

Event Name : Industrial Visit to Salisbury Tea Factory

From Date : 07/11/2025

Place : Gudalur, Ooty

Organized By : The Department of Business Administration

Academic Year : 2025 – 2026

Report :

The Department of Business Administration organized an industrial visit to Salisbury Tea Factory, Gudalur, Ooty, on 7th November 2025. A total of 35 students from BBA III Year, along with the department faculty members Dr. Renuka Devi, HoD, Dr. Ruth Mary, Ms. S. Umamageswari Dr. P. Rajeswari and Dr. V. Nivethitha accompanied the students in the visit. During the visit, the students were given a detailed explanation and live demonstration of how fresh tea leaves are converted into tea powder. The main stages observed were as follows:

1. **Plucking:** Fresh and tender tea leaves are carefully hand-picked from the tea gardens.
2. **Withering:** The collected leaves are spread on large trays and allowed to dry partially with the help of withering troughs and hot air blowers to remove excess moisture.
3. **Rolling:** The semi-dried leaves are then passed through rolling machines, which twist and crush them to release natural juices that enhance flavor and aroma.
4. **Fermentation (Oxidation):** The rolled leaves are kept in a controlled environment for oxidation, which gives the tea its distinct color, taste, and aroma.
5. **Drying (Firing):** The fermented leaves are dried using rotary dryers or fluid bed dryers, which reduce the moisture content and lock in the flavor.
6. **Grading and Sorting:** The dried tea is passed through vibrating sieves and sorting machines to separate it into different grades based on size and quality—like leaf tea, broken tea, fannings, and dust.
7. **Packaging:** Finally, the tea is weighed, packed, and sealed using automatic packing machines to maintain freshness before being sent to the market.

The factory staff also explained about the different qualities of tea, such as Black Tea and Green Tea, each varying in flavor, texture, and aroma depending on the processing method. The visit provided students with valuable learning about industrial operations, machinery use, and the importance of quality control in tea production. It was an informative and enriching experience for all participants. The students also visited places in Ooty like Gene Pool Eco Park, Mudumalai Forest and Elephant Camp, Needle Rock View Point, Pykara Falls, Pykara Lake, and the Karnataka Siri Horticulture Garden. The trip offered students a refreshing experience amid nature, showcasing the rich biodiversity, scenic beauty, and environmental conservation practices of the region.