

Yogi Vemana University

Kadapa, Andhra Pradesh – 516003

Syllabus for

B.Voc(Dairy Science, Dairy Products and Processing)

Under National Skill Qualification Framework(NSQF)

To be implemented from 2020-21

Semester Wise Distribution of Courses

Semester – I

S. No.	Discipline	Title of the Course	Credit Hours
1	DM 111	Fundamentals of Microbiology	3 (2+1)
2	DC 112	Biochemistry and Human Nutrition	3 (2+1)
3	DBM 113	Communication Skills and Computer Applications	3 (2+1)
4	DT 114	Market Milk	3 (2+1)
5	DE 115	Boilers and Steam Generation	2 (1+1)
6	DE 116	Basic Electrical Engineering	3 (2+1)
7	DS 117	Introduction to Dairy Farming	3(2+1)
		Total	20(13+7)

Semester – II

S. No.	Discipline	Title of the Course	Credit hours
1	DS 121	Animal Health	3(2+1)
2	DC122	Physical Chemistry of Milk	3 (2+1)
3	DM 123	Microbiology of fluid milk	3 (2+1)
4	DT 124	Traditional Indian Dairy Products	3 (2+1)
5	DT 125	Fat Rich Dairy Products	3 (2+1)
6	DS 126	Dairy Cattle Nutrition	3(2+1)
7	DE 127	Fluid Mechanics	3(2+1)
		Total	21 (14+7)

Semester – III

S. No.	Discipline	Title of the Course	Credit Hours
1	DC 211	Chemistry of Milk	3 (2+1)
2	DT 212	Condensed & Dried Milks	3 (2+1)
3	DT 213	Cheese Technology	4 (2+2)
4	DE 214	Dairy Process Engineering	3 (2+1)
5	DM 215	Microbiology of Dairy Products	3 (2+1)
6	DBM 216	ICT in Dairy Industry and Operation Research	4(2+2)
7	DE 217	Refrigeration & Air-conditioning	3 (2+1)
		Total	23(14+9)

Semester – IV

S. No.	Discipline	Title of the Course	Credit Hours
1	DT 221	Ice-cream & Frozen Deserts	3 (2+1)
2	DT 222	Sensory Evaluation of Dairy Products	3 (2+1)
3	DM 223	Starter Cultures and Fermented Milk Products	3 (2+1)
4	DE 224	Instrumentation and Process Control	3 (2+1)
5	DC 225	Chemistry of Dairy Products	3 (2+1)
6	DBM 226	Entrepreneurship Development and Industrial	2 (2+0)
7	DE 227	Dairy Engineering	3 (2+1)
		Total	20(14+6)

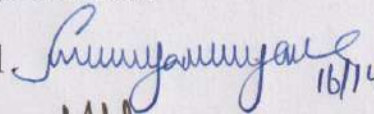
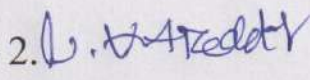
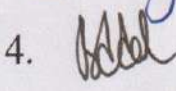
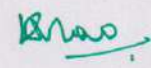
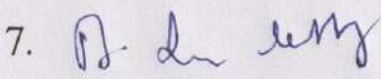
Semester – V

S. No.	Discipline	Title of the Course	Credit Hours
1	DBM 311	Financial Management and Cost Accounting	3 (2+1)
2	DC 312	Chemical Quality Assurance	3 (2+1)
3	DE 313	Dairy Plant Design and Layout	2(1+1)
4	DM 314	Quality and Safety Monitoring in Dairy	3 (2+1)
5	DT 315	Packaging of Dairy Products	3 (2+1)
6	DT 316	Dairy Plant Management AND Waste Disposal	3 (2+1)
7	DBM 317	Marketing Management & International Trade	2 (2+0)
		Total	19(13+6)

Semester – VI

S.No	Discipline	Title of the Course	Credit Hours
1	DPT 321	In- Plant Training	20 (0+20)
		Total	20 (0+20)

Signatures:

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3. M. Sridhar
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Semester - I

DM 111- Fundamentals of Micro Biology 3(2+1)

Overview of history and scope of microbiology: Discovery of Microorganisms and Microscopy (types, working principles and applications); Theories of Biogenesis and abiogenesis; Contributions of Leeuwenhoek, Pasteur, Tyndal, Joseph Lister, Robert Koch, Edward Jenner and Alexander Fleming; Scope and application of microbiology in fields like Dairy, Food, Pharmaceutical, Industrial, Medical and agriculture. Classification of Microbes: Microbial classification systems, numerical taxonomy, General properties and principles of microbial classification, Whittaker's five kingdom and Carl Woese's three domain classification system; Systematics of bacteria and Bergey's manual of systematic bacteriology, Phylogenetic tree. Prokaryotic and Eucaryotic microorganisms: Structure and functions of prokaryotic cells; Differences between prokaryotes and eukaryotes; Differences between cell wall of Gram positive and Gram negative bacteria; Structure of Archeal cell wall. Microbial growth and nutrition: Bacterial growth curve; factors affecting growth of bacteria, direct and indirect methods of measurement of bacterial growth; Bacteriostatic and bactericidal agents; Common nutrient requirements and nutritional types of microorganisms. Diversity of Microorganisms: Viruses: Structure and Classification; Bacteriophages; Differences between viruses and bacteria; Fungi: Classification of Fungi; Reproduction in Fungi; Protozoa and algae. Microbial Ecology and Environmental Microbiology: Microflora of air, soil and water and Microbes of Extreme environment like Archea. Basics of Microbial Genetics and Host-Microbe interactions: DNA as the genetic material, Structure of DNA/ RNA, DNA replication, transcription and translation; Basic concepts of immunology; Role of immune system in governing host-microbe interactions, Microbial Commensalism, Colonization, Infection, Disease and Vaccines

Practical

General instruction for microbiological laboratory. Microscope- simple and compound; Microbiological equipments; autoclave, hot air oven, incubator, centrifuge, colorimeter, laminar airflow, membrane filter. Simple staining- methylene blue; crystal violet; negative staining. Differential staining (Gram, spore, acid fast). Motility of microorganisms - hanging drop technique. Measurement of size of microorganisms by micrometry (ocular and stage). Preparation of commonly used growth media liquid and solid: simple and differential media. Isolation techniques for microorganisms – Streak, spread and pour plate. Enumeration of microorganisms in air and soil. Enumeration of microorganisms in water: total viable count, coliform (MPN). Visit to Microbiology Laboratory of Dairy/Food Industry.

DC 112: Bio-Chemistry and Human Nutrition 3(2+1):

Theory Biochemistry

Bio-Molecules: General structures, classification and functions of bio molecules- Amino acids, Protein Structure, Carbohydrates, Fats, Lipids, DNA and RNA. Enzymes: Activation energy

Transition state & Enzyme Classification, Coenzymes/Co-factors & Enzyme kinetics, Mechanism of enzyme action, Factors effecting enzyme activity, Enzyme inhibition, isozymes & Regulatory Enzymes, Immobilization of enzyme, Ribozymes & Zymogens. Metabolism : Glycolysis, Gluconeogenesis, TCA cycle, Glycogen synthesis and degradation, Pentose phosphate pathway, Fatty acid oxidation, Urea cycle and transaminase reactions, ATP and Electron transport chain.

Human Nutrition

Fundamentals of human nutrition, concept of balanced diet, nutrient requirements of different age groups. Methods of evaluation of nutritive value of food and nutritional value of cow, buffalo and human milk, biochemical composition and energy value of foods with special reference to milk and dairy products. Nutrition, digestion and absorption, Vitamins (structure and function), Hormones (structure and function), Milk intolerance and hypersensitivity, Safety aspects of food additives, toxic elements, antibiotics, radionuclides in milk and milk products. Nutraceutical, antioxidants, food toxins, anti-nutritional factors, probiotics and cultured dairy products. Biochemical aspect of post-harvest storage specifically food spoilage.

Practical

Estimation of alkaline phosphatase by conversion of a non-chromogenic substrate to a chromogenic substrate. Effect of temperature, pH and enzyme inhibitors on the activity of the enzyme. Estimation of catalase by spectrophotometric method. Determination of the Michaelis-Menten constant of an enzyme. Estimation of RNA by colorimetric method. Estimation of DNA by colorimetric method. Measurement of proteolysis and lipolysis. Estimation of Vitamin A in Ghee. Estimation of Ascorbic acid in plasma.

Practical

Estimation of serum Protein (Biuret method /Lowry method). Estimation of Blood Glucose (Folin Wu method). Estimation of Serum inorganic phosphorus (Fiske and Subba Row method). Estimation of blood creatinine, triglyceride and cholesterol levels. Estimation of calorific value of food items. Diet and nutrition surveys: (a) Identification of vulnerable and risk groups. (b) Diet survey for breast-feeding and weaning practices of specific groups. (c) Use of anthropometric measurement in children. Preparation of visual aids for nutritional disorders. Field visit to (a) Observe the working of nutrition and health oriented programmes (survey based result). (b) Hospitals to observe nutritional deficiencies. Identification of Mono, Di and Polysaccharides. Identification of Proteins (albumin, gelatin, peptone). Planning and preparation of high protein, low fat and specialized diets. Detection of antibiotic/toxin in food products.

DBM 113: Communication Skills and Computer Applications 3(2+1)

Theory

Communication Skills

Unit I:

Basic of Grammar – Sentence – Types of Sentences –Parts of Speech- Articles – Prepositions.

Unit II:

Tenses – Active Voice and Passive Voice – Direct and Reported Speech – Degrees of Comparison (Transformation of Sentences)

Unit III:

Composition – Letter Writing – Paragraph Writing – Precise Writing – Report Writing(General Reports) .

Unit IV:

Email Writing – Preparation of Agenda – Minutes of the meeting – CV/ Resume Preparation – Preparation of Circulars and Notices (General).

Computer Application

History, features, classification and organization and I/O peripheral devices for computers; Features of modern operating systems; number systems and coding schemes; Basics of networking and communications; Internet, email concepts and application, Word-processing and desktop publishing, Electronic spreadsheet basics and operations, Database management system basics and operations; Fundamental of presentation-graphic packages. Recent strides in computing.

Practical

Conduct of Group Discussion on various topics, Encouraging public speaking skills in college meetings, Conduct of practical in E-Mail Sending, Note taking and making on various compositions, CV/Resumes writing for various jobs; Windows Operating System, Word Processing software operations, Presentation Graphics software operations, Internet Surfing/Email usage, RDBMS software package basic operations, Spreadsheet software package basic operations.

DT 114 : Market Milk 3(2+1)

Theory

Market milk industry in India and abroad: Distinctive features of tropical dairying as compared to those of the tropical climate of developed countries.

Collection and transportation of milk; a) Organization of milk collection routes b) Practices for collection of milk, preservation at farm, refrigeration, natural microbial inhibitors, lactoperoxidase system.

Reception and treatment (pre-processing steps) of milk in the dairy plant: a) Reception, chilling, clarification and storage: General practices. b) Homogenization: Definition, pretreatments, theories, synchronization of homogenizer with operation of pasteurizer (HTST)

c) Effect of homogenization on physical properties of milk. d) Bactofugation: Theory and microbiology.

Thermal processing of milk: a) Principles of thermal processing: kinetics of microbial destruction, thermal death curve, Arrhenius equation, D value, Z value, F value, Q10 value. b) Factors affecting thermal destruction of microorganisms. c) Definition and description of processes: Pasteurization, thermisation, sterilization, UHT Processing. d) Product control in market milk plant. e) Defects in market milk. f) Manufacture of special milks: toned, doubled toned, reconstituted, recombined, flavoured, homogenized, vitaminised and sweet acidophilus milk. g) Manufacture of sterilized milk. h) Distribution systems for market milk.

UHT processing of milk: a) Relevance of UHT processing in the tropical climate b) UHT plants: Description. Direct, Indirect, with upstream and downstream homogenization, third generation UHT plants. c) Aseptic packaging, types and systems of packaging, sterilizing packages, filling systems. d) Technical control in the UHT plant. e) Shelf life of UHT milk and tests for UHT milk.

Nutritive value of milk. Effect of heat processing on nutritive value. Cleaning and sanitization of dairy equipment.

Practical

Familiarization with equipments for reception of milk in plant. Pretreatments: Chilling, clarification, filtration. Standardization and numericals relating to it. Cream separation: parts of separator and the process. Operation of LTLT, HTST pasteurizer, laboratory steriliser. Preparation of special milks; toned, double toned, standardised, flavoured, sterilised. Cleaning of storage tanks, cream separators, HTST plants; manual cleaning and CIP. Detection of adulterants and preservatives in milk. Assessment of homogenisation efficiency in milk. Strength of common detergents and sanitizers used in market milk plant.

DE 115: Boilers and Steam Generation 2(1+1)

Theory

Fuels: Chemical properties, Calorific value and its determination, Fuel Burners, Fuel combustion analysis.

Renewable energy sources: Concepts, classification, Types and description of renewable energy sources.

Properties of steam: Properties of wet, dry saturated, superheated steam, Use of steam tables and Mollier charts, Analysis of energy input in steam generation and heat gain in steam consumption.

Steam generators: Definition, classification, fire tube boilers, water tube boilers, Boiler performance parameters, Boiler mountings and Boiler accessories. Layout of steam pipe-line and expansion joints. Introduction to Indian Boiler Regulation Act.

Boiler Draught: Definition, importance and classification of draught, Natural and artificial draught, Calculation of Height of chimney, Draught analysis.

Air Compressors: Definition, classification, Reciprocating, Single and multi-stage reciprocating compressors and their theoretical analysis.

Practical

To study different types of boilers with the help of Lab models. To study Boiler mountings and steam-line layout and steam traps. Industrial exposure visit to plant with steam utilization. Study of Fire tube low pressure boiler installed in a dairy processing plant. Study of water softening plant installed with boiler in a dairy processing plant. Study the construction and working of Cochran boiler. Study of Babcock & Wilcox boiler. Study of different Boiler accessories.

DE 116 : Basic Electrical Engineering 3(2+1)

Theory

Alternating current fundamentals: Generation of alternating current or voltage, magnitude of induced E.M.F. Alternating current, R.M.S value and average value of an alternating current. Phase relation and vector representation. Cycle, Time period, Frequency, Amplitude, Phase and Phase Difference, Root – Mean Square Value, Average value, Form Factor, Crest or Amplitude Factor.

Poly-phase Circuit: - Generation of Poly-phase Voltage, Phase Sequence, Interconnection of Three Phases such as Star Connection and Delta Connection and their respective value of current and voltages, Energy Measurement by using Single and Two Watt-meters.

Transformers: - Working Principle of Transformer, Construction features of Core and Shell type transformer, Elementary theory of an Ideal Transformer, E.M.F. Equation of a Transformer, Vector diagram of transformer with and without load, Transformer losses, voltage regulation and efficiency of transformer, Construction and working on an Single Auto- transformer, Different parts of a 11/0.4 KV, Distribution Transformer.

Three Phase Induction Motor: - Fundamental working principles, Production of rotating magnetic fields, construction, Different types of Rotor such as Squirrel Cage and Phase wound rotors, Starting of induction motors using Direct on Line (DOL) and Star-Delta Starter. Soft starter and variable frequency drives.

Single Phase Induction Motors: - Introduction, Different types of single phase induction motors such as Split Phase, Capacitor type, Shaded Pole type, Universal or AC series motors, Repulsion start induction run motor, Repulsion – induction motor.

DC Machine: - Construction and operation of DC generator, types of generators and their various characteristics. DC motors: Torque speed characteristics of DC motors, Starting and speed control of DC motors by using 3-point DC Starter.

Alternators: - Elementary working principles, Different parts of an Alternators, Relation between Speed and Frequency, E.M.F. equation in an Alternators. Different types of Circuit Breaker and its use. Introduction to DG set system.

Electric Power Economics: - Economics of Generation of electrical energy and related important terms such as, load curve, connected load, Maximum Demand, Demand Factor, Average load or demand, Load Factor, Diversity factor and its significance, Capacity Factor or Plant factor, Utilization Factor, Plant Operating Factor and Selection of Units and related numerical, Various types of Tariff used for calculation of electricity bill. Lighting system: Introduction to industrial lighting system.

Energy Management and Power Factor Corrections: - Types of energy, Energy Management, Concept of Energy Audit. Concept of Power Factor, Disadvantages of low power factor, Causes of low power factor, Various methods of improving low power factor, Location of power factor correction equipment, Advantages of power factor improvement.

Practical

Introduction to various basic circuits of parallel wiring, stair case wiring, fluorescent light fitting. Study of voltage and current relationship in case of Star connected load. Study of voltage and current relationship in case of Delta connected load. Measurement of power in 3- phase circuit; for a balanced load, using watt meters. Measurement of power in 3-phase circuit; for a unbalanced load, using watt meters. Measurement of iron losses of Single Phase transformer by conducting open circuit test. Measurement of Copper losses of Single Phase transformer by conducting short circuit test. Starting and reversing the speed of a single phase induction motor. Starting and reversing the speed of a three phase induction motor using Direct on Line (DOL) Starter. Starting and reversing the speed of a three phase induction motor using manual Star Delta Starter. Starting and reversing the speed of a DC shunt motor using 3-point DC Starter. Starting of slip-ring induction motor by manual and automatic Slip-ring Induction Motor Starter. To determine the relation between induced armature voltage and speed of separately /self excited DC Shunt Generator.

DS 117: Introduction to Dairy Farming 3(2+1)

Unit I:

- ❖ Livestock population in India and distribution of Livestock Population.
- ❖ Livestock population Dynamics and Its role in Economy.
- ❖ Common Animal Husbandry Terms.
- ❖ Body conformation and Identification of different parts in Livestock animals.
- ❖ Dentition and Ageing of Animals.
- ❖ Common Farm Management Practices.
- ❖ Common vices of animals, their prevention and care.
- ❖ Transportation of Livestock by Rail, Road, Air and on foot.

Unit II:

- ❖ Design and construction of Livestock building.
- ❖ Arrangement of the building.
- ❖ Building materials.
- ❖ Housing of Dairy animals.
- ❖ Labor management and routine dairy farm management.

Unit III:

- ❖ Cattle breeds and description of important breeds.
- ❖ Breeds of buffaloes.
- ❖ Sheep breeds and description of Milk purpose sheep breeds.
- ❖ Goat breeds and description of Milk purpose goat breeds.

Unit IV:

- ❖ Housing systems, layout and design of different buildings for small ruminants.
- ❖ Housing of sheep and goats.
- ❖ Feeding Management of Milking goats (Dairy goats).
- ❖ Feeding Management of Dairy/Milking Sheep.
- ❖ Breeding schedule and Management ram and buck.

Unit V:

- ❖ Judging and grading of Cattle.
- ❖ Judging and grading of Buffalo.
- ❖ Judging and grading of Sheep.
- ❖ Judging and grading of Goat.
- ❖ Selection and culling of animals.
- ❖ Preparation of animals for shows, Animal farm and for Kisan meals.

Unit VI:

- ❖ Organic livestock production.

Practical

1. Familiarization with body points of animals
2. Approaching, handling and restraining of cattle, buffalo, sheep and goat
3. Identification of various breeds of cattle, buffalo, sheep and goat
4. Common management practices.
5. Methods of identification(Marking, Tattooing, trending, tagging and RFID)
6. Determination of age by dentition and body weight with different measurements.
7. Layout plans for dairy and sheep / goat farm
8. Preparation of housing plan and space requirement for livestock
9. Familiarization with routine farm operation
10. Making of dairy animals
11. Detection of heat and breeding
12. Economics of dairy farming and preparation of Balance sheet

Semester – II

DS 121 : Animal Health 3(2+1)

Health, Recording body temperature , pulse and respiration rates, Identification of sick animals, First Aid, Study of first aid kit, Maintenance of first aid kit, First aid to burns and scalds, Specimens Collection, Collection of various specimens for examination, Collection of dung sample, Collection of Blood, Collection of milk samples, Laboratory Examination, Operation of compound microscope, Examination of blood smear, Preparation of blood smear, Examination of blood smear, Examination of milk sample for mastitis, Examination of skin scrapings, Preparation of Medicines, Preparation of ointments, Preparation of tonic/ mixtures, Special Techniques, Practicing subcutaneous injection, Practicing intramuscular injection, Practicing intravenous injection, Practising drenching, Attending to fractures, Attending obstetrical difficulties, Attending to poisoning cases, Practicing of wound dressing, Attending traumatic condition, Vaccination, Preparation of list of diseases that may occur in different seasons, Preparation of outbreak report, Preparation of vaccination programmes, Publicity for vaccination programmes, Vaccine indent and transport, Maintenance of vaccine storage, Practising vaccination, Attending to vaccine reacted animals

DC 122: Physical Chemistry of Milk 3(2+1)

Theory

Constituents and gross composition of milk of different species and breeds of milch animals, Colloidal State: Distinction between true and colloidal solution, lyophilic & lyophobic solution, properties of colloidal system. Properties of colloidal systems, Gels-their formation and properties. Milk as a colloidal system and its stability. Elementary idea about emulsion.

Density: Density and specific gravity, pycnometer method, hydrometer lactometer. Density and specific gravity of milk, effect of various processing variables on the density and specific gravity of milk.

Liquid State: Surface tension, surface energy interfacial tension. Surface tension of mixtures. Surface tension of milk and the factors affecting it. Viscosity- Definition of viscosity, Newtonian and Non-Newtonian liquids, Stokes Law, influence of temperature and concentration of solute on viscosity. Viscosity of milk, evaporated milk and condensed milk. Refractive index.

Colligative Properties of Dilute Solution: Vapour pressure, Raoult's Law, Depression of freezing point, Elevation of boiling point. Freezing point and boiling point of milk. Osmosis and Osmotic pressure. Inter-relation of colligative properties.

Aqueous solution of Electrolytes: Electrolytes; non-electrolytes, ionic mobility, electrical conductance, Ostwald Dilution Law, Kohlrausch Law, Electrical conductance of milk. Ionic Equilibria: Dissociation of water, ionic product of water, concept of pH and pOH and their scale.

Acids and bases: Bronsted Lewis concepts of acids and bases, dissociation constants of acids and bases. Salt-their hydrolysis. Buffer solutions. Derivation of Henderson – Hasselbach equation and its application, buffer capacity and buffer index, milk as a buffer system.

Equilibrium of electrolytes. pH indicators. Oxidation- Reduction: Redox potential, Nernst equation, electrochemical cells. Hydrogen, glass and calomel electrodes. Redox system of milk.

Nuclear Chemistry: The nature of isotopes, radio isotopes. Half life period of radio isotopes. Some of the important radio isotopes. Occurrence of radio nuclide in milk & milk products.

Molecular Spectroscopy: The spectrum of electro magnetic radiation, the laws of Lambert and Beer, visible, and ultra-violet Spectroscopy. Mention of mass, NMR spectroscopy.

Practical

Determination of density and specific gravity of milk using pycnometer, hydrometer and lactometer. Determination of viscosity of milk using Ostwald viscometer. Determination of surface tension of milk using Stalagmometer. Interfacial tension between water-oil phase. Determination of freezing point of milk. Preparation of a buffer solution. Determination pH of buffer solution and milk electrometrically. Determination of acidity of milk electrometrically. Determination of electrical conductance of milk. Determination of redox potential of milk. Coagulation of milk using electrolytes. Determination of refractive index of skim milk and whey. Titration of amino acid in the presence and absence of formaldehyde. Determination of PK_{a1} PK_{a2} and PL. Verification of Lambert Beer Law.

DM 123: Microbiology of Fluid Milk 3(2+1)

Theory

Microbes associated with raw milk: Significance of specific groups of microorganisms in milk i.e. psychrotrophic, mesophilic, thermophilic and thermophilic bacteria - their morphological and biochemical characteristics and classification. Microbial contaminants in raw milk, their sources during various stages of production - milking, chilling, storage and transportation with special reference to psychrotrophic microorganisms; Microbiological changes in bulk refrigerated raw milk.

Sources of contamination and microbial spoilage of raw milk: Microbial contaminants of raw milk supplies, their sources during various stages of production i.e. milking, chilling, storage and transportation with special reference to psychrotrophic microorganisms and preventive measures.

Types of microbial spoilage - souring, curdling, bitter cream, proteolysis, lipolysis, abnormal flavors and discoloration.

Mastitis milk - types of mastitis, causative micro-flora of mastitis, compositional and microbiological changes during mastitis infection, their processing and public health.

Concept of clean milk production: Hygienic milk production system; Cleaning and sanitation of udder, animal, utensils, equipments and dairy farm environment; Microbiological quality of milk produced in organized and un-organized sector in India and comparative information in developed world;

Microflora of aseptically drawn milk and its natural antimicrobial systems - immunoglobulins, lactoferrin, lysozyme and lactoperoxidase (LP) system.

Microbiological aspects of fluid milk: Pasteurization, boiling, sterilization, ultra high temperature (UHT), non thermal (pulsed field) micro-filtration, bacterofugation, standardization and homogenization. Significance of heat resistant and post processing contaminants in fluid milk with special reference to proteases and lipase enzymes and their role in spoilage of processed milk. Bio-film formation during processing and their control measures.

Public health aspects of fluid milk: Microbial zoonotic diseases transmitted through fluid milk; Milk borne diseases - food infection, intoxication and toxin infection caused E. coli, Salmonella typhi, Staphylococcus aureus, Bacillus cereus, Listeria monocytogenes, Shigella species, Campylobacter etc.

Microbiological grading and legal standards of raw and processed milk.

Practical

Morphological examination of common dairy microorganisms (size and shape, arrangement and sporulation). Estimation of microbial load in raw milk by standard plate count (SPC) and dye reduction tests (MBRT, RRT). Grading of processed/ market milk by total viable count, coliform and methylene blue reduction time. Enumeration of psychrotrophic, thermophilic, thermophilic and spore forming bacteria in raw and market milk. Detection of sources of contamination: Air, water, utensils, equipment and personnel, line testing. Spoilage of milk caused by microorganisms: souring, sweet curdling, gassiness, lipolysis, ropiness, proteolysis and discoloration. Detection of mastitis milks: pH, SLST, somatic cell count, chloride content, Hotis test and CAMP test. Detection and estimation of coliforms: presumptive, rapid coliform and IMViC Test.

DT 124: Traditional Indian Dairy Products 3(2+1)

Theory

Status and significance of traditional Indian milk products in India.

Khoa: Classification of types, standards methods of manufacture and preservation, factors affecting yield of khoa. Mechanization in manufacture of khoa.

Khoa based sweets: Burfi, Peda, Milkcake, Kalakhand, Gulabjaman and their compositional profile and manufacture practices.

Rabri and Basundi: Product identification, process description, factors affecting yield, physico-chemical changes during manufacture.

Channa: Product description, standards method of manufacture, packaging and preservation.

Chhana-based sweets: Rasogolla, Sandesh, Rasomalai. Mechanization of manufacturing process, advances in preservation and packaging.

Paneer: Product description, standards, method of manufacture, packaging and preservation. Mechanization of Paneer manufacturing/packaging process.

Chakka/Maska and Shrikhand: Product description, standards, method of manufacture, small scale and industrial process of production, packaging and preservation aspects.

Misti Dahi: Product description method of manufacture and packaging process.

Kheer and Payasam: Product description methods of manufacture, innovations in manufacturing and packaging processes.

Biopreservative principles in enhancing the self-life of indigenous milk products including active packaging.

Practical

Preparation of Khoa from cow, buffalo and concentrated milk. Preparation of Burfi, Peda, Kalakand, Milkcake and Gulabjamun. Preparation of Paneer from cow, buffalo and mixed milk. Preparation of Chhana from cow and buffalo milk and mixed milk. Preparation of Sandesh and Rasogolla. Preparation of kheer. Preparation of Rabri, Misti Dahi, Chhaka and Shrikhand. Visit to industry.

DT 125: Fat Rich Dairy Products 3(2+1)

Theory

Status of fat-rich dairy products in India and abroad.

Cream: a) Definition & Legal standards, efficiency of cream separation and factors affecting it; control of fat concentration in cream. b) Planning and operating a cream production unit) neutralization, standardization, pasteurization and cooling of cream. c) Preparation and properties of different types of cream; table cream, sterilized cream, whipped cream, plastic cream, frozen cream and chip-dips (cultured cream), UHT processing of cream. d) factors affecting quality of cream; ripening of cream e) Packaging, storage and distribution, defects (non-microbial) in cream and their prevention.

Butter: a) Introduction to the butter making process; theory of churning, Legal standards. b) Technology of Butter manufacture, Batch and continuous methods. Over-run in butter; control of fat losses in butter-milk; packaging and storage; transportation; defects in butter; rheology of butter; uses of butter. Butter making equipment: Construction, operation, care and maintenance of cream separators, coolers and vacreator, factory butter churn and continuous butter making machine. Special butters and related products: a) Manufacture, packaging, storage and properties of whey butter, flavoured butter, whipped butter, renovated butter/fractionated and polyunsaturated milk fat products, vegetable oil-blended products and low-fat spreads. b) Manufacture, packaging, storage and characteristics of margarine of different types.

Ghee and butter oil: a) Methods of ghee making-batch and industrial processes, innovations in ghee production, procedure, packaging and preservation of ghee; utilization of substandard milk. b) Ghee: Composition and changes during manufacture fat constants. C) Butteroil: Manufacture of butteroil, packaging and storage.

Practical

Standardization, neutralization, pasteurization and cooling of cream. Preparation of sterilized cream. Study of construction and cooperation of the power operated butter churn and butter packaging machine. Preparation of cooking butter by the hand operated churn. Preparation of desi butter. Manufacture of table butter using the power-driven churn. Preparation of ghee from cream and butter. Study and operation of continuous ghee plant.

DS 126: Dairy Cattle Nutrition 3(2+1)

Unit I:

- ❖ Composition of Animal Body.
- ❖ Water requirement for Dairy Cattle, Buffalo, Sheep, Goat.
- ❖ Common feeds and fodder and their classification.
- ❖ Cereal grains
- ❖ Milling by products
- ❖ Animal and vegetable fat

Unit II:

- ❖ Protein supplements for Dairy Cattle, Buffalo, Sheep, Goat.
- ❖ Vegetable protein supplements: Ground nut cake, Soybean Meal, Safflower meal, sunflower oil cake, cotton seed meal, coconut meal, Lin seed meal, mustard meal, seasoned seed meal etc.
- ❖ Animal protein supplements: Fish meal, meat and bone meal, liver residue meal, blood meal, hatchery waste, hydrolyzed feather meal.
- ❖ Low Cost protein supplements: Skin milk, whey, non protein nitrogenous compounds, urea, and biuret, single cell protein.

Unit III:

- ❖ Classification of minerals.
- ❖ Function of minerals.
- ❖ Directory sources of minerals.
- ❖ Function of important minerals such as calcium, phosphorous, magnesium, sodium, potassium, chloride, sulphur, iron, copper, zinc, manganese, cobalt, silicon, iodine, molybdenum, fluorine– its requirement and supplementation to farm animals.

Unit IV:

- ❖ Classification of Vitamins.
- ❖ Difference between fat soluble water soluble vitamins.
- ❖ Functions of Vitamin A, D, E, K, C, Thiamine (B1), Riboflavin (B2), Niacin, Vit-B6, Panthothenic acid, Folic acid, Biotin, Choline , Vit-B12 and its deficiencies –its requirements and supplementation to the diary animals.

Unit V:

- ❖ Common feeds and fodder and their classifications.
- ❖ Cereal fodder crops
- ❖ Cultivated grasses
- ❖ Cultivated legume grasses
- ❖ Tree fodders
- ❖ Crop residues

Unit VI: Introduction to Animal Husbandry

Distinguishing characteristics of India and exotic breeds of dairy animals and their performance.

Systems of breeding and methods of selection of dairy animals.

General dairy farm practices - Identification, dehorning, castration, exercising, grooming, weighing.

Care of animals at calving and management of neonates.

Management of lactating and dry cows and buffaloes.

Methods of milking, milking procedure and practices for quality milk production.

Dairy farm records and their maintenance.

Systems of housing dairy animals and maintenance of hygiene and sanitation at dairy farm premises.

Common disease problems in dairy animals, their prevention and control.

Feed nutrients required by animal body. Feed resources for milk production and their nutritive values.

Digestive system of ruminants and measures of feed energy

Nutrients requirements for growth and milk production

Feeding standards

Structure and function of mammary system. Milk secretion and milk let-down.

Male and female reproductive system. Estrus and reproductive cycle, Ovulation, fertilization, gestation, parturition, pregnancy diagnosis. Artificial insemination and embryo transfer and their role in animal improvement

Introduction to biotechnology in dairy animal production.

PRACTICALS

- Preparation of samples for chemical analysis.
- Proceeding of samples for chemical analysis.
- Weende system/ Proximate System of analysis
- Estimation of moisture
- Estimation of Total Ash(T A)
- Estimation of acid insoluble ash(AIA)
- Estimation of crude protein(CP)
- Estimation of Ether Extract/ Crude Fat (EE)
- Estimation of Crude Fiber (CF)
- Determination of Calcium
- Determination of Phosphorus

DE 127: Fluid Mechanics 3(2+1)

Theory

Units and dimensions, Properties of fluids. Static pressure of liquids: Hydraulic pressure, absolute and gauge pressure, pressure head of a liquid. Pressure on vertical rectangular surfaces. Compressible and non compressible fluids. Surface tension, capillarity. Pressure measuring devices, simple, differential, micro, inclined manometer, mechanical gauges, Piezometer.

Fluid flow: Classification, steady uniform and non uniform flow, Laminar and turbulent, continuity equation, Bernolli's theorem and its applications

Flow through pipes: Loss of head, determination of pipe diameter. Determination of discharge, friction factor, critical velocity. Flow through orifices, mouthpieces, notches and weirs, Vena contracta, hydraulic coefficients, discharge losses, Time for emptying a tank. Loss of head due to contraction, enlargement at entrance and exit of pipe. External and internal mouthpieces, types of notches, rectangular and triangular notches, rectangular weirs. Venturimeters, pitot tube, Rota meter. Water level point gauge, hook gauge.

Dimensional analysis: Buckingham's theorem application to fluid flow phenomena. Froude Number, Reynolds number. Weber number and hydraulic similitude.

Pumps: Classification, reciprocating, centrifugal pump. Pressure variation, work efficiency. Pump selection and sizing.

Practical

Study of various types of pipes and pipe fittings. Study of different types of valves. Study of reciprocating pump. Study of rotary gear pump. Study of piezometer. Study of U tube Manometer. Study of inclined tube Manometer. Study of Venturimeter. Determination of frictional coefficient of given pipe. Determination of minor head loss. Study of Pitot tube. Study the construction and working principle of centrifugal pump. Study of Reciprocating pump. Study and measurement of flow of liquid by V- notch.

Semester – III

DC 211: Physical Chemistry of Milk 3(2+1)

Theory

Constituents and gross composition of milk of different species and breeds of milch animals, Colloidal State: Distinction between true and colloidal solution, lyophilic & lyophobic solution, properties of colloidal system. Properties of colloidal systems, Gels-their formation and properties. Milk as a colloidal system and its stability. Elementary idea about emulsion.

Density: Density and specific gravity, pycnometer method, hydrometer lactometer. Density and specific gravity of milk, effect of various processing variables on the density and specific gravity of milk.

Liquid State: Surface tension, surface energy interfacial tension. Surface tension of mixtures. Surface tension of milk and the factors affecting it. Viscosity- Definition of viscosity, Newtonian and Non-Newtonian liquids, Stokes Law, influence of temperature and concentration of solute on viscosity. Viscosity of milk, evaporated milk and condensed milk. Refractive index.

Colligative Properties of Dilute Solution: Vapour pressure, Raoult's Law, Depression of freezing point, Elevation of boiling point. Freezing point and boiling point of milk. Osmosis and Osmotic pressure. Inter-relation of colligative properties.

Aqueous solution of Electrolytes: Electrolytes; non-electrolytes, ionic mobility, electrical conductance, Ostwald Dilution Law, Kohlrausch Law, Electrical conductance of milk. Ionic Equilibria: Dissociation of water, ionic product of water, concept of pH and pOH and their scale.

Acids and bases: Bronsted Lewis concepts of acids and bases, dissociation constants of acids and bases. Salt-their hydrolysis. Buffer solutions. Derivation of Henderson – Hasselbach equation and its application, buffer capacity and buffer index, milk as a buffer system. Equilibrium of electrolytes. pH indicators. Oxidation- Reduction: Redox potential, Nernst equation, electrochemical cells. Hydrogen, glass and calomel electrodes. Redox system of milk.

Nuclear Chemistry: The nature of isotopes, radio isotopes. Half life period of radio isotopes. Some of the important radio isotopes. Occurrence of radio nuclide in milk & milk products.

Molecular Spectroscopy: The spectrum of electro magnetic radiation, the laws of Lambert and Beer, visible, and ultra-violet Spectroscopy. Mention of mass, NMR spectroscopy.

Practical

Determination of density and specific gravity of milk using pycnometer, hydrometer and lactometer. Determination of viscosity of milk using Ostwald viscometer. Determination of surface tension of milk using Stalagmometer. Interfacial tension between water-oil phase. Determination of freezing point of milk. Preparation of a buffer solution. Determination pH of buffer solution and milk electrometrically. Determination of acidity of milk electrometrically. Determination of electrical conductance of milk. Determination of redox potential of milk. Coagulation of milk using electrolytes. Determination of refractive index of skim milk and whey. Titration of amino acid in the presence and absence of formaldehyde. Determination of PK_{a1} PK_{a2} and PL. Verification of Lambert Beer Law.

Theory

Condensed Milks: History, status and scope in India and abroad, Definition and legal standards: Condensed milk, sweetened condensed milk and evaporated milk, manufacturing techniques; a) Manufacture of evaporated milk including pilot sterilization test, b) Manufacture of sweetened condensed milk, c) Recombined sweetened condensed milk. Grading and quality of raw milk for condensed and evaporated milk, Physico-chemical changes taking place during manufacture of condensed milk, Heat stability of milk and condensed milk and role of stabilizers in the stability of condensed milk, Chemical defects in condensed milk, their causes and prevention. Recent advances with reference to freeze concentration and membrane concentration.

Dried Milks: History and status in India and abroad, Grading and quality of raw milk for dried milks, Manufacture of skim milk powder (SMP), whole milk powders and heat classified powders, Physico-chemical changes taking place during manufacture of dried milks, Physical properties of dried milks, Defects in dried milk during manufacture and storage, their causes and prevention, PFA, BIS and International Standards for dried milk, Manufacture of infant foods, malted milk foods and other formulated dried products, Cheese spread powder, ice cream powder, cream powder, butter powder, whey powder, Management of condensed and dried milk industry.

Practical

Manufacture of plain skim concentrated milk. Manufacture of Sweetened Condensed Milk. Manufacture of Evaporated Milk. Concentration of milk by membrane processing. Manufacturing of Skim Milk Powder by spray drying/roller drying. Manufacture of instant milk powder.

DT 213: Cheese Technology 4(2+2)

Theory

Origin and history of development of cheese manufacture, status and scope in India and abroad.

Definition, standards and classification of cheese. Milk quality in relation to cheese making. Pre-treatment of milk; Physical and chemical. Additives and preservatives for cheese making. Rennet preparation and properties, rennet substitutes. Action of rennet on milk in relation to cheese making.

Manufacture of different varieties of cheese: Cheddar, Gouda, Swiss, Mozzarella, Cottage. Enzyme modified cheese (EMC), flavourings; Application of membrane processing in cheese manufacture. Factors affecting yield of cheese. Packaging, storage and distribution of cheese. Accelerated ripening of cheese.

Manufacture of processed cheese, cheese spread and processed cheese foods. Mechanization and automation in cheese processing.

Practical

Familiarization with equipments, accessories and standardization numericals. Study of factors affecting rennet action. Manufacture of Cheddar cheese. Manufacture of Gouda cheese. Manufacture of Mozzarella cheese. Manufacture of Swiss cheese. Manufacture of Cottage cheese. Manufacture of Processed cheese. Manufacture of Processed cheese spread. Manufacture of processed cheese food.

DE 214: Dairy Process Engineering 3(2+1)

Theory

Evaporation: Basic principles of evaporators, construction and operation, Different types of evaporators used in dairy industry, Calculation of heat transfer area and water requirement of condensers, Basic concepts of multiple effect evaporators, Operations and various feeding systems, Economy of operation, Thermo processor and MVR system, Care and maintenance of evaporators.

Drying: Introduction to principle of drying, Equilibrium moisture constant, bound and unbound moisture, Rate of drying- constant and falling rate, Effect of Shrinkage, Classification of dryers-spray and drum dryers, spray drying, etc., air heating systems, Atomization and feeding systems. Factors affecting bulk density of powder, spray dryer controls, Theory of solid gas separation, cyclone separators, Bag Filters, Care and Maintenance of drum and spray dryers.

Fluidization: Mechanisms of fluidization characteristics of gas-fluidization systems, Minimum Porosity, Bed Weight, Pressure drop in fluidized bed, Application of fluidization in drying, Batch fluidization, Fluidized bed dryers.

Processing equipments: Mechanization and equipment used in manufacture of indigenous dairy products, Ice-cream and Cheese making equipments. Packaging equipments: Packaging machines for milk & milk products.

Membrane Processing: Ultra filtration, Reverse Osmosis and electro dialysis, Materials for membrane construction, Ultra filtration of milk, Effect of milk constituents on operation, membranes for electro-dialysis.

Practical

Constructional details, operation and maintenance of Vacuum pan. Constructional details, operation and maintenance of multiple effect evaporator. Constructional details, operation and maintenance of spray drier. Constructional details, operation and maintenance of butter making equipment. Constructional details, operation and maintenance of equipment related to ghee production. Constructional details, operation and maintenance of ice-cream making equipment. Constructional details, operation and maintenance of cheese making equipment. Constructional details, operation and maintenance of reverse osmosis and ultra filtration system. Design problems on double effect evaporator and vacuum pan. Visit to a milk product plant.

DM 215: Micro Biology of Dairy Products 3(2+1)

Theory

Microbiology of Cream and Butter - Micro-environment and impact of critical process factors on entry of spoilage and pathogenic organisms in cream and butter; Microbiological aspects including defects in pasteurized (ripened/unripened cream), sterilized and UHT cream; Factors influencing the microbial growth during batch/continuous butter making process; Microbial Defects in butter - Bacterial/mold discoloration, enzymatic deterioration and their control measures; Regulatory microbiological standards.

Microbiology of Condensed, Evaporated and Dried products: Type of microorganisms associated with condensed, evaporated and dried products, their growth/ survival during manufacture and storage; Microbial defects - Bacterial thickening / Mold button formation in SCM; Gassiness/bloating, Bacterial coagulation (Sour and sweet), Bitterness, Fishy flavor in evaporated milk; pre-heating/DSI temperature and their impact on microflora of dried products; Effect of reconstitution on microbial quality of milk powder including baby foods and survivability of pathogens; Regulatory microbiological standards

Microbiology of Ice Cream and Frozen desserts: Microenvironment in ice cream, microbiological quality of ingredients, critical process factors and their impact on entry of pathogens in ice cream and frozen desserts, their survival during storage, food poisoning outbreaks and legal standards.

Microbiology of Indigenous Milk Products: Predominance of spoilage and pathogenic organisms in khoa and khoa based sweets – burfi, peda, gulabjamun, etc., paneer, Chhanna and Chhanna based sweets – rasogulla; kheer, shrikhand, dahi, kulfi etc.; Factors affecting the microbiological quality in reference to production, processing, storage and distribution; Microbial safety in relation to potential pathogens and their public health significance; Microbial defects, control measures and legal standards;

Active packaging concepts and role in bio-preservation.

Practical

Microbiological examination of raw, pasteurized, sterilized and UHT cream for Standard plate count (SPC) as well as lipolytic and coliform counts, direct microscopic count (DMC), dye reduction tests and sterility test. Microbiological examination of salted and unsalted butter for SPC, psychrotrophic, lipolytic, coliforms and yeast and mold count; K.Q test. Microbiological examination of concentrated milk for SPC, coliforms, spores, yeast and mold, thermotolerant and thermophilic counts. Microbiological examination of dried milks for SPC, coliforms, Staph. aureus, B. cereus, E. coli, Salmonella, Sulphite reducing clostridia and Staphylococcal enterotoxins. Microbiological examination of ice-cream and other frozen desserts for SPC, coliforms and Staphylococcal counts; Detection of Salmonella spp./E. coli. Microbiological examination of khoa for SPC, coliforms and staphylococcal counts besides yeast and mold counts. Microbiological examination of paneer and shrikhand for SPC, Spores, coliforms, yeast and molds and Staphylococcal counts. Microbiological examination of packaging materials for SPC, Spores and Yeast and mold counts.

DBM 216: ICT in Dairy Industry and Operation Research 4(2+2)

Theory

Introduction–Elementary concepts, objectives of operations research, Applications of OR in decision-making. Modeling in Operation Research.

Linear Programming: Introduction, mathematical formulation of the problem, Graphical solution, Simplex technique for solving simple LP problems.

Inventory Control – Introduction and general notations, Economic lot size models with known demand. Replacement – Introduction, Replacement of items whose efficiency deteriorates with time. Queuing – Introduction and general notions, Classification of queues and their problems, Probability distribution of queues. Various models in the queuing system. Sequencing – Statement of the problem, notations and assumptions, Problems with ‘n’ jobs and two machines. Generalization to ‘m’ machines.

Transportation model – Definition and application of transportation model, Formulation of transportation problems and their solutions. Assignment problems and their solutions. Framework of PERT and CPM, Activities, events and network, PERT and activity time estimates, probability of project completion Critical path analysis.

Practical

LP problems, Inventory Control problems, Replacement model problems, problems on queuing theory, sequencing, transportation, assignment, PERT/CPM.

DE 217: Refrigeration and Air – Conditioning 3(2+1)

Theory

Basic refrigeration cycles and concepts: Standard rating refrigerating machines; Elementary vapour compression refrigeration cycle with reciprocating, rotary and centrifugal compressors; Theoretical vapour compression cycle; Departure from theoretical vapour compression cycle, representation on T-S and p-h diagrams; Mathematical analysis of vapour compression refrigeration system.

Refrigerants: Primary and secondary refrigerants; common refrigerants (Ammonia, Freon,

HFC, HCFC etc); Brine, their properties and comparison.

Multi-Pressure Refrigeration Systems: Applications; Multi-evaporators with single stage and multi-stage compression and expansion systems; Working, Control and mathematical analysis of above systems.

Refrigeration Equipments and Controls: Introduction to the types, construction, operation and maintenance of Refrigeration Components, Controls and Safety Devices as used in different refrigeration applications. Capacity control methods, Refrigeration Piping: Purpose, Types, Materials, Fittings and Insulation.

Design and Balancing of Refrigeration System: Basic elements of design of individual components and a complete refrigeration system. Input and Output design parameters, Balancing of components of refrigeration system for optimum performance.

Absorption Refrigeration Systems: Simple vapour absorption refrigeration systems, Actual Vapour absorption refrigeration system, Refrigerant absorbent pairs, Absorption cycle analysis. Cryogenic Freezing: Cryogenics, cryogens, properties, applications, cryogenic freezers.

Psychrometry: Definition, properties of moist air, psychrometric charts, psychrometric processes; Cooling/ Heating coils, humidifiers and dehumidifiers, Temperature and humidity measurements and controls.

Air-conditioning Systems: Types of cooling loads and their calculation, Design conditions for Human and Industrial air conditioning systems, Analysis of different air-conditioning systems with the help of psychrometric chart.

Cold Storage: Types of cold storages, Types of cooling loads in cold storages used for food/ dairy products; Construction and operation of cold storage. Insulating materials and vapour barriers.

Practical

Study of different types of Refrigeration tools generally used in installation and maintenance of a refrigeration plant/ equipment including charging and leakage-detection tools. Study of specification, components, operation, control, maintenance and precautions taken during working of a Domestic refrigerator. Study of specifications, components, operation, control, maintenance and precautions taken during working of a Water cooler. Study of specifications, components, operation, control, maintenance and precautions taken during working of a Bulk milk cooler. Study of specifications, components, operation, control, maintenance and precautions taken during working of a Walk-in-cooler. Study of different parts and learn the operation of a refrigeration plant/ice plant using ammonia refrigerant. Estimation of installed cooling capacity with the help of observed working pressures. Study of specifications, components, operation, control and maintenance of Ice Bank Tank (IBT). Study of specifications, components, operation, control and maintenance of a Cold Storage. Study of the Evaporative Cooling Devices like Cooling Tower, Spray Pond, Air-Washer or Room air-cooler etc. Study of the parts and components of different types of refrigerant compressors used in various refrigeration applications. Study of different types of capacity control devices used with compressors in a refrigeration plant. Experimental study of a simple refrigeration system on refrigeration tutor or an experimental set-up. (comparison of actual and theoretical performance). Experimental study of an year-round air-conditioning system on an air- conditioning tutor or an experimental set-up. Determination of SHF and By-pass factor etc. Study and plotting of psychrometric processes using refrigeration/air-conditioning tutor. Measurement of psychrometric properties using psychrometric meters/gadgets Industrial exposure visit to refrigeration/air-conditioning plant.

Semester –IV

DT 221: Ice-Cream and Frozen Desserts 3(2+1)

Theory

History, development and status of ice cream industry

Definition, classification and composition and standards of ice cream and other frozen desserts, Stabilizers and emulsifiers-their classification, properties and role in quality of ice cream, Technological aspects of ice cream manufacture, Thermodynamics of freezing and calculation of refrigeration loads, Types of freezers, refrigeration control / instrumentation Hygiene, cleaning and sanitation of ice cream plant, Effect of process treatments on the physico-chemical properties of ice-cream mixes and ice cream, Processing and freezing of ice-cream mix and control of over run, Packaging, hardening, storage and shipping of ice-cream, Defects in ice cream, their causes and prevention,

Recent advances in ice-cream industry (flavourings, colourings, fat replacers, bulking agents) and plant management

Nutritive value of ice-cream.

Practical

Calculation of standardization of ice-cream mixes. Manufacture of plain and fruit flavoured ice- cream. Manufacture of chocolate, fruit and nut ice cream. Preparation of sherbets/ices. Preparation of soft served and filled ice-cream. Manufacture of kulfi. Study of continuous and batch type freezers. Manufacture of ice-cream by continuous process. Determination of overrun in ice cream. Factory visit.

DT 222: Sensory Evaluation of Dairy Products 3(2+1)

Theory

Introduction, definition and importance of sensory evaluation in relation to consumer acceptability and economic aspects. Terminology related to sensory evaluation. Design and requirements of a sensory evaluation laboratory.

Basic principles: senses and sensory perception. Physiology of sensory organs. Classification of tastes and odours, threshold value. Factors affecting senses, visual, auditory, tactile and other responses. Fundamental rules for scoring and grading of milk and milk products. Procedure and types of tests – difference tests (Paired comparison, due-trio, triangle) ranking, scoring, hedonic scale and descriptive tests. Panel selection, screening and training of judges. Requirements of sensory evaluation, sampling procedures. Factors influencing sensory measurements.

Sensory Evaluation of milk and dairy products - Milk: score card and its use. Judging and grading of milk, defects associated with milk. Cream: desirable attributes and defects in cream, Score card for cream, sensory evaluation of different types of cream. Butter: Specific requirements of high grade butter, undesirable attributes of butter, butter score-card, sensory evaluation of butter. Ghee: grades of ghee, special requirements of quality ghee, defects in ghee, sensory evaluation of ghee. Fermented milks: desirable and undesirable characteristics of fermented milks, sensory evaluation of dahi, yoghurt, chakka, srikhand, lassi and other fermented drinks. Frozen dairy products: desirable and undesirable characteristics of frozen dairy products. Sensory evaluation of ice cream, kulfi and milk sherbets. Cheese: Sensory attributes of some common cheese varieties and their defects, score card for cheese. Sensory evaluation and grading for cheddar, cottage and other varieties of cheeses. Dried dairy products: desirable and undesirable characteristic of dried milks. Sensory evaluation and grading of dry milk products. Concentrated milks: desirable attributes and defects. Sensory evaluation and grading of evaporated and condensed milk. Heat desiccated Indian milk products: desirable and undesirable characteristics. Sensory evaluation of khoa and khoa based sweets. Acid coagulated Indian milk products: desirable and undesirable characteristics. Sensory evaluation of paneer, chhana and chhana based sweets.

Consumer acceptance studies: Objectives, methods, types or questionnaires, development of questionnaires, comparison of laboratory testing and consumers studies, limitations. Interrelationship between sensory properties of dairy products and various instrumental and physico-chemical tests.

Practical

Determination of threshold value for basic tastes. Determination of threshold value for various odours. Selection of sensory evaluation panel. Training of judges, for recognition of certain common flavour and texture defects using different types of sensory tests. Sensory evaluation of milk and cream. Sensory evaluation of butter and ghee. Sensory evaluation of condensed and evaporated milk. Sensory evaluation of milk powders. Sensory evaluation of cheese and related products. Sensory evaluation of frozen products. Sensory evaluation of khoa and khoa- based sweets. Sensory evaluation of chhana and chhana based sweets. Sensory evaluation of dahi and fermented dairy products. Preparation of milk and milk products with defects, techniques for simulation. Novel techniques of sensory evaluation.

DM 223: Starter Cultures and Fermented Milk Products 3(2+1)

Theory

Types, metabolism and propagation of starter cultures: History, classification and importance of starter Cultures in dairy industry; Single, multiple, defined and mixed strain starters; Probiotics and Special cultures like exopolysaccharide production; Propagation of starter cultures-concentrates - direct bulk and direct vat starter cultures, factors affecting propagation; Metabolism of starter cultures (carbohydrate, protein, citrate) and production of metabolites and antibacterial substances; methods of starter distillates their merits/demerits.

Activity, Purity, Preservation of Starters and Starter Failure: Quality and activity tests for dairy starters and their preservation- methods (liquid, spray drying, vacuum drying, freeze- drying, frozen concentrate, concentrated dried cultures), merits and demerits; factors affecting the survival of cultures during preservation; Defects in starters and their control; Starter failures- effect of antibiotic residues, sanitizers and bacteriophages. Phages-life cycle, sources, prevention, chemical and mechanically protected systems.

Role of Starters in fermented milks: Role of starters in the preparation of various fermented milks; Types of fermented milks - dahi, yoghurt, acidophilus milk; different types of dahi and yoghurt; preparation; defects and their control. Kefir and koumiss : origin and characteristics; microbiology of kefir grains; Other fermented milks such as Bulgarian milk, cultured buttermilk, Leben, Villi and Yakult; Microbiology of fermented milk products; their nutritional and therapeutic significance.

Chesse Starters: Classification, desirable properties, Artisanal and adjunct cheese cultures, primary and secondary flora of cheese; biochemical changes during ripening, bacterial and mold ripened cheeses: soft, semi-soft, semi-hard, hard, Brick and Brie cheese, Camembert and Roquefort cheese; Rennet: rennet substitutes, microbial rennet and recombinant chymosin

Practical

Testing purity of starter cultures by gram's staining, catalase test; creatine test. Testing starter activity by dye reduction tests, Horrall-Elliker, WhiteHead & Cox test. Preparation of single and mixed starter cultures. Evaluation of homo-fermentation and hetero-fermentation separately and in combination. Preservation of starter cultures by freeze-drying techniques. Preparation of concentrated starter (DVS). Effect of physical factors (temperature, pH, Salt and Sugar) on dairy starters. Testing milk for presence of inhibitory substances using *B. stearothermophilus* and *S. thermophilus* as indicator organisms. Effect of presence of antibiotic residues in milk on starter activity. Evaluation of associative growth of Starter cultures in milk. Detection of Bacteriophages in cheese whey by plaque assay method. Preparation and microbial examination of dahi, yoghurt, cultured butter milk, acidophilus milk and kefir. Analysis of cheese for total spore and anaerobic spore count. Microbiological analysis of cheddar cheese at different stages of manufacture of (storage and ripening).

Theory

Instrumentation scheme & characteristics: Measurands. Some basic discussion about electric field, potential, capacitance, resistance etc. Definition, Application and types of measurements, instrument classification, Functional elements of an instrument, standards, calibration, introduction to static characteristics and dynamics characteristics, selection of instruments, loading effects. Dynamic characteristics of measurement systems.

Introduction to various types of sensors: Definition, principle of sensing & transduction, classification, selection and applications of Sensors., Measurement of parameter : Measurement of length ,angle, area , temperature , pressure flow , speed, force , torque, vibration , level , concentration (conductivity and ph) measurement . Flow measurement using magnetic flow measurement. Piezoelectric transducer.

Micro-sensors and smart sensors: Construction, characteristics and applications.

Electronic Instruments: Role and importance of general purpose test instruments, Electronic Millimeter, Cathode Ray Oscilloscope, Measurement of amplitude, frequency and phase using CRO Advantages of digital meter over analog meters, Digital voltmeter, Resolution and sensitivity of digital meters, Digital multimeter, Digital frequency meter, Signal generator. Display devices and recorders like X-Y & X-T recorders.

Automation: Introduction to plant automation, automation hierarchy, PLC, SCADA

Practical

Strain gauge characteristics and weight measurement. Measurement of pressure using bellows and diaphragm. Preparation and calibration of thermocouple. Study the construction and working of Bourden pressure gauge. Test and calibration of pressure gauges using dead weight tester. Study the mechanism of pH meter and its electrodes. Study a Proximity sensor. Study the different parts and working of pressure switch. Study the different parts of an indicating instrument. Study of RTD and Thermister. Study of different speed measurement sensor/ instruments. Study of LVDT. Study of level/flow controller. Study of PLC. Visit to a automatic controlled dairy plant.

DC 225: Chemistry of Dairy Products 3(2+1)

Theory

Chemical composition and legal standards of milk products.

Chemistry of creaming and factors affecting the same. Ripening and neutralization of cream. Theories of churning and factors affecting the same. Butter colour.

Ghee: Physico-chemical changes during manufacture. Hydrolytic and oxidative deterioration, their causes, prevention and role of antioxidants.

Physico-chemical changes in milk constituents during manufacture and storage of traditional dairy products: Khoa, Paneer, Dahi, Channa, Lassi, Chakka, Shrikhand.

Chemistry of cheese: milk clotting enzymes, enzymatic coagulation of milk, biochemical changes during ripening.

Physico-chemical changes during preparation and storage of concentrated and dried milk products.

Physico-chemical changes during processing and storage of ice cream and frozen desserts. Role and mechanism of stabilizers and emulsifiers in ice cream.

Practical

Cream: estimation of fat and acidity. Butter: estimation of fat, moisture, curd and salt content. Ghee: estimation of moisture, acid value, Butyro refractive reading and Reichert Meissl value /Polanske value. Determination of lactose and sucrose in sweetened condensed milk. Milk powder: moisture, fat, ash, solubility, acidity and bulk density. Ice cream: estimation of fat and total solids. Estimation of moisture, fat and salt content in cheese. Khoa/paneer: estimation of moisture and fat. Estimation of protein content in milk products and protein rich dairy products using Kjeldahl method.

DBM 226: Entrepreneurship Development and Industrial Consultancy 2 (2+0)

Theory

Entrepreneurship Development: Assessing overall business environment in the Indian economy. Overview of Indian social, political and economic systems and their implications for decision making by individual entrepreneurs. Globalisation and the emerging business/entrepreneurial environment. Concept of entrepreneurship; entrepreneurial and managerial characteristics; managing an enterprise; motivation and entrepreneurship development; importance of planning, monitoring, evaluation and follow up; managing competition; entrepreneurship development programs; SWOT analysis, Generation, incubation and commercialization of ideas and innovations. Government schemes and incentives for promotion of entrepreneurship. Government policy on Small and Medium Enterprises (SMEs)/SSIs. Export and Import. Policies relevant to dairy sector. Venture capital. Contract farming and joint ventures, public-private partnerships. Overview of dairy inputs industry. Characteristics of Indian dairy processing and export industry. Social Responsibility of Business.

Industrial Consultancy: Dairy plant management system- milk procurement from the rural milk producer, milk processing and products manufacturing. Pricing and marketing of milk and milk products. Survey on milk production potential and marketed surplus of milk for setting up of milk plants. Recruitment and training of manpower, Estimation of costs of product manufacture and energy utilization in food processing plants. Sources of finance for setting up of dairy farms and processing plants/ units. Guidelines for obtaining ISO/HACCP certification for dairy plants. Assessment of entrepreneurial skills and characteristics for successful entrepreneur. Consumer opinion surveys. Pricing of milk and milk products. Preparation of feasibility reports for setting of dairy farms, composite milk plants, collection centers, chilling units and processing units.

DE 227 : Dairy Engineering 3(2+1)

Theory

Sanitization: Materials and sanitary features of the dairy equipment. Sanitary pipes and fittings, standard glass piping, plastic tubing, fittings and gaskets, installation, care and maintenance of pipes & fittings. Description, working and maintenance of can washers, bottle washers. Factors affecting washing operations, power requirements of can the bottle washers, CIP cleaning and designing of system.

Mechanical Separation: Fundamentals involved in separation. Sedimentation, Principles involved in filtration, Types, rates of filtration, pressure drop calculations. Gravity setting, principles of centrifugal separation, different types of centrifuges. Application in Dairy Industry, clarifiers, tri processors, cream separator, self-desludging centrifuge, cold and hot separators, Bactofuge, in-line standardization system, care and maintenance of separators and clarifiers.

Homogenization: Classification, single stage and two stage homogenizer pumps, power requirement, care and maintenance of homogenizers, aseptic homogenizers.

Pasteurization: Batch, flash and continuous (HTST) pasteurizers, Flow diversion valve, Pasteurizer control, Care and maintenance of pasteurizers.

Sterilization: Different type of sterilizers, in bottle sterilizers, autoclaves, continuous sterilization plant, UHT sterilization, Aseptic packaging and equipment. Care and maintenance of Sterilizers.

Packaging machines: Pouch filling machine pre-pack and aseptic filling bulk handling system Principles and working of different types of bottle filters and capping machine, Blow molding machines, Aseptic PET bottle filling machine. Cup filling system. Care and maintenance.

Mixing and agitation: Theory and purpose of mixing. Equipments used for mixing solids, liquids and gases. Different types of stirrers, paddles and agitators. Power consumption of mixer-impeller, selection of mixing equipment in dairy industry, mixing pumps.

Practical

Study of S. S. pipes, fitting and gaskets. Study and selection of pump. Study of different types of milk filter. Study of equipments at raw milk reception dock. Constructional details, operation and maintenance of straight through can washer. Constructional details, operation and maintenance of C.I.P. system. Constructional details, operation and maintenance of homogenizers. Constructional details, operation and maintenance of batch pasteurizer. Constructional details, operation and maintenance of HTST pasteurizer. Comparison of conventional and modern pasteurizer. Constructional details, operation and maintenance of cream separators. Constructional details, operation and maintenance of sterilization systems. Constructional details, operation and maintenance of pouch filling machine. Constructional details, operation and maintenance of different types of agitators. Constructional details, operation and maintenance of bottle filling and capping machine. Visit to a dairy processing plant.

DBM 311: Financial Management and Cost Accounting 3 (2+1)

Theory

Introduction: Definition, scope and objectives of financial management. Different Systems of Accounting: Financial Accounting, Cost accounting, Management Accounting. Double entry system of Book-Keeping. Preparation of Accounting Records: Journal, Purchases and Sales Book and Posting in Ledger, Cash Book. Preparation of Final Accounts and adjustments at the end of trading period. Preparation of Trial Balance Banking Transactions and Bank reconciliation statements. Statements of Financial Information: Accounting system: A source of financial statements, Classification of capital and revenue expenditure, Balance Sheet, Profit and Loss Account, Statement of changes in the financial position, funds flow statements, cash flow statement, uses of funds flow and cash flow statements in financial decision making.

Financial Analysis: Nature and uses of financial analysis, Liquidity ratios, Leverage ratios, Activity ratios, Profitability ratios, Utility of Ratio analysis. Cost Volume – Profit analysis and operating leverage, Break-even analysis, Profit analysis and operating analysis, Utility of CVP analysis. Capital Structure: C.S Planning, risk return trade off, financial leverage. Cost of capital: Management of cost of capital, cost of debt, debentures, preference share capital, equity share capital & retained earning, overall cost of capital.

Investment decision: Time value of money, Net present value, Investment evaluation criteria, NPV method, Internal rate of return method, Profitability index method, Pay back period method, Accounting rate of return method. Capital budgeting: Complex Investment Decisions: Investment timing & duration Investment decisions under inflation, Investment decisions under capital rationing.

Project Report; Feasibility Report Valuation. Working capital management- Concept & determinants of working capital, Estimating working capital needs. Depreciation – Concept and method. Introduction, Definition, Objectives, Common terms.

Costing: Essentials of sound costing system. Different methods of costing, elements of cost: Labour- recording of time, idle time, methods of remunerating labour, Premium & Bonus Plans, Materials, Overheads.

Cost classification: Direct and Indirect expenses, fixed and variable costs. Various methods of apportioning indirect expenses. Inventory Management: Planning, control and costing. Stores & storekeeping, scope & importance, purchase procedure, types of purchase, location of stores & materials, procedure for the movement of stores, different methods of pricing materials, store records. Cost Sheets-Different methods, Statement of cost and statement of profit estimates, Tenders or Quotations. Contract or Terminal costing. Process Costing: Process losses and inter-process profits, joint products and by products costing. Ascertainment of cost of milk production. Preparation of Cost Account Information for managerial decisions.

Practical

Preparation of Profit and Loss account. Preparation of Balance Sheet. Preparation of Cash flow statements. Preparation of Funds flow statements. Problems on Ratio analysis. Problems on Break-Even Analysis. Problems on Profit analysis. Problems on Operating Analysis. Problems on Financial leverage. Problems on Cost of Capital. Problems on Investment decisions. Problems on Capital budgeting.

DC 312: Chemical Quality Assurance 3(2+1)

Theory

Importance of chemical quality control, quality assurance and total quality management in dairy industry.

Role of national and international food regulatory systems and standards with respect to quality and safety of milk and milk products: FSSAI, PFA, AGMARK, BIS ISO, IDF, Codex, etc., Application of food safety management system (ISO: 22000). Hazard analysis and critical control points (HACCP) system and its application in dairy industry with respect to chemical quality.

Setting up of testing facilities and analytical laboratories; concept of mobile testing laboratories. Accreditation of analytical laboratories.

Preparation and standardization of reagents required in the analysis of milk and milk products. Sampling procedures; labeling of samples for analysis; choice of analytical tests for milk and milk products for chemical analysis and instrumental methods of analysis.

Calibration of dairy glassware; including butyrometer, pipettes, burettes, hydrometers, lactometers and thermometer.

Testing methods for the detection of adulterants, preservatives and neutralizers in milk and milk products. Environmental contaminants such as pesticides, antibiotics, heavy metals in milk and milk products and their chemical testing methods.

Importance of milk contact surfaces, metallic contamination in dairy industry.

Chemical quality of water in dairy industry. Prediction of shelf life behavior of milk and milk products.

Practical

Calibration of dairy glassware such as pipette, burette, volumetric flasks, hydrometer, butyrometers. Preparation and standardization of dairy reagents such as acids, alkalies, sodium thiosulfate, silver nitrate, Fehlings, EDTA solutions etc. Preparation and testing of Gerber sulfuric acid used in fat determination. Testing the amyl alcohol used for fat determination. Chemical analysis of permissible additives used in milk and milk products. Chemical analysis of detergents and sanitizers. Detection of adulterants, preservatives, and neutralizers in milk and milk products. Detection of vegetable oils and animal body fat adulteration in ghee. Analysis of market samples of milk and milk products. Determination of temporary and permanent hardness of water. Estimation of available chlorine from bleaching powder.

DE 313:Dairy Plant Design and Layout 2 (1+1)

Theory

Introduction of Dairy Plant design and layout: Type of dairies, perishable nature of milk, reception flexibility. Classification of dairy plants, Location of plant, location problems, selection of site. Hygienic design considerations for dairy processing plants.

Planning: Dairy building planning, Process schedule, basis of dairy layout, importance of planning, principles of dairy layout. Space requirements for dairy plants, estimation of service requirements including peak load consideration.

Dairy plant design aspects: General points of considerations for designing dairy plant, floor plant types of layouts, service accommodation, single or multilevel design. Arrangement of different sections in dairy, sitting the process sections, utility/service sections, offices and workshop. Arrangement of equipment, milk piping, material handling in dairies, Common problems, office layouts-flexibility. Development and presentation of layout, model planning, use of planning table in developing plot plant and detailed layout.

Building construction materials: Floors, general requirement of dairy floor finishes, floors for different section of dairy. Foundations, walls doors and windows.

Other design aspects: Drains and drain layout for small and large dairies. Ventilation, fly control, mold prevention, illumination in dairy plants.

Computer aided Design: Introduction to CAD software.

Practical

Building symbols and convention. Symbols for equipments. Study of process schedule. To draw layout of collection/chilling centre. Visit to dairy processing plant for understanding of layout of different sections. To draw layout of small dairy plant. To draw layout of small dairy plant using CAD. To draw layout of medium dairy plant. To draw layout of large dairy plant. To draw layout of cheese plant. To draw layout of ice-cream plant. To draw layout of butter manufacturing unit. To draw layout of ghee plant. To draw layout of composite dairy plant

DE 314:Quality and Safety Monitoring in Dairy Industry 3 (2+1)

Theory

Consumer Awareness about Microbiological Quality and Safety of Dairy Foods: Changing scenario; Concepts of quality control, quality assurance and food safety; Global quality and food safety standards, Integrated food law, its main features and functions.

Introduction to Food Safety Management System: Concepts of Quality Management System (QMS)–ISO: 9000:2000; Principles of QMS; Standard requirements for QMS; HACCP concept and principle with special reference to biological hazards in dairy foods, TQM tools and techniques.

Microbiological Risk Analysis Concepts: Risk assessment, risk management and risk communication; risk profiling of dairy products; Microbiological criteria and two and three class sampling plan / guidelines; Bio-safety concepts in handling of dairy pathogens and setting up of a microbiological/ pathogen lab in a dairy plant.

Rapid Enumeration Techniques: Enumeration principles and procedure for rapid detection of predominant hygiene indicator organisms and pathogens like *E. coli* (*E. coli* 0157:H7), *Salmonella*, *Shigella*, *Staphylococcus aureus*, *Bacillus cereus* and *Listeria monocytogenes*.

Role of Biosensors for monitoring hygiene and safety of dairy foods: Detection of antibiotic residues in milk –Delvo SP, MDR test, penzyme test, charm assay, lateral flow assay (ROSA test) etc. Detection of aflatoxins, pesticides other inhibitors etc. and their public health importance in dairy foods.

Plant and equipment hygiene: Concepts of hygiene and sanitation, microbial quality of water and environmental hygiene in dairy plant, chlorination of dairy water supply, quality of air, personnel hygiene, treatment and disposal of waste water and effluents.

Practical

Rapid detection of total plate count, yeast and mold counts, Coliform, *E. coli*, Enterococci, Enterobacteriaceae count using D- count and 3M Petrifilm kits. Rapid detection of pathogenic bacteria based on antigen antibody principle: *Staphylococcal enterotoxins*, *E. coli* O157:H7, *Listeria monocytogenes* and *Salmonella* using VIDAS system. Rapid detection of antibiotic residues in milk using Delvo SP, MDR test, Charm assay, Lateral flow assay (ROSA test). Rapid detection of aflatoxin M1/ pesticides residues in milk using Charm Assay, Lateral Flow Assay (ROSA test) / Enzyme Inhibition Assay using Luminometer. Evaluation of common sanitizing agents used in dairy plants by a) suspension b) capacity test. Microbiological tests for assessing Environmental, equipment and personnel hygiene by swab and rinse methods

Determination of BOD in dairy waste water. Quality evaluation by HACCP in the preparation of dairy products.

DT 315: Packaging of Dairy Products 3 (2+1)

Theory

Introduction, Importance of Packaging, History of Package Development

Packaging materials, a) Characteristics of basic packaging materials: Paper (paper board, corrugated paper, fibre board), Glass, Metal, Plastics, Foils and laminates, retort pouches, Package forms, Legal requirements of packaging materials and product information.

Packaging of milk and dairy products such as pasteurized milk, UHT-sterilized milk, aseptic packaging, fat rich products-ghee and butter, coagulated and desiccated indigenous dairy products and their sweetmeats, concentrated and dried milks including baby foods. Packaging of functional dairy/food products.

Modern Packaging Techniques; Vacuum Packaging, Modified atmosphere packaging (MAP), Eco-friendly packaging, Principles and methods of package sterilization, Coding and Labelling of Food packages,

Aseptic Packaging (AP), Scope of AP and pre-requisite conditions for AP, Description of equipments (including aseptic tank) and machines- Micro-processor controlled systems employed for AP, Package conditions and quality assurance aspects of AP

Microbiological aspects of packaging materials. Disposal of waste package materials, Packaging Systems. Hazards from packaging materials in food

Practical

Identification of packaging materials, Flame Hot wire test, Testing of papers/paperboards: Percentage moisture, Grease resistance, Water absorptiveness, Grammage, Tearing resistance, Bursting strength. Testing of glass bottle – resistance to thermal shock. Testing of plastics and laminates – Thickness, Water vapour transmission rate (WVTR), Grease resistance. Packaging of different dairy products by using prepak and vacuum packaging machines.

DT 316: Dairy Plant Management and Waste Disposal 3(2+1)

Theory

Production Management: Definition, Function and structure of Production Management, Production planning & Control, Work study and measurement motion and time study.

Efficiency of plant operation: product accounting, setting up norms for operational and processing losses for quantity, fat and SNF, monitoring efficiency.

Plant Operations: Energy conservation and Auditing, Product and process control, Control charts, Process Sigma, Efficiency factors losses, Financial and Managerial efficiency. Provision for Industrial Legislation in India, particularly in dairy industry, Factory Act & Regulations.

Human Resource Management: Personnel Management, Manpower planning, recruitment, training, transfer, promotions policies, Job specifications, Job evaluation, Job enhancement, Job enrichment, MBO, working conditions.

Safety hazards: hazards prevention, security for plant machinery and the employees, Plant Maintenance.

Prevention & Break-down maintenance: Spare parts inventory, tools & lubricants, etc.

Food hygiene: personnel hygiene, plant hygiene, water quality, etc.

Wastes discharged from dairy plants: An overview. Wastewater discharged from a) Milk reception dock b) Liquid milk processing section, c) Butter and ghee manufacturing, d) Ice-cream and condensed milk manufacturing, e) Milk powder manufacturing, f) Cheese and paneer manufacturing. Packaging wastes.

Environmental issues in effluent discharge: a) Effects on waterways, b) Effects on land c) Effects on the atmosphere d) Solid waste.

Waste treatment process in a dairy processing plant: Wastewater treatment options for A Dairy Processing Plant. Calculation of wastes discharged and the economics thereof.

Practical

Flow process charts of different milk products. Identification of steps of material losses on dairy plants. Identification of hazardous processes and equipments, safety and precautions. Identification and uses of common lubricants.

Waste Utilization processes. Various treatments in waste disposal. Analysis of cleaning agents and sanitizers. Reports and records maintenance of dairy plant. Operational precautions. CIP cleaning.

Theory

Concept of marketing; Functions of marketing; concepts of marketing management; scope of marketing management; marketing management. Process; concepts of marketing- mix, elements of marketing- mix.

Market Structure and Consumer Buying Behaviour: Concept of market structure, marketing environment, micro and macro environments. Consumers buying behaviour, consumerism.

Marketing Opportunities Analysis: Marketing research and marketing information systems; Market measurement- present and future demand; Market forecasting; market segmentation, targeting and positioning. Allocation and marketing resources. Marketing Planning Process.

Product policy and planning: Product-mix; product line; product life cycle. New product development process. Product brand, packaging, services decisions. Marketing channel decisions. Retailing, wholesaling and distribution. Pricing Decisions. Price determination and pricing policy of milk products in organized and unorganized sectors of dairy industry. Promotion-mix decisions.

Advertising; How advertising works; Deciding advertising objectives, advertising budget and advertising message; Media Planning; Personal Selling, Publicity; Sales Promotion. Food and Dairy Products Marketing.

International Marketing and International Trade. Salient features of International Marketing. Composition & direction of Indian exports; Trends in International Dairy Trade, International marketing environment; Deciding which & how to enter international market; Exports- Direct exports, indirect exports, Licensing, Joint Ventures, Direct investment & internationalization process, Deciding marketing Programme; Product, Promotion, Price, Distribution Channels. Deciding the Market Organization; World Trade Organization (WTO)

Semester – VI

DPT 321: Internship 20(0+20)

In – Plant Training

Signatures:

1. *Srinivasan* 16/11/45

2. *B. B. Reddy*

3. *M. Sushan*

4. *[Signature]*

5.

6. *K. Ravi*

7. *D. S. Sanyal*