

**Department of Food Science & Technology
Faculty of Livestock, Fisheries and Nutrition
Wayamba University of Sri Lanka
BSc (Hons) in Food Science & Nutrition Degree – 2020/ 2021**

**FST 3214 In-Plant Training
Training Plan**

General Information

Student Name: K.G.K.S. Kumara

Index Number: 218031

Assigned External Institution: Maliban Biscuit Manufactories (Pvt) Ltd.

Name of the External Supervisor: Mr. Padmananda Hettiarachchi, Manufacturing Excellence Manager, Maliban Biscuit Manufactories (Pvt) Ltd

Name of the Internal Supervisor: Mr. Dhanesh Liyanage, Department of Food Science & Technology, Wayamba University of Sri Lanka

Company Overview

Maliban Biscuit Manufactories (Pvt) Ltd. is one of the leading and most trusted food manufacturing companies in Sri Lanka, recognized as a pioneer in the biscuit industry. With over 60 years of excellence, the company has built a strong reputation for producing high-quality and innovative biscuit products.

Maliban manufactures a wide range of products including crackers, cookies, and wafers, which are distributed through an extensive network of over 100,000 retail outlets across the country. In addition to the local market, the company exports its products to more than 40 countries worldwide.

The company operates a modern manufacturing facility with advanced technology and strict quality control systems. Maliban holds several international certifications such as BRCGS, ISO 9001, ISO 14001, ISO 22000, ISO 45001, ISO 14064-1, and FSSC 22000, ensuring high standards in quality, food safety, environmental management, and occupational health.

With a workforce of over 1,250 employees and strong leadership, Maliban continues to maintain its position as a key player in the Sri Lankan food industry.

My Role

- Production Intern

Training Plan

Week	Location (Laboratory / Section / Department)	Objectives	Tasks
Week 1	Production Department	To familiarize with company operations and production processes	• Attend company induction and safety programs. • Observe production flow and workplace practices.
Week 2	Production Department	To understand production operations and monitoring activities	• Observe mixing, cutting, and packaging operations. • Participate in 5S audits. • Prepare production-related data sheets and records.
Week 3	Production Department	Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Conduct GMP and hygiene observations. • Identify non-conformities. • Observe corrective actions and workplace practices.
Week 4	Production Department	To understand stock handling and inventory management practices	• Participate in stock taking activities. • Observe raw material and packaging material inventory handling. • Observe record stock management practices.

	Production Department	Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Continue workplace observations. • Record GMP and personal hygiene issues. • Monitor implementation of improvements.
Week 5		To understand process monitoring systems	• Collect chill water monitoring data. • Prepare dough temperature graphs and Excel sheets. • Analyse process parameter variations.
	Quality Assurance Department	To understand quality assurance practices and food safety management systems	• Gain knowledge on different certification bodies. • Receive demonstrations on quality checking tests of raw materials. • Observe food safety and quality assurance practices.
	Engineering Department	To understand machinery operations and maintenance systems	• Observe preventive maintenance activities in machineries. • Study machine troubleshooting procedures. • Learn engineering support functions in production. • Observe equipment safety practices.
	Production Department	Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Continue GMP and hygiene assessments. • Observe workplace improvement activities. • Record findings and observations.
	Production Department	Project 3 – Root Cause Analysis for Recurring Consumer Complaints	• Review recurring complaint categories. • Observe production-related causes. • Record initial findings.

Week 6	Production Department	Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Continue workplace observations and monitoring. • Record non-conformities and corrective actions. • Evaluate hygiene improvement practices.
	Production Department	Project 2 – Root Cause Analysis for KPI Improvement	• Collect KPI-related production data. • Identify production inefficiencies. • Observe possible root causes.
	Production Department	Project 3 – Root Cause Analysis for Recurring Consumer Complaints	• Continue complaint analysis activities. • Identify recurring production issues. • Record corrective action discussions.
Week 7	Production Department	Traceability Training / Lecture	• Participate in traceability training sessions. • Learn traceability procedures followed in production. • Observe product tracking and documentation practices.
	Production Department	Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Continue GMP and personal hygiene observations. • Monitor implementation of corrective actions. • Record improvement activities.
	Production Department	Project 2 – Root Cause Analysis for KPI Improvement	• Continue KPI data collection and analysis. • Observe production performance trends. • Document findings.
	Production Department	Project 3 – Root Cause Analysis for Recurring Consumer Complaints	• Continue complaint investigations. • Observe production-related complaint causes.

			• Record observations and recommendations.
	Production Department	Project 4 – Evaluation of Gaps in Real-Time Documentation Practices	• Review documentation procedures. • Compare actual practices with standards. • Identify documentation gaps.
Week 8	Production Department	Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Continue monitoring GMP and hygiene practices. • Observe workplace compliance activities. • Record findings.
	Production Department	Project 2 – Root Cause Analysis for KPI Improvement	• Continue KPI analysis activities. • Identify production losses and inefficiencies. • Observe corrective action implementation.
	Production Department	Project 3 – Root Cause Analysis for Recurring Consumer Complaints	• Continue complaint analysis and observations. • Identify recurring complaint trends. • Record preventive actions.
	Production Department	Project 4 – Evaluation of Gaps in Real-Time Documentation Practices	• Continue documentation reviews. • Observe real-time recording practices. • Identify improvement opportunities.
	Production Department	Project 5 – Work Study and Time Study for Selected Processes	• Observe selected production processes. • Record workflow patterns and processing times. • Analyse operational efficiency.
Week 9	Production Department	Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Continue workplace hygiene assessments. • Monitor GMP implementation practices.

			• Record observations.
	Production Department	Project 2 – Root Cause Analysis for KPI Improvement	• Continue KPI monitoring and analysis. • Identify operational inefficiencies. • Observe process improvements.
	Production Department	Project 3 – Root Cause Analysis for Recurring Consumer Complaints	• Continue complaint investigations. • Observe production-related issues. • Record findings and recommendations.
	Production Department	Project 4 – Evaluation of Gaps in Real-Time Documentation Practices	• Continue reviewing documentation systems. • Identify documentation-related gaps. • Record observations.
	Production Department	Project 5 – Work Study and Time Study for Selected Processes	• Continue workflow observations. • Analyse processing delays. • Record efficiency-related data.
Week 10	Production Department	Ongoing Project Activities	• Continue all ongoing project activities and data collection. • Participate in production observations and audits. • Record project-related findings.
Week 11	Production Department	Ongoing Project Activities	• Continue monitoring and data analysis activities. • Observe workplace improvements and production practices. • Prepare project-related summaries.
Week 12	Production Department	Finalization of Project 1 – Assessment of Improvements for Basic GMP, GHK, and Personal Hygiene	• Finalize GMP and hygiene assessment findings. • Prepare recommendations and conclusions. • Complete project documentation.

	Production Department	Ongoing Project Activities	• Continue Projects 2, 3, 4, and 5 activities. • Record observations and corrective actions. • Monitor production practices.
Week 13	Production Department	Ongoing Project Activities	• Continue KPI analysis and complaint investigations. • Continue documentation evaluations. • Conduct workflow and time studies.
Week 14	Production Department	Ongoing Project Activities	• Continue project monitoring and analysis. • Record observations and improvements. • Prepare progress summaries.
Week 15	Production Department	Finalization of Project 3 – Root Cause Analysis for Recurring Consumer Complaints	• Finalize complaint analysis findings. • Prepare corrective and preventive recommendations. • Complete project documentation.
	Production Department	Ongoing Project Activities	• Continue Projects 2, 4, and 5 activities. • Continue workflow observations and KPI analysis. • Record project findings.
Week 16	Production Department	Ongoing Project Activities	• Continue KPI improvement analysis. • Continue documentation evaluations. • Continue workflow and time studies.
Week 17	Production Department	Ongoing Project Activities	• Continue project monitoring activities. • Analyse collected data. • Prepare project summaries and observations.
Week 18	Production Department	Finalization of Project 5 – Work Study and Time Study for Selected Processes	• Finalize workflow and time study analysis.

			• Prepare operational efficiency recommendations • Complete project findings.
	Production Department	Ongoing Project Activities	• Continue Projects 2 and 4 activities. • Continue KPI and documentation evaluations. • Record final observations.
Week 19	Production Department	Ongoing Project Activities	• Continue final KPI and documentation analysis. • Organize project findings and data. • Prepare report summaries.
Week 20	Production Department	Finalization of Internship Training and Projects	• Finalize Project 2 and Project 4 findings. • Compile internship training report. • Submit final documentation and recommendations.