

**MILAGRES COLLEGE**  
**KALLIANPUR-576114, UDUPI DIST**

**DEPARTMENT OF COMMERCE**

**1. ACTION PLAN FOR 2021-22:**

- Arranging an orientation program for all the first year students of B.Com degree course to give them an understanding of the university system of education and NEP.
- Organizing at least two guest lectures per semester through commerce association;
- Organizing programs on career guidance, soft-skills, interview skills, personality development, etc. through commerce association;
- Preparing students for different college fests;
- Organizing the college level food fest through Commerce Association
- Organizing educational tours/ industrial visits for the students of both the 'A' and 'B' batches of the final year B.Com. degree course;
- Organizing farewell programme for Final B.Com students.
- Organizing Certificate Courses on:
  - (a) Tally with GST – Commerce students (BCA lab - Saturday afternoons: 30 hrs).

**2. STUDENT STRENGTH**

Year	Classes						Total
	I B.Com. A	I B.Com. B	II B.Com. A	II B.Com. B	III B.Com. A	III B.Com. B	
2021-22	68	68	80	82	83	87	468

\* B.Com. 'B' batches was started from the Academic Year 2012-13

### 3. RESULT ANALYSIS

YEAR	SEM	APPEARED	DISTINCTION	I CLASS	II CLASS	PASS CLASS	PERCENTAGE
2021-22	I	132	46	30	24	16	88
	II	132					Result Awaited
	III	161	62	25	36	2	78
	IV	157	60	27	46	13	93
	V	169	64	29	29	29	89
	VI	169	65	41	27	5	82

#### Subject wise Result Analysis 2021-22

Semester	Subject	Appeared	Distinction	1 <sup>st</sup> Class	2 <sup>nd</sup> class	Pass class	Percentage
I	F.A.-1	132	53	26	20	28	96.21
	Mgt.	132	37	24	35	33	97.73
	Principles & Applications						
	Principles of Marketing	132	36	26	32	34	96.97
	Digital Fluency	132	84	20	09	12	94.70
II	F.A.-1	132					Result Awaited
	Mgt.	132					Result Awaited
	Principles & Applications						
	Principles of Marketing	132					Result Awaited
	Digital	132					Result Awaited

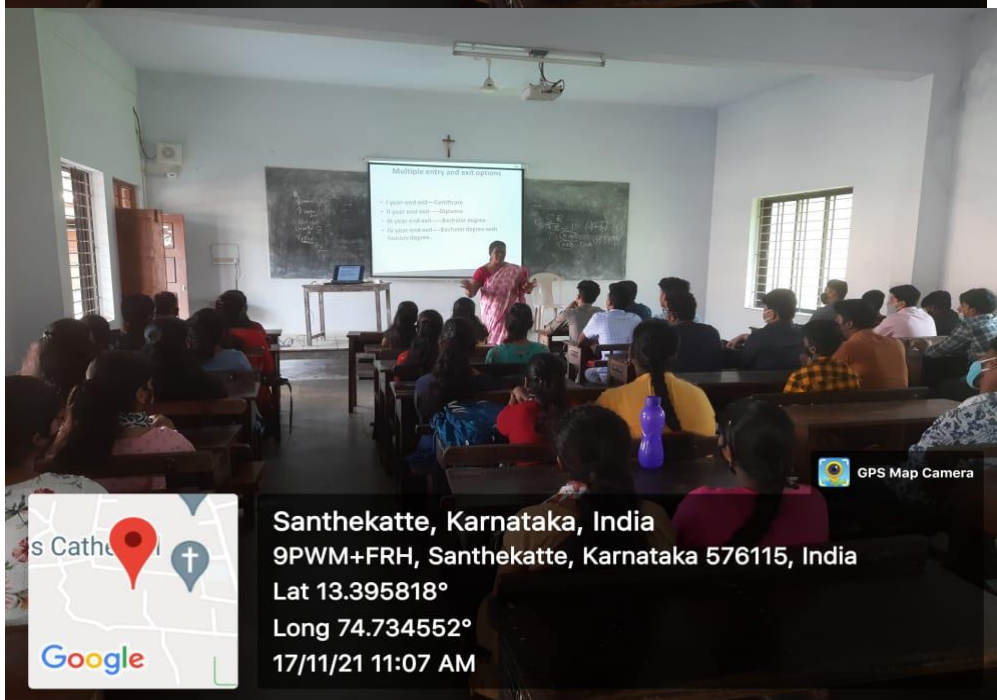
	Fluency						
III	PIM	161	101	29	20	7	97.52
	D.T.-1	161	76	18	26	33	95.03
	F.A.-111	161	48	21	26	49	89.44
	MBM	161	45	24	32	56	97.52
	CMA	161	53	25	13	56	91.30
IV	D.T.-1	157	80	22	26	26	88
	F.A.-111	157	78	26	39	12	98
	I.T.	157	50	22	27	41	89
	CMA	157	70	19	33	28	96
V	D.T III	169	103	21	17	27	99.41
	C.A.	169	56	29	14	44	84.62
	F.M.	169	88	20	24	23	91.72
	C.M.A.	169	71	29	23	42	97.63
	B.L.	169	34	24	20	66	85.21
	M.M.	169	32	34	29	60	91.72
VI	GST	169	118	25	6	20	100
	CA-11	169	44	31	36	42	90.53
	FM-11	169	81	24	25	29	94.08
	CMA	169	69	32	23	31	91.72
	ICL	169	49	37	30	44	94.69
	AUDITING	169	58	39	26	42	97.63

**Note: NEP was introduced for the First Year Students in the year 2021-22**

#### **4. Activities 2021-22:**

##### **1. Orientation programme:**

An Orientation programme on “NEP 2020” for first year B.Com A & B was held on 17<sup>th</sup> January 2021. Mrs Shylet Mathias, HOD of Commerce explained briefed about NEP and B.Com programme under NEP like the various subjects that are to be learnt (Core subjects, skill enhancement subjects), Exit and entry rule, Academic Bank of Credit etc.





## 2. Certificate course-GST with Tally:

Department of Commerce, Milagres College, Kallianpur organizes a Short time Course of 30 Hours duration-“Tally with GST”.

Now-a-days it is gaining importance that, the students coming out from the Colleges and Universities must be ready to be employed. In other words, we should equip them to shoulder responsibilities and assignments and prepare them to fit into the industry to start up the work, in offices/organisations. Keeping the above objective and vision in mind and in line with NEP, Department of Commerce planned to offer Ten days of on the job training cum learning programme. Interestingly the crash course was open for students from other streams too. The Certificate course commenced on 13<sup>th</sup> June, 2022 and completed on 23<sup>rd</sup> June 2022. (Both the days inclusive). As many 58 students got enrolled and reaped rich benefits. Expert trainers were engaged to impart knowledge. BCA computer laboratory of the college allowed and offered best services and permission to utilize computers.

The management especially Principal of the College, Dr Vincent Alva encouraged and extended all cooperation with facilities to the Department. Students took part in the above programme were issued certificates.







b)



c.



### **3. Industrial Visit:**

#### **INDUSTRIAL VISIT REPORT**

**Place 1: Udaya Group of Industries, Manipal.**





### Objectives:

- 1) Understanding production mechanism and management function.
- 2) This visit has exposed all students with industry working environment, culture, employee satisfaction and issue of the company and future plans.

### About Udaya Group of Industries:

Since 1979, Udaya Group has found recognition for fineness in each of its product. The group's motive to design and develop superior quality products has enabled it to gauge the pulse of the customer. Today due to its work ethics and quality, the company has earned a huge list of clients in India and abroad and its keeps on increasing each passing day. Udaya Group provides services of manufacturing, retail, and online marketing. Mr. Ramesh A Bangera is the founder of Udaya Group of Industries. Their manufacturing units are:

- 1) Udaya Aluminium Industries, Manipal.
- 2) BB Aluminium Products, Manipal.
- 3) RR Aluminium Products, Manipal.
- 4) Udaya Steels, Manipal.

- 5) Udaya Kitchenext, Udupi.
- 6) Udaya Sales Corporation, Manipal.
- 7) Udaya Foundries, Manipal.

Not only these, they have their branches all over Karnataka.

#### Details of the journey:

We started travelling from the college campus at 9:45 A.M. via bus along with our co-ordinators faculties. We reached to the Udaya Group of Industries premises at Manipal within half an hour. At the very beginning of our visit we met Mr. Hemanth Devadiga at the entrance of the main-gate who was the incharge of the Industry. We were divided into two groups. And accordingly we were sent in to know more about the industry.

Each workers had their own departments. Few dealt in making lids, screws, plates, pans, cooker etc. Once these process were done they were sent for cooling process.



There were huge machines

In this process, the incharge were only womens. We got many more information of how the process was done, and also the process of magic pot vessel. To get the vessels in a proper shapes, 100 tons deep drawing press machines were used.



And the remaining wastes of aluminium and steels were used to prepare handles for all the vessels.



After attending the Udaya Kitchenext, we went to another branch of the same industry which was 10 minutes of gap named BB Aluminium Products.



Here we got to know the process of preparing the steels by melting the large plates into liquidform to make sheets in different shapes.



Later on, we got to know about Annealing process where they keep the large thick sheets of aluminium in the heater and keep the fire till it reduces the hardness to make it more workable. This process is done for the whole day, without untouched.





### Conclusion:

This industrial visit gave a lot of information about various aspects of production, marketing as well as the operation of a company. The staffs were very helpful to make us understand every part of the industry.

**Place 2: Karnataka Milk Federation (KMF), Kulshekar, Mangalore.**





### About KMF Mangalore:

Dakshina Kannada cooperative milk producer union was established during the year 1986 covering Dakshina Kannada and Udupi districts jurisdiction. The union has two dairies at Mangalore and Manipal with processing capacity of 3.85 Lakh litre per day.

They produce and sell ghee, butter, milk, curd, peda, lassi, mysore pak at the brand “Nandini”. “Nandini” is family name of pure and fresh milk and milk products.

### Details of the journey:

After visiting the Udaya Kitchenext Industry, Manipal we started travelling to mangalore KMF. It was around 11:30 A.M., and on the way at 1:00 P.M. we went to the restaurant to have our lunch and at 2:00 P.M. we left the restaurant and headed further. We reached KMF at 2:30 P.M. Security is provided in front of the gate. No one is allowed to enter the premises with prior permission. The security is provided at entry and exit points. All the visitors should sign the visitor register to enter and exit the premises. We had to cover ourselves with hair caps, the incharge of the KMF gave brief information about the products that they produce and sell.

### Types of Milk:



- 1) Pasteurised toned milk : This milk packet is available in blue coloured packet, and it is Karnataka's highest selling and most preferred milk. This milk contains minimum 3.0% fat and minimum 8.5% SNF content, which makes the best choice for all purposes and all generation. It is available in 200 ml, 250 ml, 500 ml, 1 litre and 6 litre.
- 2) Nandini Homogenised Cow's Pure Milk : This packet is available in green coloured packet, it is nutrient rich which contains minimum 3.5% fat and minimum 8.5% SNF. It is available in 200 ml, 250 ml, 500 ml, 1 litre and 6 litre pouches.
- 3) Nandini Samrudhi Pasteurised Full Cream Milk: This packet is available in purple coloured packet, which contains minimum 6.0% fat and 9.0 % SNF. It is best used for preparing homemade sweets. It is available in 200 ml, 250 ml, 500 ml, and 1 litre pouches.
- 4) Nandini Shubham Gold Milk : This packet is available in orange coloured packet, pure pasteurized milk having 5% fat and 9% SNF. Processed with all the goodness of healthymilk for growth in children. It is available in 500 ml and 1 litre pouches only in Ballari.

Milk Processing :Milk constitutes are divided mainly into three groups namely – fat soluble, water soluble,solid-not-fat (SNF). The relative ease with which milk can be converted into a

wide variety of

products makes it extremely useful base material. In some cases, milk undergoes relatively limited processing, consisting of heat treatment to increase the bacterial shelf life of the product and homogenization to increase the physical shelf life through fat separation.

The cooling process of the milk is done below 4°C to suppress the bacterial activity, so that the shelf life is extended upto 12-18 hours and facilitates further processing of the milk. Milk is chilled by passing through the plate chiller, milk and cold water is passed in counter current manner resulting in the cooling of milk and stored in silos.

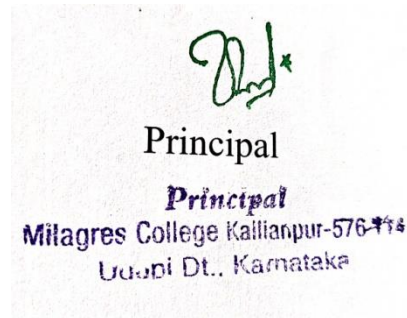


#### Conclusion:

DKMU Ltd has adapted modern quality control measures and techniques in the dairy. Several biochemical and microbial of milk products is carried out for the assurance of quality of day to day sample. Acidity test, turbidity test, moisture test, clot on boiling test, adulteration test, lactometer reading and microbial analysis. Along with these the packing material are also controlled the timing of the processing

and analysis along with the result are noted down in records.

Mr. K P Sucharitha Shetty the President of KMF, Mangalore spoke to us regarding the same. And encouraged all of us by stating that we need to build and grow the agricultural sectors in future.



## INDUSTRIAL VISIT TO NANDINI DAIRY

### Learning objectives:

To understand the processing of various milk and milk products.

**Process:**

On Friday, 15<sup>th</sup> of July 2022, almost 40 students of final BCom along with 4 lecturers participated in the industrial visit organized by our college. Our first destination was Udaya Kitchenex located in Manipal where we saw the manufacturing and packaging of aluminium kitchenware. It was an interesting and informative process. Our next destination was Karnataka Milk Federation in Mangalore. Here is a brief report on our findings:

The **Karnataka Milk Federation (KMF)** is a dairy cooperative from Karnataka, India, which sells products such as milk, curd, ghee, butter, ice cream, paneer and sweets under the brand name **Nandini**. It is a federation of milk producers under the ownership of Ministry of Cooperation, Government of Karnataka. Almost every district in state of Karnataka has milk producing co-operatives. The milk is collected from farmers who are its members, processed and sold in the market by the brand of Nandini.

KMF is a bridge between farmers from rural areas. There are 15 unions all over Karnataka. Mr. Abhishek guided us through our tour around the dairy whilst providing necessary information. The journey of Nandini milk begins when milk is collected from rural areas, coming under the BMCC, in large tankers which are then dropped off at KMF Mangalore. The milk is thoroughly tested in the labs to indicate whether it will coagulate on thermal processing. It is then supplied through pipes into big tanks where it goes through a process called standardisation. Standardisation of milk refers to the raising and lowering of the milk fat and solids, not fat content of milk, to prepare different varieties of milk. The standardised milk is then sent to packaging unit where it is packaged in different packs based on the fat content.

The milk is divided into various pipelines where it reaches other units to produce the related milk products. Curd is prepared by fermenting the milk under right conditions and packaged immediately to retain freshness. The process for culturing lassi is the same with addition of sugar and a spice blend in case of buttermilk. In a different unit ghee and butter are prepared using large vessels to hold the mixture for clarification. Ghee is one of their premium product that is sealed with freshness for It is then put in containers of various sizes and labelled. Butter is churned with 85% fat upto 80° C and frozen in various sizes. Another unit shows the process of production of different sweets produced. It was explained to us that milk with a fat



content of 4.5% is preheated to a certain temperature and then boiled thoroughly before adding sugar, ghee and various natural flavourings to it. It is then cooled down, shaped and packaged differently according to the type of dessert. In the same place was produced khova and their only chocolate product called Nandini bite. The interesting thing about this unit was that there were only lady workers doing everything.

A short list of all the products available under Nandini are briefly listed below:

**1. Milk:**

- Toned milk(1.5% fat content)
- Pasteurised(2% fat content)
- Full fat(3.5% fat content)
- Truption(UHT treated for shelf life of 3 months)

**2. Curd**

**3. Buttermilk**

**4. Lassi**

**5. Flavoured milk**

Available in glass and PET bottles in 5 different flavours

- Badam
- Pista
- Rose
- Elaichi
- Banana

**6. Khova**

**7. Fresh cream**

**8. Paneer**

**9. Butter**

**10. Sweets**

- Peda
- Mysore pak
- Cashew barfi
- Godhi laddoo
- Nandini bite

- Cookies


Mr. Abhishek also gave us information on what is done when there is excess of milk. He told us that the excess milk is transported to a different factory where it is dried and made into milk powder. The milk powder is made in such a way that it retains all the nutrients that are present in fresh milk. It is generally used in schools, military camps and other places to provide people with same nutrients that fresh milk would provide with convenience.

It was explained that whenever there is an excess in the milk supply with no significant increase in the demand for it, the milk gets transported to another location where it is solidified and made into a powder. This excess is generally said to occur in the monsoon seasons when cows lactate more than normal and there is no increase in demand for fresh milk or milk products.

On our way out, they treated us with refreshing cold lassis. Then we got to speak to the president, , who talked to us about the growing milk sectors and the vast amount of opportunities available in it. He also wished us good luck for our futures. It was indeed a great opportunity for everyone to learn and observe the origination of a regular household item.

### **Conclusion:**

This industrial visit gave us a lot of information about the various aspects of production, marketing as well as operation of the dairy. It is also concluded that Nandini is the first preference of both customers and retailers because of its brand image and price. Industrial visits provide students with a chance to meet industry leaders, professionals, and corporates who share their wisdom, learning and experiences.



Principal  
Principal  
Milagres College Kailianpur-576-444  
Udupi Dt., Karnataka

#### 4. **Parent Teacher Meet:**

Parent Teacher's Meeting held at Milagres College, Kallianpur.

The Silver Jubilee Auditorium of the Milagres College become the venue for the much awaited coming together of the parents of First Year students of B.Com stream comprising A & B Divisions with their respective Lecturers, teaching them.

At 3.00 pm, on 5th August, 2022, the interactive session was given a start with prayer hymn by the students. The Chief Guest of the programme, Police Sub Inspector of Malpe Station Mr Shaktivelu, the correspondent of the College V. Rev Fr. Valerian Mendonca, Principal Dr Vincent Alva, IQAC Coordinator Dr Jayaram Shettigar, Prof Sophia Dias, Vice Principal were escorted to the dais by Prof Shylet Mathias, Head, Department of Commerce.

Prof Clara Menezes extended a cordial welcome to all the distinguished guests especially the parents & guardians of students, who were gathered in large number.

Sub inspector in his keynote address, dealt upon various subjects. How young and tender minds of teenagers and youth are polluted and consequently mislead, by social media and excessive use of Mobile phones, the role of anti-social elements in ruining the careers, the role of vehicles especially two wheelers and its reckless driving risk the life, at times without a proper driving licence and practice and the role and responsibilities of parents to be careful and cautious in providing these facilities was highlighted with specific incidents in the past few days. He assured that the Police Dept always kept safety and care of children and women on its priority and advised parents to keep police informed of any sort of harassments', abuse on these weaker section of the society and ensured details will be kept confidential, in the event of cases filed.

Principal Dr Vincent Alva, shared his special concern for these batches as they are the victims of the ill effects of Covid 19 epidemic, to miss classroom experience of learning, proximity to mobile for online studies and promoted without proper Examinations, tests etc. He expected the co-operation of parents and elders at home to bring them back on track by keeping a constant eye on their daily routine, especially ensuring their attendance to regular lectures. 'Your sons and daughters are ours, while they are in the Campus and each student is a valuable person and their life, studies and career is our priority too' he told. While continuing he insisted each parent to meet their respective

Lecturers individually after the formal session to get the details. 'By and large all are very good in this College, but a very small percentage is reckless and not serious, of course as teachers we make them fall in line in days to come' he assured.

'We gave much significance to character building, ethics, value education with knowledge and overall development of students in these temple of learning, the Milagrean Institutions' V. Rev. Fr Valerian Mendonca informed the parents, who presided over the formal session. As a bird can't fly with single wing, it needs both parents and teachers to be complimentary and collaborative in framing the future of youth. While referring the key note address of SI Malpe, Mr Shakivelu, Fr Mendonca continued 'please don't allow your children to be victims of vices, excessive use of mobiles, easy prey for mischief mongers by keeping a constant watch on your children on a day today basis'.

The formal session was meticulously compered by Prof Melson DSouza, meantime PRO of the College, Mr Ravinandan S.T. shared some important information regarding NEP rules, and to conclude Prof Chaitra K proposed vote of thanks for making this interactive coming together a success. Senior students and NSS members extended a helping hand to the organisers.

All lecturers from the departments of languages, Economics, especially Commerce Section and with the Principal were available for personal meeting / interaction /consultation with parents and their respective children for one to one discussion and appraisal.

As a whole this meeting was the need of the hour to make understand the students, certain issues, an opportunity to parents to meet the Principal and teachers and most importantly an occasion to all the teachers to build a personal rapport to ensure the parents it's a joint responsibility to nurture young minds at right directions, as many parents wanted to have such meetings more often at regular intervals.



## 5. FAREWELL PROGRAMME: SAYONARA

On 29-08-2022 the farewell programme “Sayonara” was conducted to final year B.Com. students on behalf of Department of Commerce by the Second year students. Around 250 people gathered in the Silver Jubilee Hall.

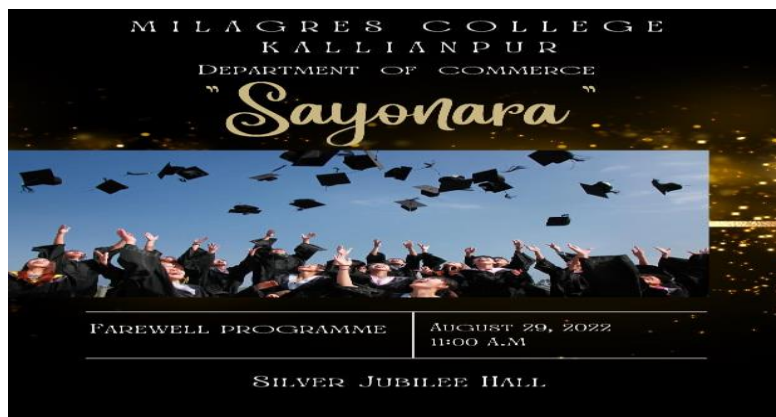
The farewell function began with the prayer song. Some fun games were conducted by the juniors to the seniors to make their day memorable. Five students shared their experience about their journey of three years of Milagres. Prof Shylet Mathias, the HOD of Commerce Department and Prof. Karthik Nayak spoke a few words well-wishing the guests of ‘Sayonara’. All the final year students were given a token of love in memory of their college life. A group photo of both final B.Com class was clicked. At the end, a video was prepared by second year students, about the final year students memory which took back them to the memories down the lane.



At last refreshments were provided to everyone that had gathered in making the event



successful one. Flavon of 2<sup>nd</sup> B.Com. B was the Master of ceremony. Treesha Dsouza of 2<sup>nd</sup> B.Com B Welcomed the gathering and Vafa of 2<sup>nd</sup> B.Com B proposed the vote of thanks.







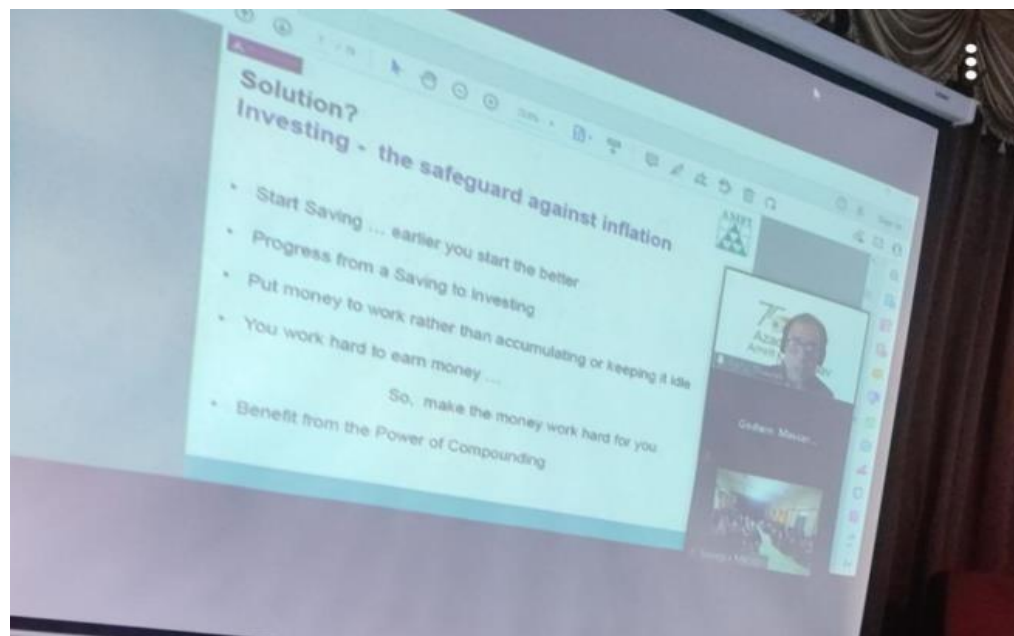
#### **8. Commerce Association 2021-22**

1. Commerce Association of our College has organised programmes from Bombay Stock Exchange for all the three B.Com classes on 31<sup>st</sup> January 2022, 3<sup>rd</sup> February, 2022 and 23<sup>rd</sup> May, 2022 on Virtual Mode. Mr. Venugopal, Senior Associate of Lotus KnowWealth Pvt. Ltd., Mumbai and Mr. Udaya Bhasker from Bombay Stock Exchange were the resource persons.
2. Department of Commerce organised webinar on the topic “STOCK MARKET INVESTMENT”. Mr. Rahul was the resource person. Mr. Clifton D'Silva welcomed the gathering. Resource person briefed about the advantages of capital market investments. He explained the procedure to open Demat Account and made sure everyone had one. He shared his knowledge in how investing in

petty shares would benefit in future. Mrs Clara Menezes, Convenor of Commerce Association, the members, Mrs Shylet Mathias (HOD Commerce), students of III BCOM were present in the AV Hall from 3.30 pm to 4.30 pm. Ananya of III BCOM A proposed vote of thanks.

3. Department of Commerce organised webinar on 03.02.2022 on the topic “Investor Awareness Programme”. Mr Rahul Dhawan was the resource person. Mr Clifton D’Silva welcomed the gathering. Resource person enlightened on Mutual Funds, its types and advantages. He gave examples and briefed how it will further help students.. Mrs Clara Menezes, Convenor of Commerce Association, the members, Mrs Shylet Mathias (HOD Commerce), students of III BCOM were present in the AV Hall from 3.30 pm to 4.30 pm. Ayesha of III BCOM A proposed vote of thanks.
4. Department of Commerce organised webinar on 23.05.2022 on the topic “CAPITAL MARKET AWARENESS”. Mr Udaya Bhaskara was the resource person. Student representative of I BCOM welcomed the gathering. Resource person spoke about his experience in financial services, shared knowledge on Security Analysis and Portfolio Management. Mrs Clara Menezes, Convenor of Commerce Association were present in the AV Hall from 3.30 pm to 4.30 pm. Class representative proposed the vote of thanks.







5. A session was held on 28-02-2022 by the association to provide the students the knowledge of PAN card as well as use of having a PASSPORT as and when they are in of need it.





6. Food Fest 'FIESTA DE COCINA' was conducted on 23 rd June,2022 by B.com students of our College which was a Grand Celebration inaugurated and blessed by Very Rev.Fr.Valerian Mendonca the correspondent of our Milagres Institutions.

**FIESTA DE COCINA – Feast of Cuisine.**

Commerce association conducted FOOD FEST namely FIESTA DE COCINA meaning FEAST OF CUISINE. On June 23. Students from all the departments took part and made big this a big success a big hit. Students came up with scrumptious meals and a week back started selling the coupons. Principal along with assistant parish priest inaugurated . There was flash mob and then the counters were open, throughout the event there was music

everyone enjoyed. This time due to Rain the counters were set up inside the classrooms. There were together 19 counters and a big list of menu.





7. Department of Commerce organised a session on the topic “ EQUITY AND INCLUSIVITY IN EDUCATION AND GRADUATE EXPECTATION “ On JULY 20, in MCCE by Mr. Leo Alva. Clifton welcomed the gathering. Resource person briefed the difference between equity and equality and explained how by sacrificing some privileges everyone can enjoy the same. Mr. Leo enlightened how we are supposed to come out as a graduate, not only excels in studies but also be a responsible citizen, creative thinker, caring family member. Mrs. Shylet Mathias Head of Commerce department along with lectures was present. At the end Archana proposed vote of thanks.











## 5. Students Achievements:

- Anusha of III B.Com A (2019-20) has won Gold Medal from Mangalore University for securing 300 marks out of 300 in the paper Financial Accounting –III and IV in the University level B.Com examinations for the year 2019-20.
- Clifton DSilva of III B.om A has secured II place in the “**Best Personality**” event during “**ENVIBE**” held at Alva Degree College, Moodabidri in the month of March 2022
- The team consisting of Clifton D’Silva, Nihal Naik and Ananya S of III B.Com A secured **II place** in the B.Com event, “**METAMORPHOSIS**” held at St. Aloysious Collge, Mangalore in the month of May.
- Clifton DSilva of III B.om A has qualified for the III round of “**WHIZQUIZ**” organized by Sahyadri College of Engineering and Management, Mangalore.

- Our Alumnus Mrs Venessa Lewis has cleared CA final Examination held in the month of December 2021.



## 6. Campus Placement:

Sl.No	Company Name	Student Name
1.	Tele Performance Pvt. Ltd	1.Kiran Gamsker
		2.Nihal
2.	Tata Consultancy Services	1.Clifton Dsilva
		2.Nihal
		3.Ananya S
		4.Sheldon Vaz
		5.Bhuvaneshwari
3.	Amazon	1.Clifton Dsilva
		2.Ancia Fernandes
4.	Milagres Credit Souharda Cooperative Ltd	1.Ananya
		2.Akhila
		3.Sweya Cecilia

		4.Shreya
		5.Saraswathi
		6.Manasa
		7.Pooja
		8.Manoj
		9.Rakshith
		10.Raghavendra B K
		11.Jaston Melwin
		12.Vikyath
		13.Rithwik
		14.Prasad Acharya