

A Grade III Field Visit to the Milkmaid Factory

Pune, Maharashtra | 10th October, 2024



On Thursday, 10th October, 2024, Thursday, the students of Grade III visited the Milkmaid factory in Chinchwad. This factory visit was a great opportunity for the students to see the actual process of making bread. As part of our culinary exploration, this experience of watching the process of making the bread which they consume on regular basis was quite exciting and magical for the students.

Upon arrival, we were greeted by the warm aroma of freshly baked bread wafting through the air which itself made the start deliciously exciting. Our host welcomed us with a warm smile to start our experience of bread making process.



The process is as follows:

1. **Mixing Room:** This place was where we witnessed the main process of combining the different ingredients together for the primary stages of bread-making.
2. **Weighing and Measuring:** Precise quantities of flour, yeast, salt, sugar, and water were measured and poured into the mixing machine.
3. **Dough Formation:** The mixture was then kneaded for 10-15 minutes, developing gluten and giving the dough its elasticity.
4. **Proofing:** The dough was transferred to a temperature-controlled proofing room, where it rested for 1-2 hours, allowing yeast fermentation.
5. **Baking:** The shaped dough was placed in the bakery's massive ovens for baking.
6. **Cooling:** Freshly baked bread was cooled to prevent moisture build-up.
7. **Slicing and Packaging:** After slicing, the bread was packed for distribution.



As the field visit to the Milkmaid Factory concluded, there was a surprise for the students as each one was given a packet of refreshment consisting of a cake, a pattie and a cream roll.



visit for a long time.

The Milkmaid factory visit was an enriching experience which helped the students to understand the intricate process and give valuable insights into the art of bread-making. We are certain that the little ones will cherish and remember this