

# Reaction paper about neust – cmbt gardenia tour



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BUSTER**

Gardenia's Factory in Sta. Rosa, Laguna we went straight to our first destination the Gardenia Bakeries in Laguna where different taste of bread made. After we arrived in Gardenia, we wait for about 30 minutes because the accommodation of seats in the film showing was limited so they divide the students into two. So it's our time to eat lunch, relax, taking pictures, nap and retouch. After 30 minutes the film showing started. We watched about 5 minutes about the history of Gardenia, Gardee, Gardenia's mascot, was a very welcoming sight at the lobby. Turning-off cellphones inside the factory.

Prohibiting taking of photos / videos inside the plant. After registration and a short video presentation we were whisked off to the fully automated production area for the plant tour. The first thing I saw was the tons of flour (or was it sugar???) that was going to be used for making bread. Take note that the ingredients, dough, and bread are never touched by human hands. The dough gets sectioned into balls, one ball makes one loaf. I found the dough balls moving along the conveyor kind of cute The balls then go into rectangular loaf pans for baking.

After the bread is baked, they're taken for a spin at the colossal cooling towers. That's a whole lot of bread up there because the Gardenia plant produces a whopping 6, 000 loaves an hour. The loaves get packed into plastic bags after they are cooled. Then they are put into trays so they can be loaded onto the trucks for delivery. At present, Gardenia has 150 trucks in its fleet. Our tour of the production facility felt like an episode off Discovery Channel's " How It's Made", which is one of my family's favorite shows. I'm suggesting the Gardenia factory in Sta.

Rosa as a field trip destination to my kids' school administrators. I think kids especially will enjoy the experience and learn a whole lot about something they eat almost everyday. A big thank you to the folks over at Gardenia for the hospitality. I really had a great time! ???? gardenia is probably the most hygienic and efficient bread plant in the philippines. the only downside is the excessive use of chemical preservatives like calcium propionate or ' anti-amag'. who can blame them as their bread need to last for a week or so in airconditioned supermarket shelves? hat is why we prefer neighborhood bakeries. ???? They cater to the whole country, to the extent of having their trucks board ROROs. The Gardenia Factory is open to all, I think if you can form a group you can directly coordinate with them for a tour. I also stick with Gardenia although it's a little bit more expensive than the other brands. The texture and taste was worth the extra cost. I especially love their Black Forest. It's perfect for snack time. Their breads can be eaten on their own with no filling.