

**SRI GVG VISALAKSHI COLLEGE FOR WOMEN
(AUTONOMOUS)**

Affiliated to Bharathiar University

Accredited at 'A' by NAAC

An ISO Certified Institution

UDUMALPET-642 128

DEPARTMENT OF COMMERCE

INTERNSHIP TRAINING REPORT

2017-2018



Submitted by

NAME : A.TAIYUBA

CLASS : I M.COM

REG.NO : 17MC6939.

CERTIFICATE

This is to certify that **Ms. A. TAIYUBA** I st year M.Com Student of **SRI G.V.G VISALAKSHI COLLEGE FOR WOMEN, UDUMALPET** underwent Internship Training in our concern during the period 22-11-2017 to 29-11-2017 & 18-12-2017 to 23-12-2017.

During the of her internship program with us she was sound punctual, hard working and inquisitive.

THE PROFESSIONAL COURIER,
Opp. Indian Bank,
170. 171/, Palani Road,
UDUMALPET - 642 126.
Ph: 04252 - 225997

Place : UDUMALPET

Date : 23.12.2017

With Regards
PROFESSIONAL COURIER.

Control
Office Incharge

S. No	CONTENT
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2	Organization Profile
3	About The System
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Date	Day Schedule
22-11-2017	Introduction to Departments
23-11-2017	Collection Centre
24-11-2017	Booking Charges Details
25-11-2017	System Administration
18-12-2017	Phone Documents
19-12-2017	Data Entry
20-12-2017	Parcel Delivery
20-12-2017	Return Parcel

INTRODUCTION

The Professional Couriers (TPC) was incorporated on 1st November 1987. The founders were young, qualified and could have sought employment anywhere. But they were made of different stuff. They decided that they should build their own fortunes with their own hand and had visions of creating an organization, which could provide employment to thousands of youngsters, like them but perhaps with lesser chances of being winners in the rat race. This is a daring venture indeed, but they jumped headlong into it. Thus was born TPC with a purpose.

The Octo Professionals : The eight Directors of this company had a high ideology of excellence in service and employment creation for the young and ambitious, thus a company was born with an ideology of Rural Employment & Rural Empowerment. In its infant stages TPC was nurtured with tender care by them. This involved a great sacrifice choosing a road full of obstacles while one with clear passage, routine though was gaping at them, tempting them to take. Those were also the days when the concept of courier was pretty vague. Therefore they had to pioneer a path for their organization TPC and impart to it a culture of its own with an accent on ethics and excellence. TPC gives employment to thousands of people. It has turned hundreds of ambitious aspiring youngsters to be the proud Managers of an elite company. Much more, it is today a Courier organization which is being looked upon by the others as a role model of what a courier should be.

Today TPC in India has 20 Regional Offices, over 2485 Offices, over 5000 Collection Centers and easily well over 25,000 destinations, where delivery is possible, by far, the biggest Courier Network in India. Its organization paved the

way for a reliable and an economically affordable express courier service which was considered a luxury in India prior to its incorporation.

THE PROFESSIONAL COURIERS was founded in 1987 by

Mr. P.M.Abraham

Mr. S Ahamed Meeran

Mr. Oommen C. Chacko

Late. Mrs. V.Padmavathi

Mr. Ronny George

In its ambition to grow from strength to strength, it has launched in 1999, its International Subsidiary Company M/s The Professional International Couriers Pvt.Ltd. and had opened its International Hub Operations at Chennai, Delhi, Kolkata & Mumbai. Its Business Associates in Dubai & Singapore catered to its services in 230 Countries. 2007, the Group had formed a company M/s.The Professional Couriers Network Ltd. (PCNL) to consolidate its Operations base in entire North/West/East and Central India and the same had focused on strengthening its Network of Franchisees and its own offices, with its Corporate Office at New Delhi, India. 2009 was a daring year for the Group in forming separate Companies namely, M/s The Professional Couriers USA Inc., Newyork/USA, Professional Couriers LLC., Dubai/UAE, Professional Couriers Pte Ltd., Singapore and established there its own Offices and Operations.

As part of the company's Corporate Social Responsibilities, it has found a Charitable Trust in the year 2009 M/s.The Professional Couriers Charitable Trust (Regd) with its Head Office at Mumbai, India

ORGANIZATION PROFILE:

THE PROFESSIONAL COURIER OFFICE was established in the year 1988 in Udumalpet. This Office is one of the fast going offices. It provides good services to their customers and rendering 20 hours service a day. THE PROFESSIONAL COURIER OFFICE is one of the leading Couriers in Udumalpet. It delivers courier to all the Customers in Udumalpet. It has five branches.

The branches are also named as THE PROFESSIONAL COURIER OFFICE. It is situated near to Udumalpet bus Stand. Professional Couriers having branches all over Tamilnadu. It has more than hundred branches in all over Tamilnadu. It provides parcel service, courier's service and so on.

There are totally fifteen members working in Udumalpet branch. It provides parcel service to Udumalpet, Madathukulam, Kudimangalam, Mukkonam Kottamangalm and other areas.

ABOUT THE SYSTEM

BOOKING DETAILS:

The booking details module contains Booking date, Customer code, Customer name, Customer code, Address, Contact no, Receiver address, Receiver name, and Receiver contact no and place.

BILL DETAILS:

The bill details module Contains Bill no, Bill date, Booking no, Customer address, Receiver address, No of parcel, Cell No, Place, Weight and Amount.

CUSTOMER DETAILS:

The Customer details module contains Customer Code, Customer Name, Gender, City, Address, E-mail ID, and Contact Number.

EMPLOYEE DETAILS:

The Employee detail module contains Employee code, Employee Name, Date of Birth, Gender, Date of join, Designation Address and Phone Number.

DELIVERY DETAILS:

The delivery details module contains Delivery Code, No of Parcel, Employee Code, Employee Name, Cell No and Parcel No.

BRANCH DETAILS:

The branch details module contains Branch Code, Branch Name, No of Employee, Address, Phone No, and Email ID.

FEATURES OF THE NETWORK

- ☞ Efficient and safe delivery of your consignments.
- ☞ Well co-ordinate own fleet of transport system of vehicles, leased Rail wagons, bus and train on Travel courier, inter connecting all distinctions, hand-carrying valuable documents without any delay.
- ☞ Network supervision by Hub centre in-charges
- ☞ Monthly billing facility for bulk volume customers.
- ☞ Offering desk pickups and Door deliveries at no extra cost
- ☞ Offering (POD) Proof of Deliveries on your request.
- ☞ Extensive Network in India covering all bank locations
- ☞ Overnight service to metros and several major cities/Towns in India and International service to all corners of globe.
- ☞ Cargo service by Air/Surface available to all destinations.
- ☞ Express collection centre available nearest to the customers.
- ☞ Customized service packages to fit specific needs.
- ☞ Transit insurance facility for non-insured goods on request.
- ☞ Consignment d status delivery available in the website.
- ☞ Consignment status available in the mobile phone SMS

The project is computerize THE PROFESSIONAL COURIER OFFICE.

The objective is to create engineer database for THE PROFESSIONAL COURIER OFFICE MANAGEMENT SYSTM in order to maintain the staff details and record their Delivered details in the organization.

1. To create customer database regarding Billing details about the service provided to the customer.
2. To prepare necessary records for accounting and management.
3. To understand the concept of Visual Basic.

SUB-OBJECTIVE:

- ✦ The details of Customer
- ✦ The Booking details
- ✦ Billing details
- ✦ Delivery Records.

PROFESSIONAL COURIER SERVICE

The Professional Courier offers a comprehensive range of solutions to the requirements of delivery of Document /Nom-Document, all types of cargo-high value, credit and urgent shipments all over India and any part of the world. Based on the specific requirements of each individual or corporate the company provides customized services with the application of multi-Module distribution systems intergraded by surface Transport and their freight/sea Freight.



We
CARE
for your
VALUABLES

CUSTOMER SUGGESTION FORM:

At the end of Track you get the status report of all parcels and you can also contact details and we will revert to you if there is any problem.

Mobile Number

Email ID

Enter a Note (Consignee address, Contact number, Content, etc., if any)

If there is any service issue [Register Complaint](#)

TRACK N' TRACE

Consignee Incl Pass

C/a No. Ref. No.

TPC LOGIN

User ID

Password

QUICK LINKS

- Request to Patron
- Tools
- International Documentation
- Service Guide
- Media Room & Events
- FAQ

DOMESTIC INTERNATIONAL ALL AROUND WORLD YOUR SUGGESTION

FREE Door to Door PICK-UP


Email Id

PROFESSIONAL COURIER TARIFF RATES:

Home		Tariff	Pickup Request	Complaint Registration	Online Payment	Consignment
Tariff (விலைப்பட்டியல்)						
20 மார்ச்சு 2013 முதல்						
கிழிந்தாடு (பாக்கல்)		கிழிந்தாடு				
Kg	Rs.	பாக்கல்		கனம் 500gms வரை		
0.501 - 1.000	40	கிழிந்தாடு மற்றும் பாக்கல்/சேரி		ரூ.25		
1.101 - 1.500	50	கிழிந்தாடு				
1.501 - 2.000	65	மலைப்பகுதிகள்		கனம் 500gms வரை பாக்கல் 1 Kg		
2.001 - 2.500	80	கிழிந்தாடு, வால்பாறை, கொடைக்காணல்		ரூ.35 ரூ.50		
2.501 - 3.000	90	சேலை				
3.001 - 3.500	95	பாக்கல்		கனம் 500gms வரை பாக்கல் 501gms க்கும்		
3.501 - 4.000	100	மாநகர அலைக்கூறு மட்டும்		ரூ.10 ரூ.15		
4.001 - 4.500	105	கருப்பு, ஒமலா, தட்டிப்பட்டி, திரும்பாலை, அரிவாறு, சூலா, வீராண்டி, மலர், அட்டை, வாழ்ப்பாடி, தம்மப்பட்டி, ஏறாடு		ரூ.15 ரூ.20		
4.501 - 5.000	110	குள் குத்தியா				
5.001 - 5.500	115	பாக்கல்		கனம் 500g வரை பாக்கல் 1 Kg and above (per Kg)		
5.501 - 6.000	125	சேலா		ரூ.40 ரூ.45		
6.001 - 6.500	135	ஆத்திரா		ரூ.40 ரூ.55		
6.501 - 7.000	140	கந்தலா		ரூ.40 ரூ.55		
7.001 - 7.500	150					
7.501 - 8.000	160					
8.001 - 8.500	170					
8.501 - 9.000	180					
9.001 - 9.500	185					
9.501 - 10.000	195					

8.001 - 8.500	170	பாக்கல்		ரூ.40 ரூ.45		
8.501 - 9.000	180	சேலா		ரூ.40 ரூ.45		
9.001 - 9.500	185	ஆத்திரா		ரூ.40 ரூ.55		
9.501 - 10.000	195	கந்தலா		ரூ.40 ரூ.55		
10.001 - 10.500	160	வட குத்தியா				
10.501 - 11.000	165	பாக்கல்	கனம்			
11.101 - 11.500	170	500g வரை	251g - 500g	501g - 750g	751g - 1Kg	1Kg க்கும் (per Kg)
11.501 - 12.000	175	(முன்பு, கொல்கத்தா (மற்றும்) வட மாநிலங்கள்)	ரூ.50	ரூ.50	ரூ.75	ரூ.100
12.001 - 12.500	180	ஆத்திரா	ரூ.75	ரூ.90	ரூ.100	ரூ.120
12.501 - 13.000	185	ஸ்பெஷல் கன்கள்				
13.001 - 13.500	190	ரூ.வரை		ரூ.500		
13.501 - 14.000	195	கன்கள்		ரூ.250		
14.001 - 14.500	200	ஒரிஜினல் சான்றிதழ்		ரூ.100 + புகுவிய சாஜ்		
14.501 - 15.000	205	டிபார்வென்சுகள்		ரூ.100 + புகுவிய சாஜ்		
15.001 - 15.500	210	R.C புகு		ரூ.100 + புகுவிய சாஜ்		
15.501 - 16.000	215	சிங்காடுகள்		ரூ.100 + புகுவிய சாஜ்		
16.001 - 16.500	220	கி:பட் பொருட்கள்		ரூ.100 + புகுவிய சாஜ்		
16.501 - 17.000	225	மற்றும் அபலாடுகளுக்கும் புகுவிய செய்யப்படும்				
17.001 - 17.500	230					
17.501 - 18.000	235					
18.001 - 18.500	240					
18.501 - 19.000	245					
19.001 - 19.500	250					
19.501 - 20.000	255					

PINCODE DETAILS:



THE PROFESSIONAL COURIERS
DOMESTIC & INTERNATIONAL - COURIER & CARGO


DOMESTIC INTERNATIONAL
About Us
Vision
Services
Features
Network
Operations
Pickup Request
Customer Care

Pincode
Delivery Area
Our Stations
Our Station codes
Quick View

Pincode

S.No.	PINCODE	CITY	COLLECTION CENTER	STATE	SERVICEABLE	REMARKS
1	642126	Eripalayam	UPT	TN	YES	<input type="button" value="Comments"/>
2	642126	Udamalpet	UPT	TN	YES	<input type="button" value="Comments"/>
3	642126	Udamalpet Bazaar	UPT	TN	YES	<input type="button" value="Comments"/>
4	642126	Udamalpet East	UPT	TN	YES	<input type="button" value="Comments"/>
5	642126	Udamalpet South	UPT	TN	YES	<input type="button" value="Comments"/>
6	642126	Udumalpet	UPT	TN	YES	<input type="button" value="Comments"/>
7	642126	Udumalpet	UPT	TN	YES	<input type="button" value="Comments"/>

QUOTE



QUALITY POLICY

We at The Professional Couriers are committed to satisfy the expectations of our customers through timely and

- Track N' Trace
- Request to Patrons
- International Documentation
- Service Guide
- Tools
- Media Room & Events
- FAQ
- Contact Us
- Terms & Conditions

SYSTEM ANALYSIS

INTRODUCTION:

System analysis as an activity is almost old as mankind. Any endeavour that is direct towards analysis and assessment of an existing process leading to its modifications may be termed as system analysis.

The terms system analysis is used in the context of computerization of information system. And this is concerned with investing, analyzing designing implementation and evaluating information system in an organization.

All organization are complex must dynamic with participants having identifiable objective. The information system must help in integrating of these objectives and generate information for meeting the overall organizational objectives.

Basic Purpose of system analysis is,

- a. Investigation of the existing information usages, systems and procedures of the organization with a view to discover and identify the bottlenecks and problem areas. Major thrust should be directed towards activities incurring high costs, long through put times and considerable clerical effort.
- b. Analyzing the findings of the investigation so that they can be used effectively in designing a new system.
- c. Determine the most appropriate aspect of computer and communication technology to be employed, for designing the proposed system.

The process of system analysis is triggered by the realization of an organization the existing or future requirements. Organization using manual systems might decide to introduce automation for improving efficiency and competitiveness alternately, organization using computerized information system may seek enhancement, up gradation or integration of systems.

EXISTING SYSTEM

The existing system is a manual processing system. This system may be error prone. Since maintaining the system manually does not ensure accuracy and has a lot of drawbacks. Manual system involves number of paper works, consumes time for the entries in the delivery and BOOKING.

So, the manual system contains some disadvantage to the shopkeeper, the Customer. It is very difficult to manage in handling notebooks.

The existing system has the following drawbacks:

- ❖ It is time consuming of timing while searching for pending details and BOOKING levels from the notebook.
- ❖ Existing system lacks accuracy.
- ❖ It is difficult to prepare bill analysis reports, since: it takes a lot of time.
- ❖ Manual system needs a lot of manpower to maintain the customer, Bill, Employee and Delivery modules.
- ❖ Maintaining the large volume of data is difficult.
- ❖ Loss of data cannot be avoided.

Due to the above-mentioned difficulties, it has been decided to computerize all the activities.

DRAWBACKS OF EXISTING SYSTEM

- ☞ Since, the data is maintained manually in registers, there is a possibility of lack of accuracy.
- ☞ Time consuming due to manual operations.
- ☞ Possibilities of malfunctions.
- ☞ Chances to lose new customers.
- ☞ Inability to provide timely service.
- ☞ Inability to produce timely reports.

PROPOSED SYSTEM

The proposed system was formulated based on the study of the existing system. The details regarding purchase, sales and customer are maintained and can be retrieved easily from the proposed system.

This system is especially developed for making the transaction faster in Organization. This eliminated all the disadvantages in the existing system.

ADVANTAGES OF PROPOSED SYSTEM

The merits of the proposed system are:

- User friendly
- Time consumption is comparatively low
- Manpower cost is highly reduced
- Accuracy in calculation
- Reports can be easily generated
- Adding, Deleting, Modification of data can be done easily
- Updating and storage is done efficiently

SYSTEM DESIGN

INPUT DESIGN:

Input design is a vital part of system design which requires a careful attention. It is a process of converting user-originated inputs to a computer-based format. Input data are collected and organized into groups of similar data once identified; appropriate input media are selected for processing.

Input designing is achieved by creating user-friendly screens for the data entry. The goal of designing input is to make the data entry and to be free from the error. The goal of designing input data is to make entry as entry logical and free errors as possible.

- To achieve a the criteria's considered for input design are
- To ensure user friendliness
- To ensure correctness in data transferring where required
- To ensure data security
- To ensure optimum processing times accuracy

The name given to each data item was analyzed and its characteristics were described clearly in a standard form as whether the product was

- Alphanumeric
- Characters
- Data

Data conversions are avoided during data input the interactive and user friendly screens are feels easier to input the information.

INPUT VALIDATION

The Validation Procedures are designed to check each record, data item or field against certain. If the acceptability criterion is missing, the whole of record will be rejected by the form and showing, the reason with the message Boxes.

The proposed system consists of the following input design for used forms

- ◆ Purchase details
- ◆ Sales details
- ◆ Customer details
- ◆ Employee details
- ◆ Employee Salary details

OUTPUT DESIGN

Out design is the key tool to evaluate the performance and success of any software. The output was done so that the results processing could be communicated to the user in a hard copy format. System output is the most important.

One and it is a direct source obtained from the system, which is used in decision making. Efficient and intelligible output design improves the user.

In this system, major output is softcopies from the CRT display, such that the designing of output was done with great care in order to satisfy the user's requirement.

The standards for printed output suggest the following:-

- ★ Give each output a specific name or title.
- ★ Provide sample of the output layout, including area where printing may appear and location of each field.
- ★ State whether each output field is to include significant zero's spaces between fields and alphabetic or any other data.
- ★ Specify the procedure for providing the accuracy of output data.

CODE DESIGN

A code is an ordered collection of symbols designed to provide unique identification of an entity or attribute. To achieve unique identification there must be only the place where the identified entity or attribute can be entered in the code structure.

The code system used by the system is classification codes. It is best described as the establishment of categories of entities, type and attributes in a way that brings like or similar items together according to predetermined relationships.

TABLE DESIGN

The database design chosen to retrieve all type of the courier's information management. Mainly details like Customer, Employee, Bill, Salary, Stock and Booking details. The relational model uses a collection of tables to represent both data and the relationship among those data.

All the details maintained by the system were organized in a form to store it in the form of tables. Each table has multiple columns and each column has a unique name. A row in a table represents a relationship among a set of values.

Since a table is a collection of such relationships, the tables were also related with one another so as to achieve data integration and data independence.

TABLE DESIGN

Table Name : Customer Details

Primary Key: Customer Code

Field Name	Data Type	Size	Description
Customer Code	Long	8	Customer Code
Customer Name	Text	20	Customer Name
Gender	Text	10	Gender
Documentation	Text	75	Documentation
Cell No	Double	12	Address

TABLE NAME : Booking Details

Primary Key : Booking No

Foreign Key : Product Code

Field Name	Data Type	Size	Description
Booking No	Long	8	Booking No
Booking Date	Date/Time	Data	Booking Date
Customer Name	Text	20	Customer Name
Address	Text	50	Address
Customer Cell No	Double	12	Customer Cell No
Receiver Name	Text	15	Receiver Name
Receiver's Address	Text	50	Receiver's Address
Receiver Cell No	Double	12	Receiver Cell No
Place	Text	25	Place

Table Name : Booking No

Primary Key: Bill No

Field Name	Data Type	Size	Description
Bill No	Long	8	Bill No
Bill Date	Date/Time	Date	Bill Date
Booking No	Long	8	Booking No
Customer Address	Text	50	Customer Address
No of Pc	Long	8	No of Pc
Receiver Address	Text	50	Receiver Address
Cell No	Double	12	Cell No
Place	Text	25	Place
Kg/Gm	Long	12	Kg/Gm
Amount	Double	12	Amount

Table Name : Employee Details

Primary Key: Employee ID

Field Name	Data Type	Size	Description
Emp-ID	Long	8	Employee ID
Emp-Name	Text	20	Employee Name
Father's Name	Text	25	Father's Name
Address	Text	30	Address
DOB	Date/Time	Date	Gender
Qualification	Text	15	Qualification
DOJ	Date/Time	Date	Date of joining
Cell No	Double	12	Cell No
Design	Text	15	Designation
Salary	Double	Q12	Salary

Table Name : Employee Code

Primary Key: Delivery Code

Field Name	Data Type	Size	Description
Delivery Code	Long	8	Delivery Code
Employee Code	Long	8	Employee Code
Employee Name	Text	15	Employee Name
Parcel No	Long	8	Parcel No
No of Parcel	Long	8	No of Parcel
Area	Text	20	Area
Cell No	Double	12	Cell No

Table Name : Branch Details

Primary Key: Branch Code

Field Name	Date Type	Size	Description
Branch Code	Long	8	Branch Code
Branch Name	Text	20	Branch Name
Address	Text	35	Address
Phone No	Double	12	Cell No
No of Employee	Long	8	No of Employee
Website	Text	25	Website
E-Mail ID	Text	25	E-Mail ID

CUSTOMER DETAILS FORM

Customer Details

Customer Code: 256 Address: Gandhi nagar, udumalpet

Customer Name: Ramu

Gender: male Cell No: 9788325054

Documentation: bill Documentation

COVER
ADDED
OK

New	Delete	Exit	First	Next
Save	Edit		Previous	Last

BOOKING DETAILS

Booking Details

Booking No Booking Date

From Address		To Address	
Customercode	<input type="text" value="256"/>	Receiver Name	<input type="text" value="ramkumar"/>
Customer Name	<input type="text" value="Ramu"/>	Receiver's Address	<input type="text" value="Kudirnangalam"/>
Address	<input type="text" value="Udumalpet"/>	Receiver Cell No	<input type="text" value="974562368"/>
Customer Cell No	<input type="text" value="9788325054"/>	Place	<input type="text" value="Udumalpet"/>

New	Delete	Exit	First	Next
Save	Edit		Previous	Last

cover

MODIFY

OK

CONCLUSION

This project "THE PROFESSIONAL COURIER MANAGEMENT SYSTEM" has been successfully developed and integrated. This procedure produce accurate results and it also reduces a lot of overheads. This system provides a high reliability.

Since the earlier version have many difficulties for the customers, purchase and delivery details maintenance of the administrator. The new version is developed which will overcome these difficulties. The new version is developed which will overcome these difficulties. The program convention followed in the development of this package ensure early maintenance. The system is highly flexi.

Manufacturing of Esaar Foods-Indian Ready Mix Masala
(Suji's Masala)
Udumalpet Taluk, Tirupur District

Internship Report
Submitted to

PG & Research Department of Economics
as a component of Internal Assessment

By

Athira. R
Bhuvanewari. S
Keerthana. K
Pavithra.S
Safreen Fathima.S
Sangavi.N

III B.A.ECONOMICS

Sri G.V.G.Visalakshi College for Women (Autonomous)
Re- accredited at 'A' Grade by NAAC
An ISO:9001:2008 Certified Institution
Udumalpet-642 128

OCTOBER 2017

Udumalpet
07.09.2017

From

Dr. R.Radhika
HOD & Associate Professor of Economics
Sri G.V.G. Visalakshi College for Women (Autonomous)
Udumalpet

To whomsoever it may concern

This is to certify that K. Keerthana. is a student of III B.A. Economics. Sri G.V.G. Visalakshi College for Women (Autonomous), Udumalpet. As a part of B.A. Degree, she has to undergo the internship under Entrepreneurship development programme for three days from 14.09.2017 to 16.09.2017. In this connection, we request you to permit her to undergo the training in your esteemed organization and provide the attendance certificate for the same.

Thanking You.

Yours faithfully,

R. Radhika

(R.Radhika)

Dr. (Mrs) R. RADHIKA
M.A., M.Phil., Ph.D.
Associate Professor & H.O.D of Economics
Sri G.V.G. Visalakshi College for Women
(Autonomous)
Udumalpet.

Permitted
or **ESAAR FOODS**

K. Hemalatha
Proprietor / Manager.



Esaar Foods

Mfr of Indian Ready Mix Masala

18.09.2017

This is to certify that **Keerthana.K.**, a student of III B.A. Economics, of Sri G.V.G. Vishalakshi College for Women(Autonomous), Udumalpet, has undergone an internship training under **Entrepreneur Development Programme** for three days from **14.09.2017 to 16.09.2017**. She was present for all three days and was very attentive and well behaved during the training programme. We wish her all the best for her future endeavours.

For Esaar Foods

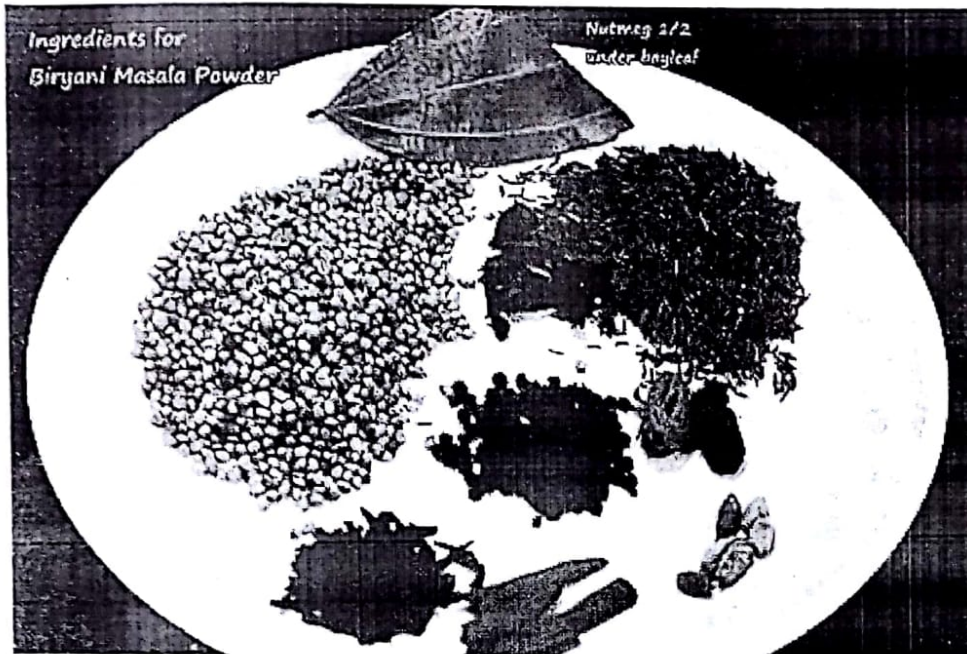
K. Hemalatha

A circular blue ink stamp with the text "ESAAR FOODS" around the top edge and "Udumalpet, Tamil Nadu" around the bottom edge. There are two stars on either side of the text.

K.Hemalatha)
Proprietor

2/112 B, Elayamuthur Road, Opp. Omsakthi Nagar, Kuralkuttai Post, Udumalpet - 642 154.
Tirupur Dist, Tamilnadu. Ph: 04252 230373, 9362210633, 9381033373. Email: sujismasalaus@yahoo.com
GSTIN : 33ABDPH2583D1Z4

Introduction



Spices or masala may be the "heartbeat" of an Indian kitchen. Indian spices offer significant health benefits and contribute towards an individual's healthy life.

They added flavor and nutrients to dishes without fat or calories. A spice may be available in several forms: fresh, whole dried, or pre-ground dried. Generally spices are dried.

Today, Indian spices are the most sought-after globally given their exquisite aroma, texture, taste and medicinal value. India has the largest domestic market for spices in the world. Traditionally, spices in India have been grown in small land holdings, with organic farming gaining prominence in recent times. India is the world's largest producer, consumer and exporter of spices. Demand for Indian spices is high because they are clean and hygienic as compared to that of other countries.

The people still today to enhance or vary the flavors of their food, making the tasteless food more nutritious. Spices are defined as "a strongly flavored or aromatic substance of vegetable origin, obtained from tropical plants, commonly used as a condiment".

In modern times, international trade in spices and condiments have increased dramatically which could be attributed to several factors including rapid advances in transportation, permitting easy accessibility to world markets, growing demand from industrial

foods which are either ready to eat or requiring minimal preparation time in the households, migration of large number of people of different ethnicity with their traditional foods habits, to meet the changing requirements of industry and commerce and exposure to culinary delicacies of other regions of the world by increasing business and tourism travel. As the demand for Indian spices is increasing day by day, Indian manufacturers are producing spices of high quality.

There are two main categories of spices namely major spices and minor spices. The major spices consists of pepper, ginger, turmeric, chilli powder, etc and the minor spices consists of cumin, dill seed, fennel, garlic, onion, etc.

History of Esaar Foods:



Mr.Suresh is the founder of Suji's group of company. In 2000, he started a product that produce curry masala introduced Suji's masala product in rural areas of Tamil Nadu.

The urge and desire in him to do something to reach quality consumer goods to the needy, made him to start his own in a small way in the year 2000 to manufacture curry masala small packs valued at Rs.5/- . This humble beginning paved the way for the Suji's to diversity to masala, masala paste, pickle etc, and to reach greater heights. Suji brand was established and registered in the year 2013.

During the seventeen years of operations the journey has not been comfortable always. However Mr.Suresh strongly believes besides his hard work it is also the almighty who is

constantly encourage guiding and instilling confidence in him to continue the good work which keeps him going. Her wife gave full support to him.

Product Produced by Esaar Foods:

Product	Rupees(Rs)	Measurement in gm
• Chicken masala	45	25
• Chicken65 masala	40	25
• Chicken curry masala	40	25
• Mutton masala	45	25
• Egg curry powder	25	25
• Fish curry powder	25	25
• Sambar powder	20	25
• Rasam powder	20	25
• Coriander powder	20	25
• Chilli powder	20	25
• Ccurry masala powder	30	25
• Biryani masala paste	55	25
• Mutton masala paste	55	25
• Ginger and garlic paste	35	25
• Lemon pickle	25	25
• Mango pickle	25	25
• Tomato pickle	15	25
• Ginger and garlic pickle	20	25

Machineries in process

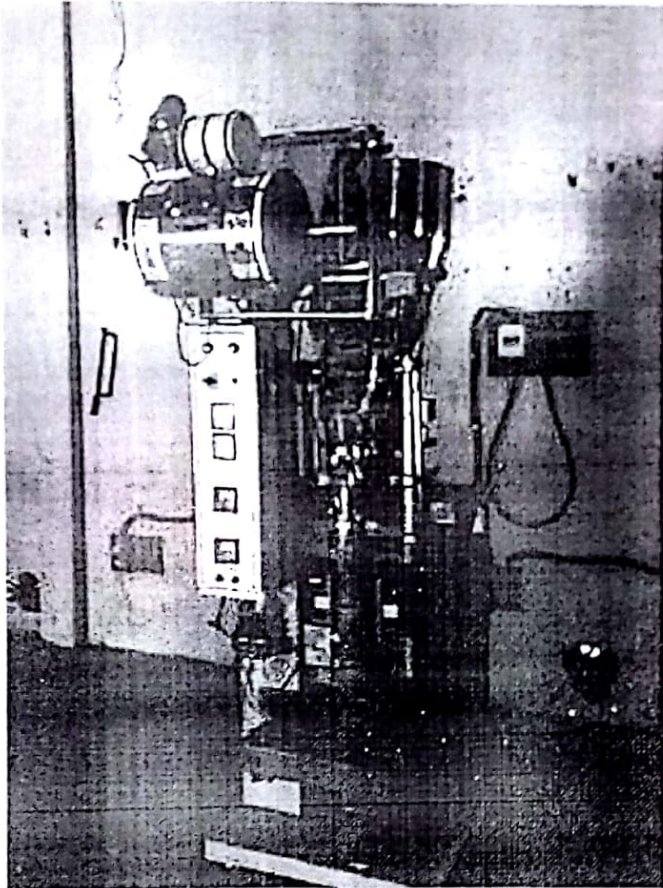
All raw materials are brought as whole in their facilities where they are passed through various cleaning and processing systems to ensure best quality product. Machineries involved in process are

Rollers

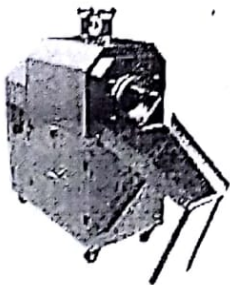
Roasting

Sterilization

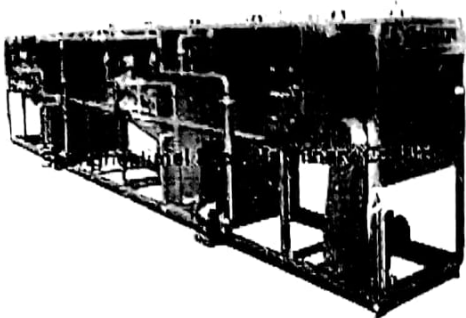
Roller Machine



Roaster Machine



Sterilization Machine



Packaging

The powders are packed in a systematic manner. Masala pastes and pickles packed in manual.



Marketing

They produce 500 kg masala powder per day. They marketed their products within the state, at the market price. Mostly the masalas gone into Madhurai and Thirunelveli.

GST on Products:

S.No	Items	GST
1	Chilli chicken	5%
2	Chicken curry	5%
3	Chicken65	5%
4	Sambar powder	5%
5	Rasam powder	5%
6	Coriander powder	5%
7	Pepper powder	5%
8	Chilli powder	5%
9	All masala paste	8%
10	All type of pickles	12%

Achievements

Suji's masala received Good Home made Product Reward from district level in the year 2014.

Brand

Essar foods is the brand of the company, a special product on non vegetarian masala.

Electricity

Production of 500 kg masalas needs 5500 units electricity consumption and the cost of per month is Rs.18000.

Features:

- ❖ It has only one shift from 9 am to 6 pm.
- ❖ Its working time is 9 hours.
- ❖ There is friendly interaction between the owner and labourers and it is a platform to discuss their problems.
- ❖ The company has one manager assisted by 1 asst manager and 14 labourers
- ❖ The manager has the duty to allot the work for each one and they have to follow.

Social security measure

- ❖ The company is situated in the road side, so there is no problem in the transport.
- ❖ Fully modernized toilets are constructed for labourers and dustbin is kept neatly cleaned everyday.
- ❖ All labourers have given their own mask for their safety and security. In order to avoid health problems.
- ❖ All labourers have their own ghouse for their safety purpose.
- ❖ Free checkup for labourers have done for every month.
- ❖ The company provides advance to the workers and gives bonus amount to encourage the labourers to work effectively.
- ❖ They are given freedom to take leave without permission.
- ❖ Medical benefits and disablement benefits are provided.