

SHRI L K KHOT

COLLEGE OF COMMERCE

SANKESHWAR

SUBJECT:

PINCIPLE OF
ENTHREPENUERSHIP
DEVELOPMENT.


SUBMIT TO: D.D. KULKARNI

GROUP MEMBERS

NAMES :

- *VINOD .N. GIWARI*
- *KARTIK.R. KEDANURI*
- *SHRIKANT.S. PATIL*
- *PARASHURAM .S .GHASTI*
- *NAGARAJ.R. BADIGER*
- *AJAY .B. WADDAR*





PROFILE OF BANGLORE

TO IYENGAR BAKERY

: PROFILE :-

BAKERY Name :- Bengaluru Iyengar
Bakery

Proprieter Name :- Jeevan Gowda

Place :- Senkeshwan

From :- Hassan

Phone no :-

9743195027

Branches :- 2 Branches



ABOUT BAKERY:-

This bakery is very Attractive and new fashion, and clean And nice bakery, This bakery Every main products should produce in Home created all products should be Home made products.

This bakery products are very Fresh, good quality protien products are there in this bakery.

This bakery Service is very past and Good, This bakery having comfortable sitting place is Giving to customer, This bakery having huge customers.

This bakery products are less price & good quality products.





PRODUCTS OF THIS

BAKERY

- * Bread
- * Biscuit
- * chocolate
- * Honey items
- * Cream Items
- * chips
- * pies
- * Sandwiche
- * pizza
- * Rolfs
- * spicy products
- * Butters
- * mix
- * Horlex
- * Boost
- * energy drinks

CAKES OF THIS Bakery

- * chocolate cake
- * Ice cake
- * Veg cake
- * cocold cake
- * cap cake





SHRI M. S. HOT COLLEGE OF C
SANKESHVAR
581212
LERCCE

Sweets of this bakery

- * Golebi
- * Gulab jamun
- * peda
- * Laddis
- * Sweet biscuits
- * kunda

Sitting place:-

This bakery having separate eating place with well furnished large size of tables & with air condition fans are there and good mineral filter water facility, & very clean & attractive and there also allow to making birthday celebrations in this bakery. This Bakery is very beautiful.





Hot PRODUCTS

And.

COLD Items.

* Veg popps .

* egg pupps

* Samosa .

* Kachori . etc .

* cold water .

* Sweet drinks

* Ice creams


* cold cakes &
chocolates .

* SOFT Drinks .

* Butter milk .

* Lassi .





BAKERY INFORMATION


Bakery meaning :-

A place where bread and cakes made are sold. that place called bakery.

Baked goods such as bread and cakes. "A table overflowing with home-made bakery and wine."

* Bakery Summary

Bakery products, particularly bread, have a long history of development. The biochemistry of the main components of wheat flour (proteins, carbohydrates and lipids) are presented and discussed with a focus on those properties relevant to the baking industry. The importance of water as a baking ingredient is overshadowed by its overwhelming abundance. The role of water in baking since is perhaps not fully appreciated by the most of us but all master bakers know that water plays a major role in





* Bakery History :-

Due to the fame and Desire that the art of baking received around 300 BC Baking was introduced as an occupation and respectable profession for Romans. The bakers began to prepare bread at home in on over using mills to grind grain into the flour for these breads.

* What Education is needed to become a baker :-

Although there are no formal Education requirements to become a baker, some candidates attend a technical or culinary school programs generally last from 1 to 2 years. And cover nutrition food safety and basic math. To enter these programs candidates may be required to have a high school diploma or equivalent.

* Best Selling Bakery products :-

1) chocolate chip cookie sandwiches. These were our number one best selling products.

2) Mini. chesecakes. These cupcake size chesecakes were next and next with our cookie.





4) customer Service :- It is a really important thing for a business you need to a good businessman and have good relationship with your customers. to help survive and proliferate your Business. you may have the best baked things in your shop but if not said with the best attitude they will never leave the shelf.

* Bakery products :- which include bread, rolls, cookies, pies, pastries and muffins are usually prepared from flour or meal derived from some of grain.

* Baker job Description :- Bakers use their understanding of ingredients and food preparation to craft recipes and create baked goods they measure and mix raw ingredients bake and decorate items and ensure that all raw and finished goods adhere to quality and food safety standards may 16, 2019.



1 Qualities of Good

Entrepreneur :-

- * confidence
- * open minded
- * self starter
- * competitive
- * creativity
- * Determination
- * strong people skills
- * strong work ethic
- * passion
- * disciplined

S D V S SANGAH'S
SHRI L.K.KHOT COLLEGE OF COMMERCE
SANKESHWAR

PRINCIPLES OF ENTREPRENEURSHIP
DEVELOPMENT

ASSIGNMENT I

SUBMITTED TO:
PROF. D.D.KULKARNI

SUBMITTED BY:

Roll NO :

- 1) SHRUTI. B. KAMBLE
- 2) SWAPNA .K. PUJERI
- 3) SONALI. S. GHODAGERI
- 4) POOJA. P.CHODHARI
- 5) PALLAVI. S. JEEVANAVAR

101

110

105

83

78

INTRODUCTION OF FRUITS.



A **fruit stand** is a primarily open-air business venue that sells seasonal fruit and many fruit products from local growers. It might also sell vegetables and various processed items derived from fruit. The fruit stand is a small business structure that is primarily run as an independent sole proprietorship, with very few franchises or branches of larger fruit stand conglomerates, though many large food industry businesses have developed from fruit stand businesses.

The fruit stand has been a neighborhood hub for many generations and is one of the few enterprises that is important to every culture and readily available on every continent. Fruit stands still comprise a primary distribution system for the fresh produce consumed by millions in developing countries.

HISTORY 🍌

In the most traditional food distribution model, farmers and growers sell foodstuffs directly to consumers. A simple stand located adjacent to an established road/transportation route is the most familiar model. Fruit and produce stands are often seasonal, harvest-based operations. In the U.S., some fruit stands have grown into famous grocery store chains. Started as a fruit stand in 1948, the Dorothy Lane Market (DLM) company is now a chain of specialty grocery stores.^[1] Sprouts, L.L.C. with over \$2.5 million actual sales in 2013,^[2] claims to share a similar history.

According to the History Channel, Dole Foods began as a roadside pineapple stand in Hawaii.^[3] In 2010, the food industry conglomerate had revenues over \$6.9 billion from operations in more than 90 companies.^[4]

The past half-century has seen increasing agricultural mechanization, genome-based crop yield modifications, widespread chemical pesticide use, markets influenced by subsidies and tariffs and increased household spending capacity. Agribusiness has been the natural business model in this context.

Many but not all people now have a broader range of produce and other foods to choose from in their grocery stores, often at lower cost.

❖ INTRODUCTION OF FRUITS VENDOR: ❖



DASTGIR TAHSILDAR FROM- SANKESWAR TQ:HUKKERI DIST:BELGAUM

DASTGIR TAHSILDAR in his family total number of members is 05 and with a coordination he and his brother started a business since from 30 years.and they invest 15000 rs starting. And per day they earn 2000rs.but now a days they invest total 50000 rs and now they earn 5000 rs per day. Dastgir and his brother was borrowed Fruits from belgaum examples for fruits :apple, mango, banana ,orange

How come this person know the concepts of Marketing, yes Marketing! He is charging a premium for providing extra service. Although, he is not an MBA, he hasn't paid lakhs of money in fees but still he knows how to sell his products at premium rates and he is doing it quite effectively. At the end of the day, he goes back to his home with an empty cart But, how does he know all these things? Did someone give tuition to him? In order to satisfy my curiosity, I went to the market and talked to some of the up-market vendors. Yes, that's what they call themselves.

PROCUREMENT OF RAW MATERIALS:

The procurement of raw materials, consumables and packaging by Zakłady Azotowe PUŁAWY S.A. is not only meant to ensure continuity of the supply chain; it is also a key element of the Integrated Business Model. After all, the profitability of production is a direct function of costs attributable to the acquisition of raw materials and their logistics. Within the Company's organisational structure, such purchases are the remit of the Raw Materials Procurement Department, whose tasks – in addition to procurement – include responsibility for the quality and continuity of supplies, as well as building relations with partners based on mutual understanding, trust and ethical conduct of business. The principle of equal treatment of all prospective suppliers is strictly adhered to.



CORE COMPETATION:

1. IDENTIFY AND SOLVE THE PAIN POINTS OF YOUR CUSTOMERS.

ask open-ended questions to find exactly what your customers want while using your products or services.

The key here is to provide solutions to the prospects and supply them what they need as opposed to selling them what you want to sell. You only need to fulfill the need, not "sell" anything. Your product or service will automatically start to sell more the moment you fill the void that your competitors are lacking.

2. BUILD YOUR OWN NICHE TO HAVE MORE ROOM FOR YOUR BUSINESS.

A market that's already crowded has less scope for expansion. It is essential to offer something unique to your customers in order to build your own niche and minimize the existing competition.

Storytelling is a great way to build your own niche by creatively crafting stories around your products. With the help of stories, you can become a part of your prospect's lifestyle, not remain a stand-alone product or service. Burst offers free stock photography that you can use for creating and promoting stories about your brand across social media.

3. GET THE PRICING CORRECT.

Perfect pricing strategy revolves around marketing psychology. Before you set your own pricing strategy, it is essential to know the competition. You must identify who is offering the best value for money. The price you set should be standard and must have a competitive advantage.

4. MAKE INNOVATION YOUR BEST FRIEND.

Change is the only thing in this world that is permanent.

QUALITIES OF FRUITS ENTERPRENUR

1. Disciplined 🏆

These individuals are focused on making their businesses work, and eliminate any hindrances or distractions to their goals. They have overarching strategies and outline the tactics to accomplish them. Successful entrepreneurs are disciplined enough to take steps every day toward the achievement of their objectives.

2. Confidence 🏆

The entrepreneur does not ask questions about whether they can succeed or whether they are worthy of success. They are confident with the knowledge that they will make their businesses succeed. They exude that confidence in everything they do.

3. Open Minded 🏆

Entrepreneurs realize that every event and situation is a business opportunity. Ideas are constantly being generated about workflows and efficiency, people skills and potential new businesses. They have the ability to look at everything around them and focus it toward their goals.

4. Self Starter 🏆

Entrepreneurs know that if something needs to be done, they should start it themselves. They set the parameters and make sure that projects follow that path. They are proactive, not waiting for someone to give them permission.

5. Competitive 🏆

Many companies are formed because an entrepreneur knows that they can do a job better than another. They need to win at the sports they play and need to win at the businesses that they create. An entrepreneur will highlight their own company's track record of success.

6. Creativity 🏆

One facet of creativity is being able to make connections between seemingly unrelated events or situations. Entrepreneurs often come up with solutions which are the synthesis of other items. They will repurpose products to market them to new industries.

7. Determination 🍀

Entrepreneurs are not thwarted by their defeats. They look at defeat as an opportunity for success. They are determined to make all of their endeavors succeed, so will try and try again until it does. Successful entrepreneurs do not believe that something cannot be done.

8. Strong people skills 🍀

The entrepreneur has strong communication skills to sell the product and motivate employees. Most successful entrepreneurs know how to motivate their employees so the business grows overall. They are very good at highlighting the benefits of any situation and coaching others to their success.

9. Strong work ethic 🍀

The successful entrepreneur will often be the first person to arrive at the office and the last one to leave. They will come in on their days off to make sure that an outcome meets their expectations. Their mind is constantly on their work, whether they are in or out of the workplace.

10. Passion 🍀

Passion is the most important trait of the successful entrepreneur. They genuinely love their work. They are willing to put in those extra hours to make the business succeed because there is a joy their business.

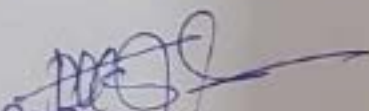


'FEED BACK : 🍌

the ultimate outcome would be to increase the level of knowledge and proficiency in running a business and to provide an opportunity for potential profit. An entrepreneurial work-based experience should be a capstone experience for a student who has developed career and technical skills that he/she desires to use in a personal business venture. The student may have developed the business plan for their business in an entrepreneurship course. This entrepreneurial experience should complement the student's career objective.

The entrepreneurial experience must be planned and supervised by the college and an adult mentor so that the experience contributes to the student's career objective/major and employability. Written business plans showing the business to be developed and the training opportunities to be gained must be in place prior to the experience beginning and should be updated periodically.




Co-Ordinator
Internal Quality Assurance Cell
Shri L. K. Khat College of Commerce
Sankeshwar.




PRINCIPAL
Shri L. K. Khat College of Commerce
Sankeshwar- 591116 Dt.Belgaum

S. D. V. S. SANGH'S

SHRI L. K. KHOT COLLEGE OF COMMERCE

PG DEPARTMENT OF COMMERCE, SANKESHWAR

Industrial Study Tour Report

On Royal Cashew Industry

(14-11-2019)

Under the instructions of

Principal: Dr. S. I. Madiwalappagol

Coordinator: Shri. S. V. Sanaki

Staff: Dr. I. M. Shiledar

Smt. M. R. Pathan

By

M. Com 1st and 2nd Year Students

2019-20

INDUSTRIAL TOUR TO ROYAL CASHEW INDUSTRY, AUTONAGAR, KANABARGI,
BELAGAVI 14-11-2019

STUDENTS LIST

SL NO	NAME	CONTACT
01	Akshata Vathar	--
02	Ashwini Devarakki	8792544941
03	Bhagyashri Kankanawadi	9071686776
04	Keerti Magadum	8970938025
05	Neetasha Alure	9606602148
06	Poornima Kamble	8095870612
07	Preetam Malagoudanavar	--
08	Preeti Bhangude	8970938025
09	Priyanka Khanapuri	8971516948
10	Rahul Sutagannavar	7022897697
11	Sunita Chougala	9739165327
12	Sunil Mudigouda	8105318177
13	Sunita Narasannavar	9739165327
14	Surekha Kabadagi	9535830650
15	Basavaraj Khanadale	9740542907
16	Deepa Lagali	7812976385
17	Koushalya Hiremani	9880528669 (Brother)
18	Muttu Mallapure	7760650492
19	Parasharam Gadivaddar	9035942875
20	Rashmee Sunkad	8496050875
21	Renuka Belli	8088764751
22	Shivanand Navi	9353711148
23	Shreedevi Hiremath	7026913129
24	Shrikant Kagi	9980321103
25	Shweta Jirale	8722103208
26	Siddanna Khadi	9902050346
27	Vinayak Naik	9449838149
28	Girish Desai	9535523461


Co-ordinator

Department of PG (M.Com.)
S.D.V.S. Sangli's Bhi L.K. Kh
of Commerce, Sangli



Visit to Kamal Basadi, Belagavi Fort



2019-11-14 15:59

Visit to Ramkrishna Ashram, Belagavi Fort

ROYAL CASHEW
INDUSTRY

horticultural crops this crop covers about 55 302 ha area with an annual production estimated at 27 070 tonnes .

Climate :- young plants are sensitive to frost. The distribution of cashew is restricted to altitudes upto 700 m above mean sea level where the temperature does not fall below 20^oC for prolonged period . areas where the temperature range from 20^oC to 30^oC with an annual precipitation of 1000 to 2000 mm are ideal for cashew growing.

Soil :- cashew can be grown in poor soils , its performance would much better on good soils. Cashew also thrives on pure sandy soils , although mineral deficiencies are more likely to occur. Water stagnation and flooding are not congenial for cashew.

Growing region :- commercial cultivation of cashew is taken up in eight states of our country mainly in west and eastern coast ... Andra Pradesh , Goa, Karnataka , Kerala , Maharashtra,Orissa, Tamilnadu, West Bengal. In addition , cashew is also grown in few pockets of Assam, Chhattisgarh, Gujrat,Meghalaya, Nagaland and Tripura.

Yield :- The yield depends upon many factors . Individual trees, which yield more than 6 kg after 15years , are considered as good yielders.

Introduction to Royal Industry

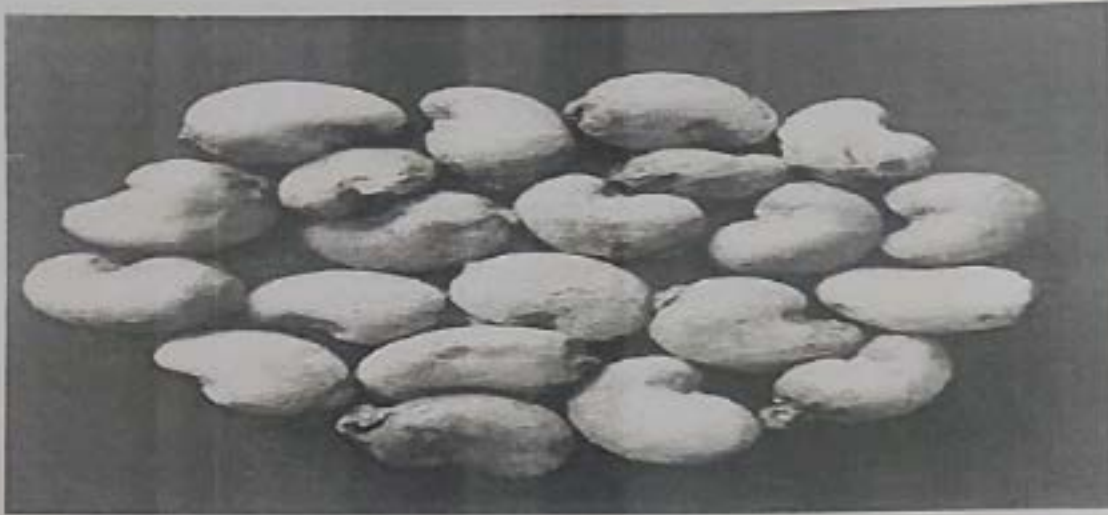
Location : –Auto Nagar , Kanabargi Industrial Area .

Kanabargi , Belgaum,590001

Establishment : – 2017

Profile :- Registered in 2012, Royal Industries has made a name for itself in the list of top suppliers of in India . The suppliers company is located in Belgaum , Karnataka and is one of the leading sellers of listed products.

RAW MATERIAL GRADES



The proposed cashew processing unit will have installed capacity for processing of 500 MT raw cashews per year for 200 days operation. The only raw material required will be cashew fruits. Reportedly, around 9.23 lakh Ha acres of land is under cashew cultivation in India. Hence, obtaining around 500 tonnes of cashew fruits per season even at 100% capacity utilization will not pose any problem. Packing materials like polythene bags and second-hand corrugated boxes shall be available locally.

PROCESS



STEEM BOILER

STEEM BOILER :

Step 1 : The first process is Raw material to be dumped in steem boiler at 75c . It should be kept for 15 minutes once 300kg will be dumped in boiling cooker. After boiling that raw material

Kept in bags for 1 days.

Step 2: It will be send to cutting machine for separating the cashew. Then workers will separate on th e basis of grade.



Step 3: MOISTURE ROOM :

It will be kept in moisture for one night



Step - 04 : DRYER ROOM

After the moisturing the raw cashews they will put in trays in the dryer room for one day.





KAMAL BASTI

Kamal Basti is one of the two bastis situated within the walls of Belgaum Fort which is encircled by a Moat. There are two Jinalayas in later Chalukya style. One of them is Kamal Basti. This Jain Temple was built in 1204 AD by Bichirja, a minister of Kartavirya IV of the Ratta Dynasty. Two of its pillars have Kannada inscriptions in Nagari scripts, one of 1199 of Ratta King Kartaveerya IV and another of 1261 of Sevuna (Yadava) Krishna. The temple has Kadamba Nagara Shikara. The other Jinalaya is almost a ruined one. This 10th Century AD Basti is under the protection of Archeological Dept. This temple is nearby to Belgaum Main Bus Stand. The two temples in the fort are known as **Kamal Basadi (Mandir)** and **Chikki Basadi**.



Town Centre – Swami Vivekananda Memorial :

During his parivrajaka days (as an itinerant monk) prior to his visit to America, **Swami Vivekananda** visited the city of Belagavi (previously Belgaum), in North Karnataka, where he stayed from 16 to 27 October 1892.

Swamiji's 12-day stay in Belagavi revolved around two buildings where he stayed. His first 3 days at Belagavi (Oct 16-18) were spent as a guest of a lawyer of the city, **Shri Sadashiv Balakrishna Bhate**. Reminiscences of the visit of Swamiji to Bhate's house have been noted down by Prof. G. S. Bhate, the son of Shri Sadashiv B. Bhate, who at the time of Swamiji's visit was a young boy. These can be read in the book, **Reminiscences of Swami Vivekananda** published by the Ramakrishna Mission.

The ownership of the house changed hands in course of time. In 1987 one third of the house including the room where Swami Vivekananda had stayed was gifted by its owner, Shri Balwant D. Belvi, a retired judicial magistrate, to an independent group of devotees of the Ramakrishna Movement based in Karwar in Karnataka. In 2006, this was finally transferred to the Ramakrishna Mission, which started a sub-centre there. The room where Swami Vivekananda stayed was maintained as a shrine, with a cot, a large mirror and a walking stick used by Swamiji preserved there.

In 2014, the remaining portion of the main house was purchased, thus making the Ramakrishna Mission the owner of the entire house complex.

Since the house where Swamiji had stayed was over a hundred and forty years old and had undergone many additions changes, it needed restoration. As such, restoration and conservation work was undertaken under the guidance and supervision of conservation architects. The acquisition and the restoration work was completed – thanks to the donations received from well-wishers and devotees as also grants received from Government of India and Government of Karnataka.

A permanent museum-exhibition on the life and message of Swami Vivekananda was established in the restored house, now known as the **Swami Vivekananda Memorial**. The restored house

was inaugurated on 1 February 2019, by Revered Swami Suvirananda Maharaj, the General Secretary of the Ramakrishna Math and Ramakrishna Mission, Belur Math, Kolkata

The Swami Vivekananda Memorial now has the following

- The room where Swamiji stayed with cot, mirror and walking stick used by him
- A shrine dedicated to the Holy Trio of Sri Ramakrishna, Holy Mother Sri Sarada Devi and Swami Vivekananda
- Permanent museum-exhibition galleries depicting various themes such as Indian spiritual heritage, the life and teachings of Swami Vivekananda, his visit to Belagavi, some digital interactive installations, etc.
- An audio-visual room.

Activities of the Town Centre:

- Sanskrit learning classes for youths and Yogasana
- Free coaching centre with 20 students.
- Religious activities like daily worship, weekly lectures and monthly *satsangas* (retreats)


Co-Ordinator
Internal Quality Assurance Cell
Shri L.K.Khot College of Commerce
Sankeshwar.




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SDVS SANGH'S

SHRI LAKHOT COLLEGE OF COMMERCE

SANKESHWAR



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SHRI. L. K. KHOT COLLEGE OF COMMERCE, SANKESHWAR.

Tal. Hukkeri Dist: Belgaum

Pin 591313



RCU College Code No. 4301

Re Accredited at 'B'++ Grade by NAAC

The following assignments are carried out by the students in
"Entrepreneurship Development" of B. Com III Sem 2019-20

Sl.No	Names of the Firms Visited	Names of Students
01	Preet Collections, Sankeshwar	Ms. Deepika Ghatagi Ms. Shilpa Ankali Ms. Bhavana Maradi Ms. Poorna Kameri Ms. Preeti Khavani Ms. Roshini Vypari
02	Khaja Products Center Hukkeri	Ms. Ashweta Kamate Ms. Nivedita Hagaragi Ms. Ankita Petakar Ms. Teja Nikade Ms. Lata Badigeri
03	Yashodhan Footwear Sankeshwar	Mr. Aditya Deshpande Mr. Ajay Bhoite Mr. Prakash Kotabagi Mr. Rohaan Mogal Mr. Shrinivas Kulkarni Mr. Yash Mangaonkar
04	National Bakery, Sankeshwar	Mr. Santosh Neelappagol Mr. Siddappa Hanmanavar Mr. Prasad Yeshyugol Mr. Mahesh Golabavi Mr. Pravin Naik Mr. Sadanand Masti
05	Santosh Canteen, Sankeshwar	Mr. Amar Labbi Mr. Basavaraj Kutoli Mr. Vishal Bastawadi Mr. Akash Kamate Mr. Dayanand Koparde

PRINCIPAL

Shri L.K. Khot College of Commerce
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Estd: 1970

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SHRI. L. K. KHOT COLLEGE OF COMMERCE, SANKESHWAR.

Tal. Hukkeri Dist: Belgaum

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SLNo	Names of the Firms Visited	Names of Students
01	Vianayak Fast Food Sankeshwar	Ms. Anusha H.M. Ms. Umashree Nerli Ms. Swapana Hanchinal Ms. Swati Suryavanshi Ms. Pallavi Tavale
02	Dastgir Fruit Vendors, Sankeshwar	Ms. Shruti Kamble Ms. Swapna Pujeri Ms. Sonali Ghodageri Ms. Pooja Choudhari Ms. Pallavi Jeevannavar
03	Cake Avenue & Sweets Sankeshwar	Mr. Vinod Giwari Mr. Kartik Kedmari Mr. Shrikant Patil Mr. Parashuram Ghasti Mr. Nagaraj Badiger Mr. Ajay Waddar
04	Heena Bengles Stores Sankeshwar	Ms. Ruqaiya Kalekazi Ms. Hafiza Makandar Ms. Vaishnavi Hidaduggi Ms. Shaheen Mulla Ms. Sushmita Mali
05	Sericulture Ammanagi	Mr. Rahul Shahu Mr. Shankar Kalaj Mr. Vinod Kanthi Mr. Sandeep Sollapure Mr. Veerabhadra Kumbhar


PRINCIPAL
Shri L.K. Khot College of Commerce
Sankeshwar-591313 Dt. Belgaum

PRINCIPLE OF ENTREPRENEURSHIP

DEVELOPMENT

ASSIGNMENT

GUIDE :

D D KULKARNI

TEAM MEMBERS :

NAMES	RNO
1. ANUSHA.H.M	61
2. UMASHREE NERLI	48
3. SWAPNA HANCHINAL	109
4. SWATI SURYAVANSHI	45
5. PALLAVI TAVALE	76

VISITED TO :

SHRI MAHESH MENDAL'S (sole trading concern)

VINAYAKA FAST FOOD & ICE CREAM PARLOR

Registered under FSS Act 2006

Mob: 9008314651



ವಿನಾಯಕ ಫಾಸ್ಟ್ ಫೂಡ್

ಶುದ್ಧ ಅಖಾಹಾರಿ

Vinayak Fast Food Pure Veg

Old PB Road Sankeshwar,
Tq Hukkeri

Dist Belguam (Karnataka) – 591313.

ENTREPRENEUR

INTRODUCTION:

ENTREPRENEUR is a person who starts a business by organizing necessary resources can be called as an entrepreneur.

Entrepreneur should always in search of innovative ideas that can be successfully converted into profitable business opportunities.

Mahesh chooses the latter and started his first business with his cousins. Then he quickly established his own FAST FOOD HOTEL in 2006.

NATURE OF BUSINESS:

Food Business (Food vending agencies)

CAPITAL ;(ARRANGEMENT OF CAPITAL):

He started his **Fast food & ice cream parlor** Business by initially investing a capital of Rs 600000 which he managed from his relatives, friends and also taking bank loan.

AIMS :

- To earn profit
- To provide good taste to people
- To attract more & more customers

MENUS :

VINAYAKA FASTFOOD		
Old P.B. Road, SANKESHWAR-591313, Tal. Mukkeri.		
THANDA THANDA GOLD ITEMS		
Milk Tea Shake	30-00	Hand mix drink
Milk Tea Shake	30-00	Hand mix drink
Chocolate Milk Shake	30-00	Hand mix drink
Vanilla Milk Shake	30-00	Hand mix drink
Strawberry Milk Shake	30-00	Hand mix drink
Orange Milk Shake	30-00	Hand mix drink
Apple Milk Shake	30-00	Hand mix drink
Blueberry Milk Shake	30-00	Hand mix drink
Hot Coffee	25-00	Hand mix drink
Tea	25-00	Hand mix drink
ICE CREAMS		
Vanilla	15-00	Hand mix drink
Chocolate	15-00	Hand mix drink
Fruit	15-00	Hand mix drink
Mango	15-00	Hand mix drink
Cherry	20-00	Hand mix drink
Butter Cream	20-00	Hand mix drink
Vanilla (Whipped)	30-00	Hand mix drink
SOUPS		
Tomato	40-00	Hand mix drink
French Onion	40-00	Hand mix drink
Hot & Sour	45-00	Hand mix drink
Sweet Corn Veg	50-00	Hand mix drink
Sweet Corn	50-00	Hand mix drink
Veg Manchurian	55-00	Hand mix drink

THANK YOU VISIT AGAIN

VINAYAKA FASTFOOD		
Old P.B. Road, SANKESHWAR-591313, Tal. Mukkeri.		
SPECIAL VINAYAKA ITEMS		
Fan Chow	25-00	Hand mix drink
Cheese Fan Chow	30-00	Hand mix drink
Finger Chips	30-00	Hand mix drink
Chilli Manchurian	40-00	Hand mix drink
Chilli Manchurian Half	30-00	Hand mix drink
Panner Manchurian	40-00	Hand mix drink
Pasta	25-00	Hand mix drink
Veg Fried Rice	35-00	Hand mix drink
Veg Fried Rice Half	25-00	Hand mix drink
Mutton Rice	40-00	Hand mix drink
Mutton Rice Half	30-00	Hand mix drink
Jeera Rice	35-00	Hand mix drink
Jeera Rice Half	25-00	Hand mix drink
Schezwan Rice	35-00	Hand mix drink
Schezwan Rice Half	25-00	Hand mix drink
Tandoori Rice	70-00	Hand mix drink
Panner Rice	60-00	Hand mix drink
Singapur Fried Rice	80-00	Hand mix drink
Wendies Fried Rice	60-00	Hand mix drink
Shrikant Sp. Fried Rice	90-00	Hand mix drink
Hot Fried Rice	70-00	Hand mix drink
NOODLES		
Veg Noodles	35-00	Hand mix drink
Veg Noodles Half	25-00	Hand mix drink
Schezwan Noodles	40-00	Hand mix drink
Schezwan Noodles Half	30-00	Hand mix drink
Singapur Noodles	60-00	Hand mix drink
Mutton Noodles	50-00	Hand mix drink

THANK YOU VISIT AGAIN

ASSETS :

- Ice cream making machine.
- Furniture
- Fridge
- Invertor

QUALITIES OF ENTREPRENEUR :

The Entrepreneur Mahesh Mendal is having a very good nature and conducts his business in a smooth way. He is having all the qualities which a entrepreneur should have. Some of his known qualities are;

- He is friendly towards everyone.
- He renders very good service to customers
- He has the quality of risk taking:

Initially he had some loss which he beard by his own.

- He is an innovative person as the way he prepares the food items and the way he serves his customers which is different from his competitors.
- He has a strong determined nature to achieve success and achieve goals of his business.
- He has an organized skilled through which he collected the various M's like Money, Men, Material, Machine etc..
- He has a very good communication skill.
- He is a self confident person by which he can face any challenge of business
- He is flexible in nature and adjust himself to the changing conditions of business.

COMPETITORS :

Vinayaka fast food is not free from competitors, even they have their competitors in the market such as – chinese corner and ect..

GROUP PHOTO WITH ENTREPRENEUR :



FEEDBACK :

After studying and visiting this business in detail , I would like to share my feedback, according to me it is a very good business having a Moto to feed hungry person and giving some new taste to the tongue

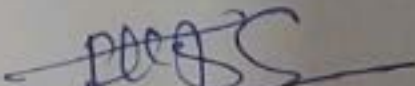
Mr.Mahesh is a good person who friendly co-operated with us and shared the details of his business. He also mentioned that initially he earned profit of Rs 500 but as time went on he earns profit of Rs 5000 per day at

present . this fast food agency is hygienically maintained and Mr Mahesh takes care that the same should be maintained throughout the year. he also serves his customers better.

CONCLUSION :

Lastly I would like to conclude my assignment by saying that I had the experience of fast food business and also came to know the up and down related to this business and how to overcome the competitors.

THANK YOU...


Co-Ordinator
Internal Quality Assurance Cell
Shri L.K.Khot College of Commerce
Sankeshwar.




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Shri L.K. Khot College of Commerce
Sankeshwar- 561313 Dt:Belgaum



Transaction Successful

03:14 pm on 29 Oct 2021

Received from



Chavan Sir

₹150

8050939781

Banking Name : Kantappa Rekhappa Chavan ✓



Transfer Details



Transaction ID

T2110291514308403693400

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₹150

UTR: 130265722343

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S. D. V. S. Sangha's

L K Khot Collge Of Commerce



Sankeshwar - 591313

Tal. Hukkeri, Dist. Belgaum.

Tel: 08333-273364, Fax:08333-272471

Email : lkkhot@rediffmail.com

Website : www.slkcc.edu.in

A REPORT

On Industrial Visit to

**KARNATAKA SOAPS & DETERGENTS Ltd,
MYSORE**

Prepared by
Flummery Team

Guided by

Dr. D. D. Kulkarni & Prof. S. V. Sanaki

Date- 16 March 2017

Place-Sankeshwar

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FLUMMERY TEAM MEMBERS

1. Prakash Mutnale
2. Basavaraj Labbi
3. Raju Khanti
4. Shivanand Arjunwad
5. Ashwini Shiragavi
6. Arati Bhangari
7. Rajalaxmi Labbi
8. Shakti Maragalli
9. Savita Patil
10. Vinita Heddurshetti
11. Akshata , Chavan

INTRODUCTION

Mysore Sandal Soap is a brand of soap manufactured by the Karnataka Soaps and Detergents Limited (KSDL), a company owned by the Government of Karnataka in India. This soap has been manufactured since 1916 when Nalvadi Krishnaraja Wodeyar, the king of Mysore set up the Government Soap Factory in Bangalore. The main motivation for setting up the factory was the excessive sandalwood reserves that the Mysore Kingdom had which could not be exported to Europe because of the First World War. In 1980, KSDL was incorporated as a company by merging the Government Soap Factory with the sandal oil factories at Shimoga and Mysore. Mysore Sandal Soap is the only soap in the world made from 100% pure sandalwood oil. KSDL owns a proprietary Geographical indication(GI) tag on the Mysore sandal soap which gives it intellectual property rights to use the brand name, to ensure quality and also prevent piracy and unauthorised use by other manufacturers.

In 2006, Mahendra Singh Dhoni, the Indian cricketer was selected as the first brand ambassador of the Mysore Sandal Soap.

HISTORY

In the early 20th century, the Mysore Kingdom in India was one of the largest producers of sandalwood in the world. In order to make good use of these reserves, Nalvadi Krishnaraja Wodeyar, the king of Mysore took the advice of his diwan, Sir M. Visweshwaraiah and established the Government Soap Factory in Bangalore. This factory, which was set up in 1916, started manufacturing soaps under the brand-name Mysore sandal soap using sandalwood oil as the main ingredient. A factory to distill sandalwood oil from the wood was set up at Mysore in the same year.

In 1944, another sandalwood oil factory was set up at Shimoga. After the unification of Karnataka, these factories came under the jurisdiction of the Government of Karnataka. In 1980, the Government decided to merge these factories and incorporate them on 1st October 1980, under a company named **Karnataka Soaps and Detergents Limited**. With "Sharabha" as trademark, a mythological creature having a body of a lion and the head of an elephant, was chosen as the logo of the company. This was because the creature represents the combined virtues of wisdom, courage and strength and symbolizes the company's philosophy.

The Company is a leading sandalwood soap manufacturer in the country, and they have demand for their products in both domestic as well as international market. The company's phrase is "From the house of Mysore Sandal Soap". Mysore Sandal Soap enjoys the highest share in the sandal soap segment. The company has since diversified and manufactures incense sticks, talcum powder and detergents, apart from soaps.

COMPANY'S PROFILE

Karnataka Soaps & Detergents Ltd. is the true inheritor of India's golden-sandalwood legacy. Having over 89 years of experience in this field, KSDL is one of the largest producers of Sandalwood oil and Sandal soap in the world. KSDL's products are exported to USA, Gulf & South East Asian countries.

Company Name	:	Karnataka Soaps and Detergents Limited
Phone	:	+91-80-23370469
Address Line1	:	Post Box No.5531,, Bangalore-Pune Highway,, Mysore
State	:	Karnataka
Country	:	India
Zip/Postal Code	:	560055
Fax	:	91-80-23370498
E-mail	:	pr@mysoresandal.co.in
Website	:	www.mysoresandal.co.in
Ownership	:	A Government of Karnataka undertaking
Business Type	:	Indian Exporters
Categories	:	Chemicals, Cosmetics & Agarbatti, Soaps & Detergents
Year Established	:	2007
Main Market	:	World Wide
MD	:	S. Shekhar

BUSINESS

The KSDL's soap factory in Bangalore that manufactures the Mysore Sandal Soap is one of the largest of its kind in India having an installed capacity to produce 26,000 tonnes of soap per annum. Company is on progressive growth for the last 10 years by increasing its production & sales volumes. The Company turnover has increased from 100.00 crores during the year 2003 to Rs. 262.56 crores during the year 2011-12. And the company has also earned Net Profit of Rs 11.01 crores after tax during 2011-12.

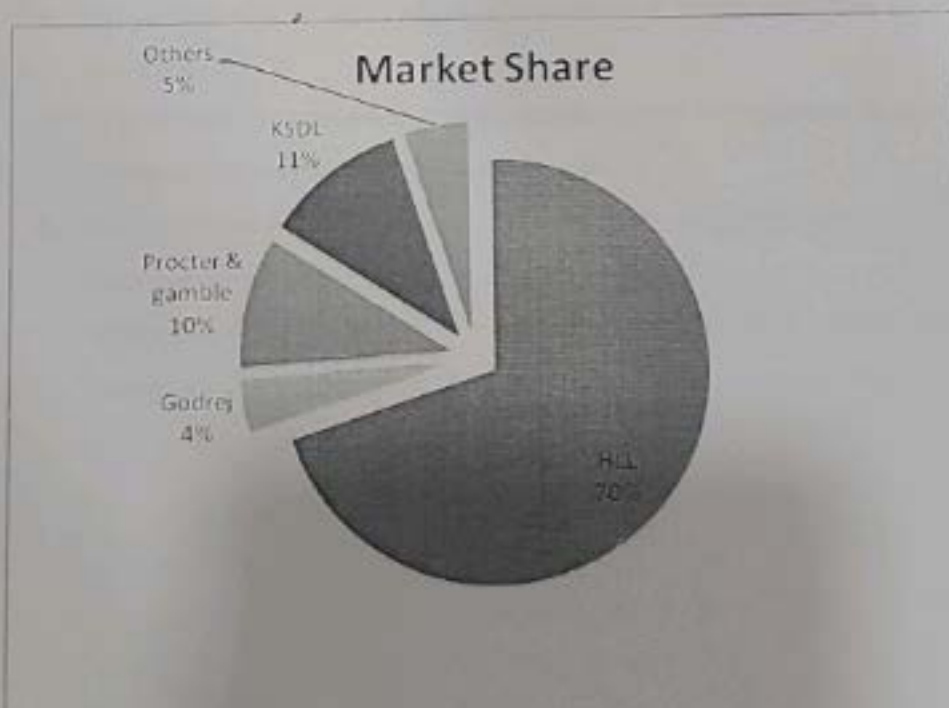
Traditionally, the soap has not been marketed in a high profile manner and only during the year 2006, M. S. Dhoni, the Indian cricketer was selected as the first brand ambassador of the Mysore Sandal soap. Other marketing strategies being employed to market this soap include a scheme where the distributors who meet the targeted sales could enter a lucky draw where they could win silver or gold coins. About 85% of the sales of this soap are from the South Indian states of Karnataka, Andhra Pradesh and Tamil Nadu. Majority of the users of this soap are above forty years of age and it is yet to gain more acceptance by the youth in India. Apart from the regular, Mysore Sandal Soap, KSDL has also introduced the Mysore Sandal baby soap to target this share of the market. However, KSDL is facing issues like shortage of sandalwood which has resulted in the company using only 25% of the manufacturing capacity of its factory leading to a lesser production of soaps. The main reason for this is the depletion of sandalwood reserves in the state of Karnataka.

To overcome this, KSDL has also started procuring sandalwood by bidding in the open market and is also considering importing the wood from other countries. The absence of a sustained sandalwood regeneration programme has taken a big toll on sandalwood reserves in Karnataka. This is a great irony in a State that once set up factories to use up its excessive reserves and wears two GI (geographical indication) tags on its sleeve on account of its historic association with the precious wood.

AREA OF OPERATION:

GLOBAL FAVOURITES FOR THEIR NATURAL GOODNESS KS&DL has a long tradition of maintaining the highest quality standards, right from the selection of raw materials to processing and packaging of the end product. The reason why its products are much in demand globally & are exported regularly to UAE, Bahrain, Saudi Arabia, Kuwait, Qatar, South East Asian countries as well as North America & South America. The sandalwood oil, of course, is much sought after by the leading perfume houses of the world. All the toilet soaps of KS&DL are made from oils & fats of vegetable origin & totally free from animal fat.

COMPETITORS AND THEIR MARKET SHARE:



From this chart we can come to know that HLL is having highest share(70%) in the market and KS&DL is stands next to in with 11% share in the market.

BIRDS EYE VIEW OF KS&DL:

- 1918 - Govt. Soap factory started by Maharaja of Mysore & the Mysore Sandal Soap was Introduced into the market for the first time.
- 1950 - The factory output rose to find terms.
 1. Renovating the whole premises.
 2. Installing a new boiler soap building plant & drying chamber.
- 1954 - Received License from government to manufacture 1500 tons of soap & 75 tons of glycerin per year.
- 1957 - Factory shifted its operations to Rajajinagar industrial area.
- 1975 - Rs3crore synthetic Detergent plant was installed based on Ballestra SPA (Italy)technology.
- 1981 - Production capacity was increased to 6000 tons b. Rs.5 crore Fatty acid plant was installed with technical collaboration from Europe.
- 1996 - The BIFR approved the Rehabilitation scheme in September.
- 1999 - ISO 14001 Certificate pertaining to Environmental Management System.
- 2000 - In May, the BIFR, New Delhi Declared the Company to be out of the purview.
- 2004- The company launched Herbal Care Soap.
- 2008 - Company has introduced Hand wash liquids under the trade name of Herbal Hand wash and Rose Hand wash.
- 2009 - Company has established In-House state of the Art manufacturing facilities for manufacture and filling of Mysore Sandal Talcum powder and Mysore Sandal Baby powder. Company has re—introduced the Talcum powder variants with new outlook of containers.
- 2010 - The ISO certification was upgraded to ISO 9001:2008.
- 2010 - Company launched Mysore Sandal Dhoop.
- 2012 - Launched Super Premium Mysore Sandal Millennium Soap.
- 2012 - The Company reached highest sales turnover and Profit.

Company is on progressive growth for the last 10 years by increasing its production & sales volumes. The Company turnover has increased from 100.00 crores during the year 2003 to Rs. 262.56 crores during the year 2011-12. And the company has also earned Net Profit of Rs 11.01 crores after tax during 2011-12

Snapshots of KSDL Bangalore

Products Range

Toilet Soaps:



Detergents:



Liquid Soap:



Cosmetics:



Sandal oil:



Incense Sticks:



Industry View:



INDUSTRIAL VISIT AT MYSORE



MYSORE PALACE




PRINCIPAL
Sri L. K. Khot College of Commerce
Sankeshwar, 591313, Dt. Belgaum

Report On Industrial Visit



DAKSHINA KANNADA CO-OPERATIVE MILK PRODUCERS UNION LTD.
(ISO 22000 : 2005 certified)



UNDER GUIDANCE:

PROF. D. D. KULKARNI

PROF. S. V. SANAKI

Date:7-3-2019

Place:Sankeshwar

Report submitted by:

Sr. No.	Name	Roll no.
1	Samson Solomon	64
2	Savinay Inchal	67

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B. Com Final Year Students 2018-19



We, the students of Shri. L. K. Khot College Of Commerce visited Dakshina Kannada Co-operative Milk Producers Union Ltd. at Mangalore where Nandini milk products are produced, packed and sold.

INTRODUCTION

Dakshina Kannada Co-op. Milk Producers' Union is a ISO 22000 : 2005 certified organisation having jurisdiction of Dakshina Kannada and Udupi coastal Districts. It is one of the leading Milk Unions in the State of Karnataka. At the time of registration during the year 1986, the Union's milk procurement was 4,500 KPD. Now the Union is procuring 450000 KPD. In the beginning, Union was procuring 80% of its requirement of milk from neighbouring/other Milk Unions of Karnataka Milk Federation and now the Union is at threshold of becoming self reliant by increasing local milk procurement.

Type	Cooperative
Industry	Dairy/fast-moving consumer good (FMCG)
Founded	1986
Headquarters	Bangalore
Website	www.dkmul.com
Telephone	Mangalore – 0824 2230236, 2230326. Manipal: - 0820 – 2570104, 2575948
Email Id.	mddkmul@gmail.com

The first of the dairy co-operatives that make up KMF started in 1955 in Kudige, Kodagu District. KMF was founded in 1974 as Karnataka Dairy Development Corporation (KDDC) to implement a dairy development project run by the World Bank. In 1984 the organisation was renamed KMF. KMF has 14 milk unions throughout the Karnataka State which procure milk from Primary Dairy Cooperative Societies (DCS) and distribute milk to the consumers in various urban and rural markets in Karnataka State with 1500 members.

KMF was in the news in 2010 for price increases in milk. Occasionally there is spillover from Karnataka politics into the activities of KMF, including the elections for the post of chairman, and the timing of the milk price hike after the BBMP elections but before the Gram Panchayat elections in 2010.

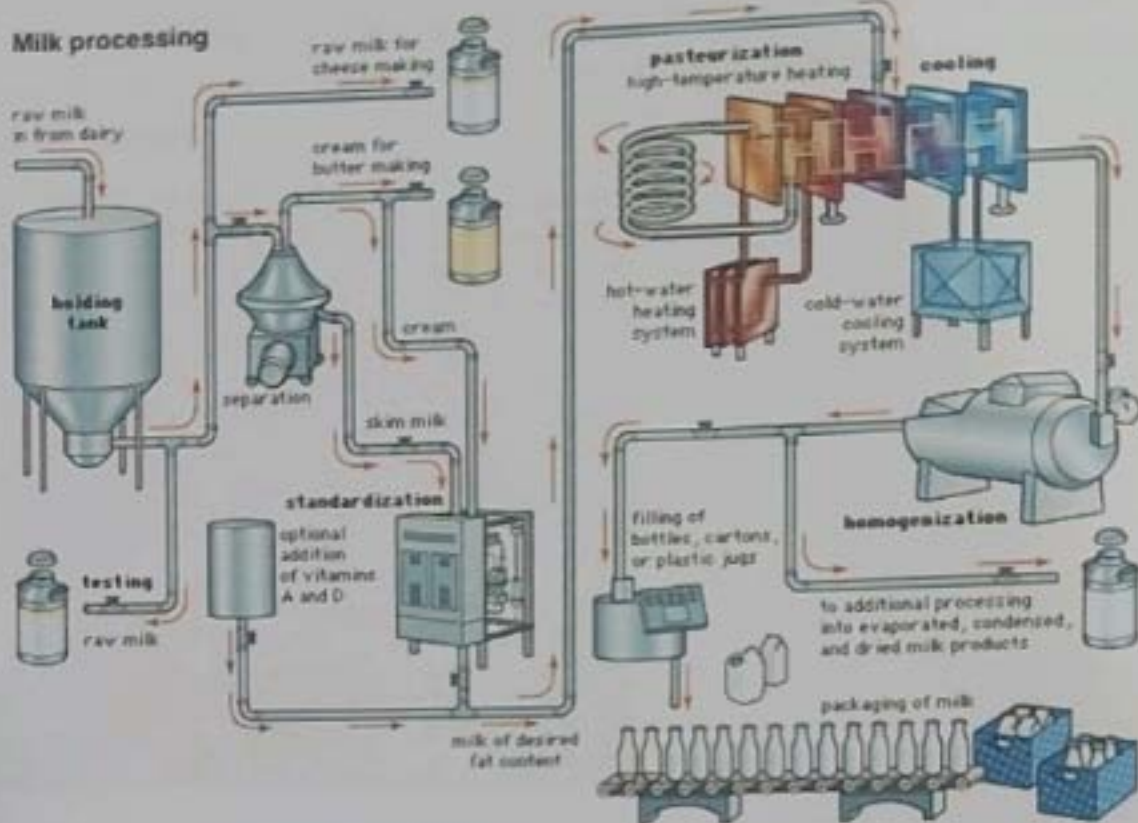
MILK PROCESSING

Milk is a valuable nutritious food that has a short shelf-life and requires careful handling. Milk is highly perishable because it is an excellent medium for the growth of microorganisms – particularly bacterial pathogens – that can cause spoilage and diseases in consumers. Milk processing allows the preservation of milk for days, weeks or months and helps to reduce food-borne illness.

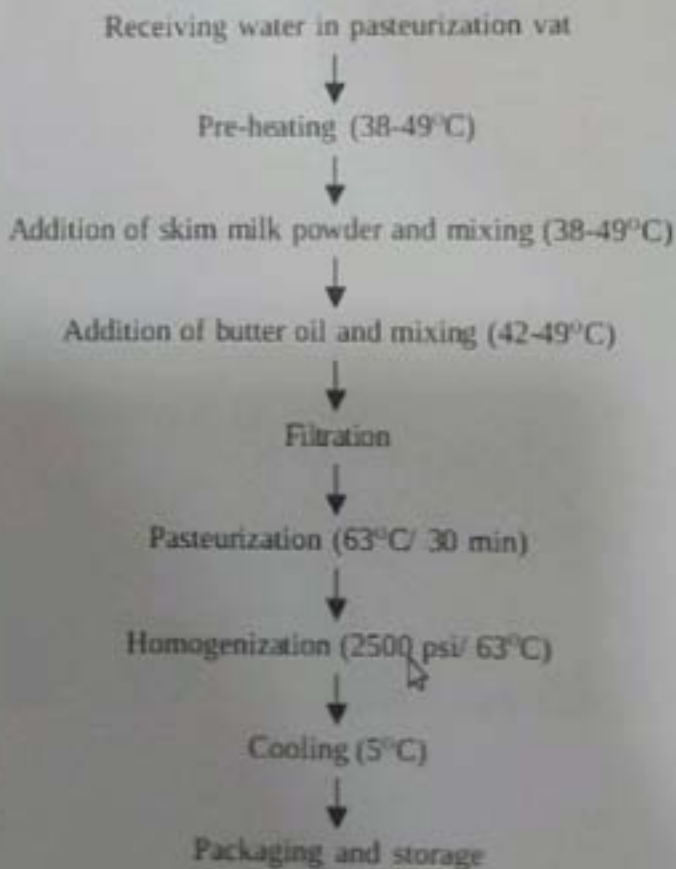
The usable life of milk can be extended for several days through techniques such as cooling (which is the factor most likely to influence the quality of raw milk) or fermentation. Pasteurization is a heat treatment process that extends the usable life of milk and reduces the numbers of possible pathogenic microorganisms to levels at which they do not represent a significant health hazard. Milk can be processed further to convert it into high-value, concentrated and easily transportable dairy products with long shelf-lives, such as butter, cheese and ghee.

Processing of dairy products gives small-scale dairy producers higher cash incomes than selling raw milk and offers better opportunities to reach regional and urban markets. Milk processing can also help to deal with seasonal fluctuations in milk supply. The transformation of raw milk into processed milk and products can benefit entire communities by generating off-farm jobs in milk collection, transportation, processing and marketing.

Milk processing



FLOW CHART



Due to the advance technology and scientific research these unit have started to produce milk that has long shelf life upto 90 days. "Product name: Trupti & Healthy life milk" are the milk which last for long time.



AWARDS AND CERTIFICATES

Year	Awards and Certificates	Dates
2001	ISO 9001 : 2001 Certification	03-04-2001
2002	National Mnemonic Logo for Milk Quality	04-01-2002
2007	Best Co-operative Milk Union Award during All India Co-op. Week	29-07-2007
2007	Award for Best Production Plant by National Productivity Council	24-05-2007
2012	ISO 22000 : 2005 Certification	06-06-2012
2017	Quality Mark Certification	26-09-2017
2017	Received National Excellence Award among medium sector Milk Unions in the country	26-09-2017

The respondents to know their awareness and usage of Nandini milk product. In 100% of the respondents are aware of Nandini milk. One can infer that the products positive image and followed by 81% of the respondents have been using nandini milk; remaining 19% have not been using nandini milk. The above information proves nandini Milk has got a potential market to retain, sustain and to have long term growth for the organization Nandini Curd also having the market demand because, about 90% of respondents are aware and 88 percent are consuming Curd. Only below 12 percent respondents are not using. Majority 84% of respondents are aware of Nandini peda and 75 percent respondents are consuming the brand. It still has a stabilized demand. From the above table it can be inferred that Nandini lassi is created a wealthy awareness in consumer minds. But still less people using the brand, only 65 of respondents are using Nandini lassi. Here about 35% of respondents still not using the product. Most of the respondents are aware of milk powder of Nandini. The above table shows 77% of respondents are aware and only 23% people not aware. But users are less than non-users. Only 69% of respondents are consuming Nandini milk powder and 31% of them are not using. It is mostly circulated in India. A part of this total production is exported to foreign countries to increase global business and demand for the Nandini products.



LIST OF PRODUCTS PRODUCED

SR.NO.	PRODUCT NAMES	NET WEIGHT OF PRODUCTS
MILK		
1	TONED MILK	500ml, 1lt
2	SHUBHAM (Standardized Milk)	500ml
3	SAMRUDHI MILK	500ml
	HOMOGENISED COW MILK	500ml, 6lts
FLEXI PACK MILK		
4	TRUPTI MILK	180ml, 500ml
5	HEALTHY LIFE MILK (Double toned milk)	500ml
CURDS & OTHER FERMENTED PRODUCTS		
6	CURDS	200g, 400g, 1kg, 6kg
7	SWEET LASSI	200ml
8	BUTTER MILK	200ml
9	CREAM	1kg
10	MANGO LASSI	200ml
11	PLAIN BUTTER MILK	500ml, 1lt
12	SET CURD / REAL THICK CURD	200ml, 400ml
GHEE		
13	GHEE	100ml, 200ml, 500ml, 1lt, 15lts
MILK SWEETS		
14	PEDA	100g, 250g
15	MYSORE PAK	100g, 250g, 500g
16	BITE	25g
17	CASHEW BURFI	100g, 250g
OTHER PRODUCTS		
18	FLAVOURED MILK	250ml
19	KHOVA	200g, 1kg
20	PANEER (Fat 4.5%)	200g, 1kg, 1800g
TRADED PRODUCTS		
21	BUTTER (Salted)	10g, 100g, 500g
22	BUTTER (Unsalted)	100g, 500g
23	DAIRY WHITENER	20g, 40g, 200g, 400g, 1kg, 10kg
24	MILK POWDER	50g, 100g, 200g, 500g, 1kg
25	BADAM MILK MIX	10g, 200g, 500g
26	BADAM BURFI	250g
27	CHOCOLATE BURFI	250g
28	BESAN LADOO	250g
29	DRY FRUITS BURFI	250g
30	KUNDA	250g
31	JAMOON	500g
32	SWEET & SALT COCONUT COOKIES	100g, 1kg
33	VERMICELLI PAYASA	200g
34	GULAB JAMOON MIX	200g
35	CHOCOLATES	9g, 11g, 3.6g
36	CHEESE	200g, 1kg

WE AT DAKSHIN KANNADA MILK UNION





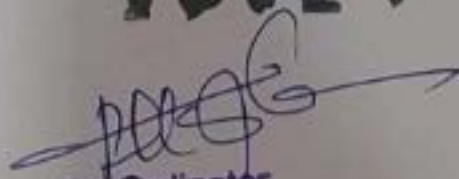
It was a great experience to see the production, packing and storing of the dairy products. We drank Nandini lassi which was cold and very energizing under the blistering sun. We were disappointed with lack of information provided by the guide to the students.

Suggestions.

Students need to see how the transactions are recorded in their books of records, to have a practical knowledge and that it may be easy for them in their further studies or employment.



thank you!


Co-Ordinator
Internal Quality Assurance Cell
Shri L.K.Khot College of Commerce
Sankeshwar.




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Shri L.K. Khot College of Commerce
Sankeshwar- 561313 Dt. Belgaum

SDVS SANGH'S

SHRI L. K. KHOT COLLEGE OF

COMMERCE

SANKESHWAR

PRINCIPLES OF ENTREPRENEURSHIP DEVELOPMENT

ASSIGNMENT ON VISIT TO

A BEAUTY PARLOUR

UNDER SUPERVISION OF : DR. D. D. KULKARNI

GROUP MEMBERS

1. *Deepika Ghatagi*
2. *Shilpa Ankali*
3. *Bhavana Maradi*
4. *Poorna Kameri*
5. *Preeti Khavani*
6. *Roshani Vyapari.*



INTRODUCTION

(About the entrepreneur)

Name of the parlour : Preeti Collection

Name of the entrepreneur: Gouri Ramchandra
Ajjannavar



Above picture shows Gouri R Ajjannavar, the woman entrepreneur of the PREETI COLLECTION beauty parlour. Her native is Sankeshwar. She has completed her pre university course in S.D.V.S . SANGAH'S Arts, Science & Commerce PU College, Sankeshwar.

Failure is the first step towards success !

Ms. Gouri actually failed in her 2nd P.U.C (Arts). By this failure she did not discourage herself but thought that this is how the life is. She encouraged herself and then got engaged in learning beauty parlour course by paying Rs.1150/- fees. After getting necessary training in beauty parlour in the year of 2001 at the age of 19 she started her own beauty parlour in her home by investing capital of only of Rs.2500/-.

From 2001 to 2014 she earned income of Rs.8,00,000 excluding expenses . During this period annually she earned income of Rs.57,142 and monthly income of Rs.7,461. When she started earning handsome amount of income from her parlour business she got an idea of opening her parlour business in a market locality.

In the year of 2014 she started her beauty parlour in the name of PREETI COLLECTION . She thought that **Preeti** name is very suitable to her business because preeti means love and she has faith in **Love**. Now Preeti collection includes Beauty parlour , Dance class and Cloth center.

Income details of Preeti Collection

Monthly Income	-	Rs. 25,000/-
Yearly Income	-	Rs. 3,00,000/-

Income details of Preeti Collection

Rent	-	Rs.20,000
Workers Payment	-	Rs.15,000
Maintenance	-	Rs. 3,000
Total	-	<u>Rs.38,000</u>

NATURE OF THE BUSINESS

The products and services a beauty salon offers can vary greatly. A full service salon offers everything , massage , hair-cuts and styling hair color and perms, tanning , waxing , practically any and every type of personal care . This Preeti Collection includes Dance class and cloth center to attract the customers towards the beauty parlour.



Eyebrow work in the parlour



DANCE CLASS



CLOTH CENTER

Procurement of raw materials

Preeti collection beauty parlour gets raw materials through local agents in Sankeshwar who have access to the beauty products manufactured in Mumbai , Dehli , Nashik.

Core competency

This Preeti collection beauty parlour salone is totally different from others because it is not providing only beauty related services it is also providing other services like running of a Dance class and also a Cloth center. This type of diversity attracts the huge no. of customers . This leads to popularize their parlour services.

QUALITIES OF ENTREPRENEUR

Preeti collection's owner is a woman entrepreneur. She has the following qualities.

- ❖ Foresight
- ❖ Decision making
- ❖ Innovation
- ❖ Risk bearing
- ❖ Good organiser
- ❖ Desire for high achievements
- ❖ Independent
- ❖ Solely managed
- ❖ Perserverance
- ❖ Courage

CHARACTERISTICS OF PREETI COLLECTION

1. Embrace technology
2. Cleanliness
3. Communication is key
4. Keep an eye on growth indicators
5. Take advantages of educational opportunities

Awards received by Gouri R Ajjannavar

- ✚ MBA College Malini Award
- ✚ Satish sugar's group dance Award



EXPERIENCE

When we started planning about this project we were tensed because this was our first experience in conducting such field study.

We all got together and outline about the project with due guidance from our Dr. D D Kulkarni Sir. We finalized Preeti collection- Beauty parlor for the project as it is having more customers and its location is very easily accessible to the customers.

Then we visited the parlour totally two times for gaining data related to parlour business. First time we introduced our selves to the proprietor Ms. Gouri and explained our objectives about under taking the project. The proprietor was really friendly. She would allow us only during off time which reveals how much serious she is about her business. We explained our requirements and pattern of data we needed. She obliged to give the data in the second visit.

We again visited after one week during her off time and she was ready with the necessary data. We also had a good experience of how she runs her Beauty parlour, how she treats her customers. We all 6 members engaged ourselves seriously in conducting the project. Overall it was nice learning experience for us.

AMBITION OF THE OWNER

She has a aim of building up **an old-age house** for the people. Opening of a **Boys clinic** for needed Groom. She wanted to expand her existing business.

GROUP PHOTO WITH OWNER OF PREETI COLLECTION



[Signature]
Co-Ordinator

Internal Quality Assurance Cell
Shri L.K.Khot College of Commerce
Sankeshwar.



[Signature]
PRINCIPAL

Shri L.K. Khot College of Commerce
Sankeshwar- 581313 Dt:Belgaum

**SDVS SANGH'S
SHRI L K KHOT COLLEGE OF COMMERCE
SANKESHWAR**



ASSIGNMENT ON TRADING ON BANGLES STORE IN SANKESHWAR

Submitted to
"Prof. D. D. KULKARNI"

Signature

Date: 30/09/2019

TEAM MEMBERS

S.NO	NAME	ROLL NUMBER
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2	Hafiza Makandar	14
3	Vaishnavi Hidaduggi	49
4	Shaheen Mulla	37
5	Sushmita Mali	44

INTRODUCTION

Bangles are traditionally rigid bracelets, originating from the Indian subcontinent, which are usually made of metal, wood, glass or plastic.

They are traditional ornaments worn mostly by women from the Indian subcontinent. It is customary for ladies, especially Indian ladies to wear bangles from decoration.

Bangles also have a very traditional value in Hinduism as it is considered inauspicious for a married woman to be bare armed.



Shalini Patel

HEENA BANGLES STORE

The shop which I visited is situated at Azad Road near Jumma Masjid in Sankeshwar. The present owner of the shop is **BADSHA MAKANADAR**.

Badsha Makandar's grandfather imitated this business of selling bangles from one street to street from 1953 to 1972 -73. That time the shop rent was 20 rupees per month.

This place purchased at 12/25 square meter place purchased by the Badsha makandar . Because of they expand there business. Now in the present this shop is runing and owned by his son Mr Badsha Makandar. This shop has 40 years of experience and has served their customer to its best.

He has also expanded his business by initiating another bangle shop in Sankeshwar at the other corner of Azad Road.

They initiated this business with a Capital investment of Rs.10,000/- in the early year in the present situation he invests Rs.50,000/- monthly to his shop for the purchase of finished materials.

Nature of Business:

- Bangles and cosmetic shop.
- All type of bangles and cosmetic easily available.
- Various varieties of collection of bangles.
- In festival season they have materials of Rs.2 lakh and in other days of 50 thousand.
- They also provide customer service to their homes.

Procurement of Raw Material:

- The shopkeeper purchases raw materials from Gujarat, Miraj, Sangli.
- They are Retailers.
- They have the collection of 2000 varieties of bangles and they collect from Gujarat, Miraj, Sangli.
- They acquire the raw materials like fashionable things are collected from various shop in a Sankeshwar.
- They many varieties of cosmetic items are purchased by another village & sale to the customers.

Core Competency:

- There are more competitors in Sankeshwar.
- They are the most famous merchants of bangles in Sankeshwar.
- Due to good services and quality they are one of the toughest competitor in Sankeshwar.
- This shop is also known as “No.1” shop for bangles in Sankeshwar.
- Focus on latest trend & fashion.
- Ladies cosmetics items are highly purchase & all types of ladies beauty items are brought.

Qualities of Entrepreneur:

- They provide best verities and quality service to the customer.
- They sell their old, broken bangles materials to the manufacturer and as 30RS per kilo and gain money through waste bangles materials.
- They provide all types of bangles such as of plastic, metal, stone etc.
- They have good customer service and communication skills.
- The modern & latest quality on thinking of customer's trend purchased update qualities.
- They attract the more customers.

EXPERIENCE:

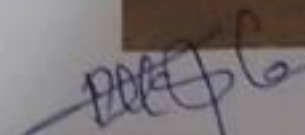
- It was wonderful experience visiting this shop which holds more than 2000 varieties of bangles. The story behind this shop is quite interesting and motivating. It helps us to understand the customer need.
- It also helps us to understand how a small shop can be runs with maximized profit.
- Modern generation cannot expect old traditional & they do not wear the bangles in their hands.

*GROUP PHOTO WITH THE ENTREPRENEUR

*






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 Internal Quality Assurance Cell
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A Assignment Project for Entrepreneur Development

Thank You




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SANKESHWAR**

PRINCIPLES OF ENTREPRENEURSHIP DEVELOPMENT

ASSIGNMENT ON VISIT TO A KHAJA PRODUCT SHOP.

Inspiration by : D.D. Kulkarni

* TEAM MEMBERS *

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2.	NIVEDITA.B.HAGARAGI	75
3.	ANKITA.S.PETAKAR	07
4.	TEJA.S.NIKADE	47
5.	LATA.D.BADIGER	68

VISIT TO:

SMALL SCALE INDUSTRY

KHAJA PRODUCT CENTER

(HOME MADE PRODUCT)



***SHIVALILA.DAYANAND.ZERALI**

JAI NAGAR

GOKAK ROAD

HUKKERI PIN:591309

TQ-HUKKERI DIST-BELGAVI.....

INTRODUCTION

WOMEN ENTREPRENEUR



SMT SHIVALILA.DAYANAND.ZERALI is an famous women entrepreneur. She established her business in 2012 and running the entrepreneur by keeping pace with her personal family and social life. The name of business is **"SHRI RENUKA KHAJA PRODUCT CENTER"**.

She initiates to introduces the new sweet home made product in market. Initially she started to produces KHAJA PRODUCT and other by products and sell them in small market .

NATURE OF BUSINESS

- SOLE PROPRIETORSHIP BUSINESS:

The entity is fully owned and managed by her. Her husband Dayanand was supported to set up her business. She started her business by taking government license.

- CAPITAL:

The initial investment was introduced of Rs 20,000/- . she ^{had} ~~was~~ taken loan from SWASAHAYA SANGH.

- SMALL SIZE:

It is a tiny and small enterprise. She started in rural area.

- CLEANLINESS:

She was keeping her kitchen area very clean and tidy. It is very hygienic place.

- COMPETITION:

She does not face any competition in the market. She alone enjoys all the facility.

- RISK AND UNCERTAINTY:

She bear all risks and uncertainty in business. She initially doesn't get the profits.

NOVELTIES OF BUSINESS

- **MODERN EQUIPMENT.**

She was preparing KHAJA by her hand. Later she bought latest machinery which reduces her work load and the work become more easier. By this it saves time and increase the production.

- **UTILISATION OF SKILLED LABOUR**

In the Beginning the Labours were uneducated and unskilled. Later on she trained the labours and specialized their skills. There were approximately 3 or 4 workers including her.

- **EXPAND THE BUSINESS.**

They started business in rural area and try to expand their business in near cities(Kholapur, Pune, Belagavi and Mumbai). These sweets were presented in form of gifts. These KHAJA PRODUCT are sold in foreign country.

- **ADDITION OF BY PRODUCTS.**

Including KHAJA PRODUCT they also produces by products like Laddu, Peda, Barfi, Chuda, Jilipi and Diet chuda.

- **IMPROVEMENT IN QUALITY.**

She makes very tasty and delicious products .She uses high quality raw materials to produces sweets.

PROCUREMENT OF RAW MATERIALS:

- ***OIL***
- ***SUGAR***
- ***RICE FLOUR***
- ***SALT***
- ***GHEE***
- ***CARDOMAN***
- ***MAIDA FLOUR***
- ***WATER***

****QUALITIES OF ENTREPRENEUR****

- ❖ ***COURAGE***
- ❖ ***BOLD IN CHARACTER***
- ❖ ***GOOD ORGANIZER***
- ❖ ***INDEPENDENT DECISION MAKING***
- ❖ ***RISK BEARER***
- ❖ ***LEADERSHIP***
- ❖ ***CONFIDENCE***
- ❖ ***FORESIGHT***
- ❖ ***HARD WORKING***

Turnover

The turnover this business is about 02 lack. And she is selling 20 kg per days. These sweet products were used in birthday parties, marriage and some other functions.

WORKING WITH LABOUR:



FEEDBACK OR EXPERIENCE

We visited for the first time to the Sweet Product Enterprise. We have got lots of business ideas to set up our own business. It was a very good experience and had lots of fun. We gain lots of information about the home-made products. By this we got inspiration to establish a new business in the future.

Group Photo with Women entrepreneur



Thank - You


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REPORT

On

BAKERY

SUBMITTED TO : DR. D. D. KULKARNI

SUBMITTED BY : SANTOSH B, NEELAPPAGOL

SIDDAPPA HANMANNAVAR

PRASAD YESHYAGOL

MAHESH GOLABAVI

PRAVIN NAYAK

SADANAND MASTI

CLASS : B.COM 3RD SEMESTER

SUBJECT : PRINCIPLES OF
ENTREPRENEURSHIP DEVELOPMENT



COLLEGE : SHRI. L. K. KHOT
COLLEGE OF
COMMERCE,
SANKESHWAR

I. Introduction:

As we have assignment to prepare a report on bakery so, we went to bakery named national bakery near bus stop, Sankeshwar. When we met with the baker we get to know so many new ideas about bakery business and the risks faced by the ^{bakers} bakers. The bakery industry plays an important role in industrial activities of food processing industry in the country. The Indian bakery sector consists of some of the foods like cakes, breads, biscuits, chips, and some snacks etc..since the development of new technology we can see variety of products in bakery industry.

The baker said that they have started their bakery business in the year of 2007, since 12 years they are in this bakery business, baker said that initially they have invested approximately 60,000 as a capital and he said that they earn \$ 1,50,000–2,00,000 income per year from bakery business, and when we had a look at the bakery it feel attractive as it has good interior and enough space, and he has maintained good visual of merchandises.

II. Nature of business:

Bakery business totally involved in production food items like cake, bread, biscuits, chips, pastries etc..and when we have conversation with the baker of national bakery we get know some features and nature of bakery business

- **Less capital** :Bakery business not need huge capital and resources to start.
- **Limited liability:** Bakery business enjoys the features of limited liability.
- **Soleproprietor** :Bakery business is a sole proprietor as it is started by single person.
- **More competition:**There is large number of competitors in the business of bakery.
- **Less management:** Bakery business is required .less management as it works with less capital and less manpower

III. **Procurement of raw materials:**

To start and to run the every business the availability of raw materials is mandatory, raw material plays significant role in successful business.

When we come to bakery business, the commonly used raw materials are flour, sugar, eggs, ghee, milk powder, yeast, salt, some dry fruits, baking powder, and cream etc..

When we met the baker of national bakery, he said that the most the raw materials (sugar, flour, eggs, cream, ghee etc..) they procure or get from the- -single dealer in specific quantity. And some raw materials they produce their own.

IV. **core competency:**

When we asked the baker of national bakery that which product is special in your bakery which is famous in your bakery he replied that, they are famous in making sweat breads and bun and this makes them different from each bakery in Sankeshwar, and this is an advantage to them. And baker ensures that their

sweet breads and buns are good in quality. And he said that they are producing new and different designs cakes in reasonable price these all things make them different from all other bakeries in Sankeshwar.

V. **Novelties :**

When bakeries are came into existence we can get only some products but now are days we can get so many varieties products in bakery, and also there were so many reforms are happen in bakery business and there is so many changes and development also happen in bakery technology and we can see so many novelties in bakery business.

The baker of national bakery gave some information about the novelties made in their business and in their business styles, like they are using new and modern technology in the production process, and they have also introduces cold drinks and ice creams in their business, and they are also started producing cold cakes and pastries.

VI. **Qualities of entrepreneur:**

- **Creativity** :Every baker should be creative as there is so much competition in the business of bakery, so baker should be creative in production of products for eg; baker should creatively design cakes to attract the customers.
- **Good communication:** when we met baker of national bakery we observed that the way of communication as we feel good communication, and we like the way that baker approaches the customer, and good communication takes an important role for the success of every bakery.
- **Innovative** :when we have look on the products designed by the baker of national bakery we saw the creativity in the product produced.
- **Tough competitor:** The baker of national bakery is giving tough competitor to his competitors, as we can see lots of bakery shops in Sankeshwar, and he has to compete with the all the competitors.
- **Sole management** : the whole bakery is totally managed By only one person.

VII. **Conclusion and experience:**

We feel that it was adventures^{reason} and it was new experience to us, and we get some ideas about how business activities are conducted, and how to face the competitors and how to face risks, and forecast uncertainties to face them. And we feel happy to have conversation with them about their business, and we would like to thank DR. D D KULKARNI sir for giving us such beautiful and use full assignment.

THANK YOU



NATIONAL BAKERY



BAKER OF NATIONAL BAKERY





THANK YOU


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:ASSIGNMENT:

TOPIC:

SERICULTURE

: GROUP MEMBERS:

- RAHUL SHAHA
- SHANKAR KALAJ
- VINOD KANTHI
- SANDEEP SOLLAPURE
- VEERABHADRA KUMBAR

INFORMATION OF ENTREPRENEUR

BUSINESS : SERICULTURE
OWNER NAME: PRADEEP PATIL
LOCATION : AMMANAGI
BUSINESS START: SINCE 2007(NOW 12YRS)

INTRODUCTION:

Sericulture is an agro based industry involves of silkworms for the production of raw silk. Which is yarn obtained out of cocoons spun by certain species of insects silk has been blended with the life & culture of the Indians?

India has been history in silk production at trades back to 15th century & the world over sericulture business provides employment to roughly 8.25 million person in rural & semi urban areas in India throughout 2015-2016

RAW MATERIALS:

For doing sericulture business some important raw materials needed like land secured area & very peaceful nature some series materials like (mulberry, cocoons) prepared house of many equipment & feed solely on the leaves of mulberry trees.

The entrepreneur says he as acquired 57/21 ft area for construct a series home & 2acre land of his food creating. Food like tussah (tutee) & they have invested 150000 for developing his business.

NATURE OF BUSINESS:

In this generation every business have a competition, here one of the main business like sericulture. Sericulture is very old time occupation , and many people have doing this business in India earlier people are used more series clothes to attract the peoples now a days the series clothes rate are very high level in this situation because of developing countries.

The entrepreneur pradeep opinion he has bought cocoons for U-Khanapur & he has bring a 250lings of cocoons. If his opinion "1 lings like min 500 cocoons" &he have bring a 250 lings of cocoons in our calculation he has

bring a 125000 cocoons for one side. And he has said that for one transportation like (one bid) he takes 45days for clear preference of silkworm. One transportation he has transport 2 quintal of silk for "Ram Nagar" industry & per kg of silk Rs500. And our calculation he has earn 100000/- for one transportation but many other investment & buying a cocoons or management expenses he has spend 75000/- of money & he has earned a profit 25000/- for one transportation (bid).

- Sericulture has been good business & well preference in public sectors.
- The entrepreneur has been invested Rs150000/- for a creating his business.
- They have earned money for one transportation of silkworms like(bid) Rs 25000/-

NOVELTIES:

This business has been located in near of Ammanagi & very peaceful area. It is very helpful & positive things for entrepreneur, and since 12yrs he has doing sericulture business work in his land. His developing these business year by year & he was living his life healthy & happily. And one important thing about this entrepreneur he has control single his work. Non of workers are not needed to this business. Because this business has related to agricultural

base. First he has started his business very small & short income like some one or two lings of cocoons but they have developed his business year by year. They entrepreneur says in this business non of machine electrical power & any dangerous material are not allow it has been natural business in our country no any side effect in this business. It has been cultural & women needed silk clothes in this work.

QUALITIES OF ENTRAPRENEUR:

- *This entrepreneur work all days in year & month he takes none of holidays for his work.*
- *This entrepreneur has started has business on its own, he didn't stated business with partnership & he didn't took anyone help.*
- *This entrepreneur has specialist for controlling the business & earning a big profit for small investment.*
- *This entrepreneur has lot of patience & any time cool minded.*
- *This entrepreneur has all types' things in agricultural & sericulture based business.*

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EXPERIENCE:

This entrepreneur "pradeep patil" actually his was my friend father we all of planed for these thinks and tell us when he was welcome^d us. And he was showing his sericulture work. And explain^{ed} about he^p's business and some things about today generation about this business.

And after towards he was treat for all like (tea etc.....). We ask some more information and he was gave us point to point information about his work.

Then he was said lastly, if all of you do study well, smart thinking capacity, public knowledge, hard work it, you will achieve and successful in your life. And our opinion this visit very interesting in our life. I will say thanks for D.D.Kulkarni sir for giving us these type activities lil assignment.



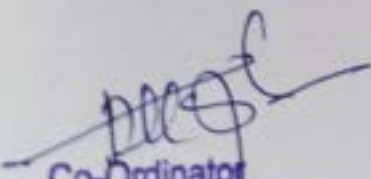
OUR CONVERSATION WITH ENTREPRENEUR
WITH



FOOD OF COCOONS

COCOONS




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SHRI L. K. KHOT COLLEGE
OF COMMERCE
SANKESHAWAR

ASSIGNMENT

SUBJECT:

**PRINCIPLES OF
ENTREPRENEURSHIP
DEVELOPMENT**



TOPIC :

CANTEEN VISIT

GROUP MEMBERS

- AMAR LABBI
- BASAVARAJ KUTOLI
- VISHAL BASTAWADI
- AKASH KAMATE
- DAYANAND KOPARDE

INFORMATION OF ENTRAPRENEUR

CANTEEN NAME: SANTOSH CANTEEN

CANTEEN OWNER: SANTOSH NAIK

CANTEEN LOCATED: OLD PB ROAD SANKESHWAR

CANTEEN STARTED: SINCE (1970) 54 YEARS

INTRODUCTION:

A canteen like school canteens and other college's food service are important educational resources. They have an important role in the provision of food to students and the college community as well as being an integral part of college environment.

Santosh canteen has providing good food supplement and less price of other hotel it has been many profit earning in daily business and it become well taste items.

And they have run daily morning to evening his canteen and the owner arrange many workers to supply the breakfast and some other food to costumers.

PROCUREMENT OF RAW MATERIAL:

As we know for the establishment and to run every Business raw materials are important and raw material plays essential role in the success of the business.

When we went to the santosh canteen we got some information about raw materials that they use some raw materials namely sugar, tea powder, sunflower oil, and flours etc.. Are used in business of canteen

Nature of business:

Canteen is the business totally involved in the production of snacks and cooking business when we had interact ^{ed} with the owner of Santosh canteen we ^{got to} get know about some nature and characteristic of canteen business that are namely

- Good organizer: we feel that he has good organizing capacity and the things are well organized
- Good communication: when we had conversation with the owner of santosh canteen we feel the good communication of his with his customer
- They have provide healthy food in his business
- They have invested daily 2000rs
- They have earn daily 4000rs
- They will earning profit 2000rs

NOVELTIES

This shop has been located in near SDVS College old PB road Sankeshwar. This canteen is more useful to this student. Since last 54 years he has doing a work. He developing this canteen year by year and he decide to develop this canteen more in future days in this canteen 4 members are working accept owner. 1st he has started business with items like BONDA AND IDLLI.

EXPERIENCE:

When we have entered in that canteen that business man was welcome us. He was very happy when we told him that we come from college for get information about him. He has give all the information what we asked him he told him us every year some student come here and gets information and businessman was very happy by seeing our work and he give cup of tea for all our members we also happy by saying that business man smiling after Conversation with us. And a big thanks for D.D. KULKARNI sir giving for the task.

PHOTOS OF CANTEEN VISIT





SHOT ON REDMI Y3
AI DUAL CAMERA



SHOT ON REDMI Y3
AI DUAL CAMERA

THANK YOU

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SUBMITTED TO : D D KULAKARNI SIR

SHRI.L.K.KHOT COLLEGE OF
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SANKESHWAR

PRINCIPLES OF
ENTREPRENEURSHIP
DEVELOPMENT

ASSIGNMENT

GUIDED BY :-

Dr.D.D.KULKARNI

VISIT TO YASHODHAN FOOTWEAR

- ADITYA DESHPANDE
- AJAY BHOITE
- PRAKASH KOTABAGI
- ROHAAN MOGAL
- SHRINIVAS KULKARNI
- YASH MANGADONKAR

INTRODUCTION

This footwear shop was started in 1977 by shri.B.L.Pednekar. This shop is 42 yrs old . Now the shop is owned and managed by Shri.Chandrakant pednekar son of B.L.Pednekar. It is their family business. The shop is located on old PB Road near bus stand. It is the oldest footwear shop in sankeshwar .

NATURE OF BUSINESS

As the shop is old the customers come here with trust as they get the quality and cheaper product in this shop. Shri.B.L.Pednekar started this shop. He was working as telephone officer then he retired and thought to start his own business. At the beginning he use to manufacture the well known to all kolhapuri chappals as well as different leather chappals. After few years he took some area by taking loan from bank for confirmation of loan the bank agents came and saw all area and confirmed his loan.

At the beginning price of the chappals from RS.5,RS.8,RS.12 etc. as per the brand and quality.Now a days the profit earning is reduced due to competition.

10000 to 15000 is the daily sale. The shop is opened at 8:30 am and closed at 9:00 pm . There are 3 workers working in the shop they get wages on weekly basis.

PROCUREMENT OF RAW MATERIAL

After getting retirement as telephone officer Shri.B.L.Pednekar thought to start his own business. He got an idea of producing the leather chappals. Then he started the manufacturing the chappals with few workers. He used to take raw materials from various places like Kanpur, Agra and other. At that time the raw material of leather in Kanpur and Agra was of better quality rather than other places. At that time the price of raw material was less compares to others.

Now he purchases the goods directly from the manufacturer and stores it inside the godown.

SALES

Sale of this footwear shop is better than others. Here the old people come at high numbers because of the trust and quality. He said that most of local customers always purchasing products from their shop but the customer from near villages are decreased after the sankeshwar has developed.

The daily sale at beginning was about 30000 to 40000 and now it came down at 10000 to 15000 due to competition and new shops.

There are more than 25 footwear shops near bus stand so the customer can choose the better one from it to purchase and due to E-Market and more competitors the customers and profit level is decreased.

CORE COMPETENCY

While purchasing the area for shop he choosed area where the crowd is more i.e:- At near the bus stand its become easy to purchase footwear for them because the first shop their eyes seen is the yashodhan footwears. And they don't need to go too long to purchase just footwear. And the customer get attract^{ed} and buy the product from the shop about 40 years ago there were 2 or 3 footwear shops near the bus stand at that time he earned more profit compared to other entrepreneur.

Now there more than 15 footwear shops near bus stand so the customer can choose the better one from it to purchase and due to E-Market and more competitors the customers and profit level is decreased.

NOVELTIES

Innovation is important in marketing sector. The entrepreneur has to modify the structure of his working place. So that the customer can be attracted.

This entrepreneur started the footwear shop 42 years ago. At that time he purchased the area and started footwear shop. It was very small in size, the customer had to wait outside the shop to purchase. Because the size was small and no place to sit inside the shop.

After some years he purchased the area beside that shop and modified it into some large size. So The customers will comfortable to purchase.

Now in the shop he has made a facility of drinking water and for security purpose CCTV cameras have been set up. Inside the shop he has constructed underground room and he used it for godown purpose. In coming days he is going to again modify the shop.

QUALITIES OF ENTREPRENEUR

HARD WORKER:-

The entrepreneur Shri. B.L . Pednekar is at old age but he come to shop daily to look over and supervise this is the real achivement of a successful entrepreneur. For starting the business he had faced some financial problem like to purchase the land as well as for purchasing raw material to manufacture leather products. Sometimes he personally has to bring the raw materials from different places .

- Self starter
- Disciplined
- Passion
- Focused

POLITENESS

The entrepreneur is very polite with his customers. He communicates very friendly with the customers and workers. He gives the product according to the need of customers.

OTHERS QUALITIES OF ENTREPRENEUR:-

- Open minded
- Creative thinking
- Self starter
- Disciplined
- Passion
- Focused

EXPERIENCE

As we got the assignment on the footwear shop. We discussed and choosed the shop which is old and popular so that we can get more information. So we choosed YASHODAN FOOTWEAR shop.

when we entered inside the shop the owner welcomed us, we all gave our introduction to him and then told about assignment. Then he gave the permission to ask the question. We all the members asked the questions to the owner and wrote down in a book what he said. As we made the questionnaire before visiting the shop. It was easy to ask the questions to the entrepreneur

the experience in doing the assignment was best and helpful to all the group members.

FEEDBACK

The experience in doing the assignment was best and helpful to us . We hope we get such more assignments to develop communication skill as well as marketing knowledge.

NOTE:-

NO SINGLE WORD IS
COPIED FROM OTHERS NOR
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FROM YOUTUBE.

MAIN SHOP



GODOWN





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REPORT OF FIELD VISIT TO LAXMI BAKERY, SANKESHWAR

Date of the Activity	31 st July 2019
Organizing Department	Commerce
No of teachers participated	01
No of Students Participated	11
Collaborating agency	Laxmi Bakery, Sankeshwar
Outcome of the activity	Problems of Food Processing Units



[Handwritten Signature]

Signature of Teacher Co-ordinator

Signature of Proprietor



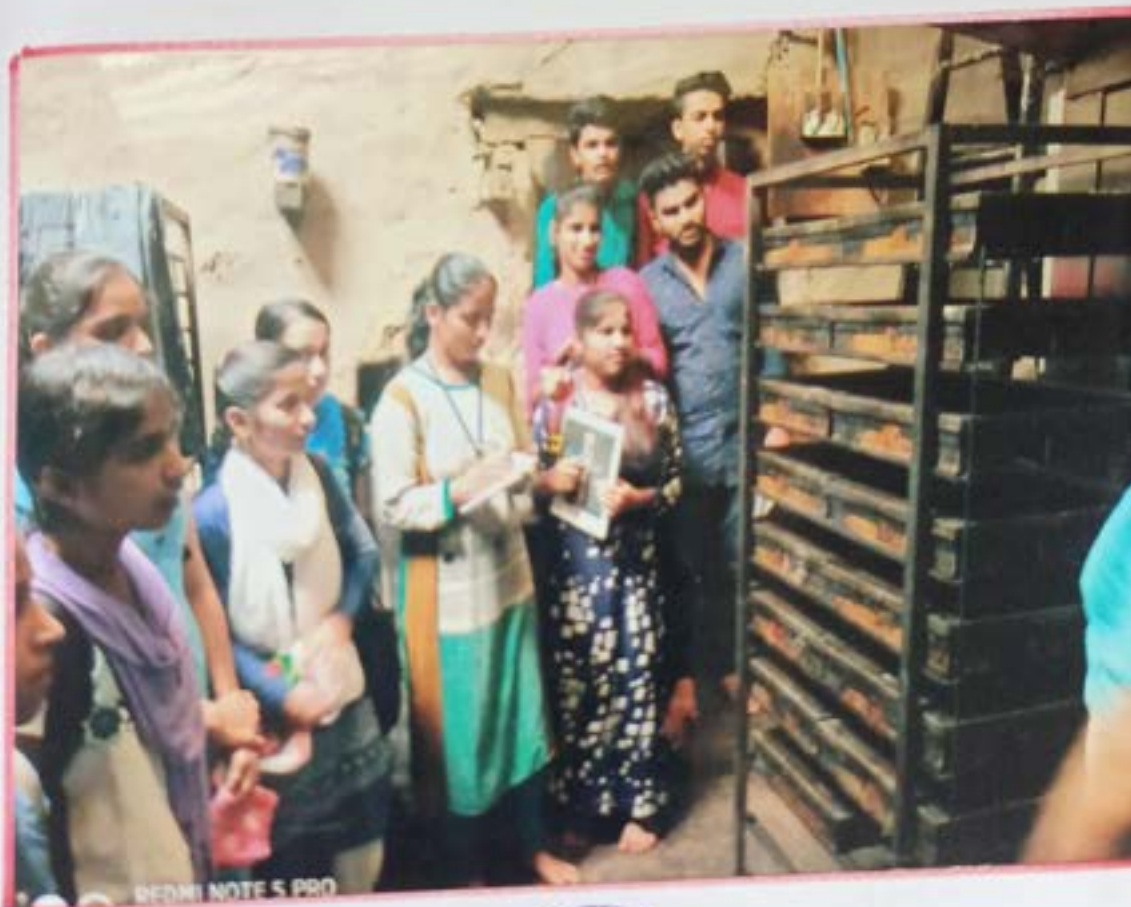
Attendance of Students during Visit

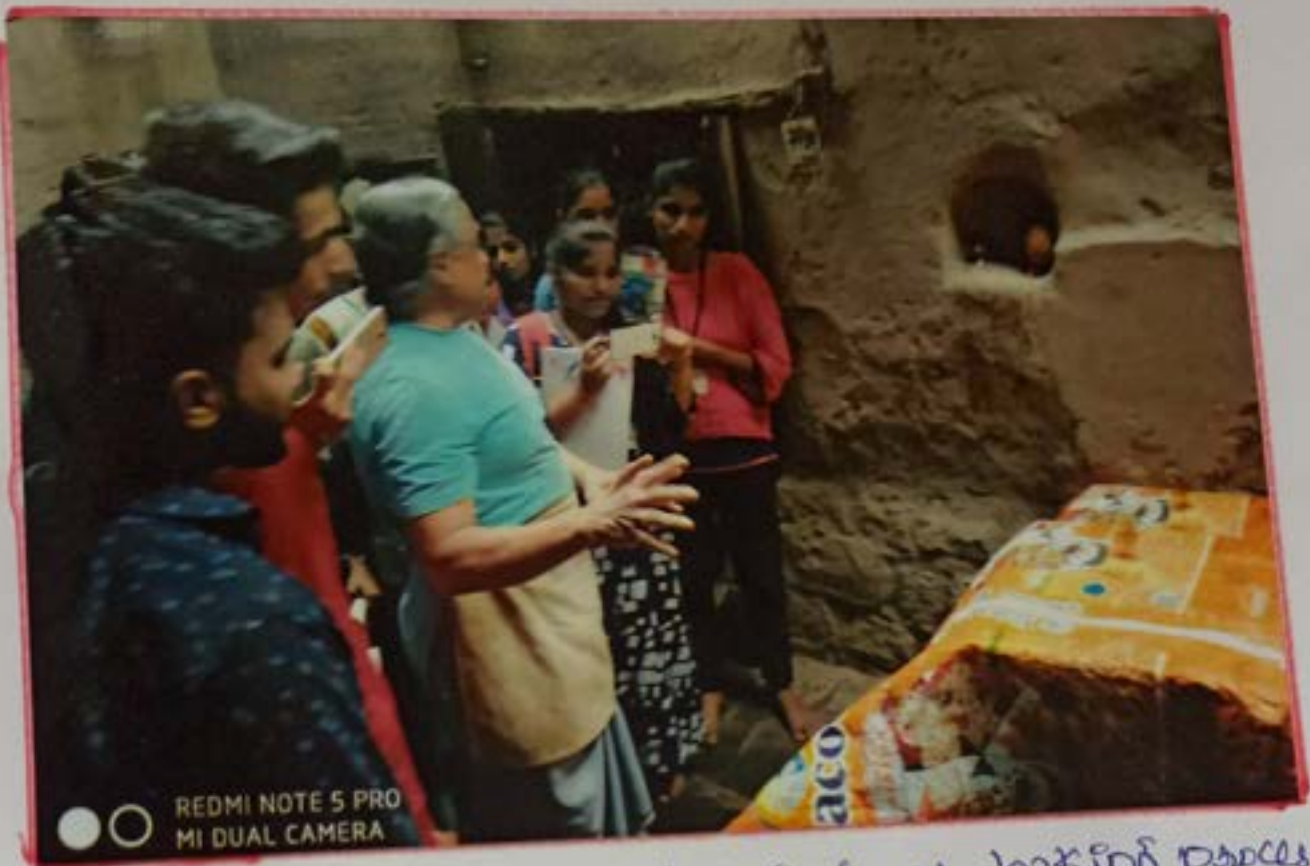
Sl No	Names of Students	Mobile No	Signature
1	Mr. Aditya R Deshpande	7619292151	<i>A. Deshpande</i>
2	Mr. Abhishek Bharmannavar	9741696057	<i>A. Bharmannavar</i>
3	Mr. Shrinivas R Kulkarni	9113215362	<i>S. R. Kulkarni</i>
4	Miss Deepika Ghatage	8310558948	<i>D. Ghatage</i>
5	Miss Bhavana Maradi	8792486585	<i>B. Maradi</i>
6	Miss Teja Nikade	9606682165	<i>T. Nikade</i>
7	Miss Maheshwari Belavi	8105183182	M. S. Belavi
8	Miss Shilpa Ankale	8951511013	
9	Miss Ankita Petekar	9513421645	<i>A. Petekar</i>
10	Miss Sushmita Mali	9632971211	S. P. Mali
11	Miss Vaishnavi Hidaduggi	9483104112	V. S. Hidaduggi





Interaction by the students with proprietor





REDMI NOTE 5 PRO
MI DUAL CAMERA

Proprietor is explaining of baking process

[Handwritten Signature]

Co-Ordinator
Internal Quality Assurance Cell
Shri L.K.Khot College of Commerce
Sankeshwar.



[Handwritten Signature]

PRINCIPAL
Shri L.K. Khot College of Commerce
Sankeshwar- 581113 Dt. Belgaum



Transaction Successful

03:14 pm on 29 Oct 2021

Received from



Chavan Sir

₹150

8050939781

Banking Name : Kantappa Rekhappa Chavan ✓



Transfer Details



Transaction ID

T2110291514308403693400

Credited to



*****9773

₹150

UTR: 130265722343


Co-Ordinator
Internal Quality Assurance Cell
Shri L.K.Khol College of Commerce
Sankeshwar.


Powered by


PRINCIPAL
Shri L.K. Khol College of Commerce
Sankeshwar- 581375 Dt:Belgaum



Transaction Successful

03:02 pm on 29 Oct 2021

Received from



*****2709

₹10

94XXXXXX709



Transfer Details



Transaction ID

T2110291502109637091685

Credited to



*****9773

₹10

UTR: 130226049158


Co-Ordinator
Internal Quality Assurance Cell
Shri L.K.Khot College of Commerce
Sankeshwar.

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Sankeshwar- 501313 Dt:Belgaum