. To promote teamwork, discipline, communication, and interpersonal skills.
9. To create awareness about employment and business opportunities.
10. To provide students with a meaningful and memorable educational experience.

### **PARTICIPATION DETAILS**

| <b>Category</b>                           | <b>Number</b> |
|-------------------------------------------|---------------|
| B.Com Students                            | 51            |
| B.Com with Computer Applications Students | 53            |
| BBA Students                              | 35            |
| <b>Total Students</b>                     | <b>139</b>    |
| <b>Faculty Members</b>                    | <b>6</b>      |
| <b>Total Participants</b>                 | <b>145</b>    |

### **OUTCOMES OF THE EDUCATIONAL AND INDUSTRY VISIT**

1. Students gained practical exposure to business and industrial activities.
2. Students understood the functioning of the tourism and hospitality industry.
3. Students gained knowledge of production and manufacturing processes.
4. Students understood the importance of quality control and packaging.
5. Students gained awareness of marketing and customer service practices.
6. Students connected classroom learning with practical applications.
7. Students developed entrepreneurial and professional skills.
8. Students improved their teamwork and communication skills.
9. Students gained practical understanding of tourism and destination management.
10. Students developed environmental awareness and appreciation of local culture.

**PHOTOS:**



**CO-ORDINATORS**

**PRINCIPAL**