

Title of course:			Dairy Technology		
Nodal Department of HEI to run course					
Board Area/Sector-			Agriculture & Dairy Products		
Sub Sector-					
Nature of Course-Independent and Progressive			Independent and Progressive		
Name of Suggestive Sector Skill Council					
Aliened NSQF Level			4		
Expected fee of the Course-Free/Paid					
Stipend to Student expected from industry					
Number of Seats.....					
Course Code- VODT (VODT101, VODT102, VODT201, VODT202)			Credits-03(1 Theory,2 Practical)		
Max Mark 25+75			Minimum Marks.		
Name of proposed skill Partner (Please Specify, Name of industry, company etc. for practical/training/internship/OJT.					
Job prospects- Expected field of Occupation where student will be able to Get job after the completing this course in (Please Specify, Name of industry, company etc.)			Dairy Technician, Dairy product maker, dairy industry supporter, Dairy Operator Open Own Dairy/Shop		
<u>Syllabus:-</u>					
Unit	Topics	General/Skill Component	Theory/Practical /OJT/internship /Training	No. of Theory Hours (Total-15 Hours=1 credit)	No. of skill hours (Total=60 Hours=2 credits)
Semester-1 VODT101			3 Credits		
I.	Milk Procedure	General	Theory/Practical	15 Hours	
II.	Dairy equipment's	Skill	Practical		30 Hours
III.	Requirements of dairy industry	Skill	internship /Training		30 Hours
Semester-2 VODT101			3 Credits		
I.	Milk & Milk quality analysis	General	Theory/Practical	15 Hours	
II.	Dairy Equipment and their Maintenance	Skill	Practical		30 Hours
III.	Practicals	Skill	internship /Training		30 Hours
Semester-3 VODT101			3 Credits		
I.	Dairy Development and Cooperative System	General	Theory/Practical	15 Hours	
II.	Packaging and Distribution	Skill	Practical		30 Hours
III.	Fat & oil dairy products	Skill	internship /Training		30 Hours
Semester-4 VODT101			3 Credits		
I.	Dried Milk Products	General	Theory/Practical	15 Hours	
II.	Heat Desiccated	Skill	Practical		30 Hours

	Milk Products				
III.	Concentrated Milk Products	Skill	internship /Training		30 Hours
<p>Suggested Readings: By-Products Technology by Vijay Kumar Cheese Technology by S. K. Kanawjia & Yogesh Khetra Dairy Biotechnology by Sunita Grover V. K. Batish V. Padmanabha Reddy Dairy-Plant-Management-And-Pollution-Control by Vijaya Geetha Dairy Engineering by S. Ravi Kumar Fat Rich Dairy Products by Y. Kotilinga Reddy Yogesh Khetra M.H. Sathish Kumar Entrepreneurship Development and Industrial Consultancy A. K. Makwana A. K. Chauhan Ice Cream & Frozen Desserts A. Jana Suneeta Pinto P.R.S. Moorthy Market Milk by Latha Sabikhi PACKAGING OF DAIRY PRODUCTS Author H.G. Patel & Hiral Modha Department of Dairy Technology AAU, Anand M. Ranganadham TRADITIONAL DAIRY PRODUCTS M. Ranganadham</p>					
Suggested Digital platforms/web link for reading-					
Suggested OJT/internship/Training/Skill partner :					
<p>Suggested Continuous Evaluation Methods: Internal Assessment: Every month will have one or two Grade test/Quiz/Practical test/ Seminar on the bases of theory and practical syllabus. Best 3 test/Quiz/Practical test/ Seminar marks will be considered for internal marks and carry 30 % of overall result. End term Exam will have 40 theory (Objective type) + 60 skill test plus report assessment marks based on visit and will carry 70 % of overall result. All students, who obtain 40% marks in internal assessment and 40% marks in end term, will be eligible for certificate and credit transfer. Course learners who qualify the end course examination can get a passing certificate and a marksheet for credit transfer. Course learners can get participation certificate and completion of the course for the participation in the course</p>					
<p>Course Pre-requisites:</p> <ul style="list-style-type: none"> • No pre-requisite required, open to all • To study this Course, a student must have the Subject science or any other .in class/12th/certificate/diploma. • If progressive to study this course a student must have passed previous courses of this series. 					
Suggested Equivalent online courses:					
Any remarks/suggestions:					
<p>Notes:</p> <ul style="list-style-type: none"> • Number of units in theory/practical may vary as per need. • Total credit Semester-3(it can be more credits, but student will get only3 credits/semester or 5 credits/year). • Credit for theory=01(Teaching hours=15) • Credit for internship/OJT/Training/Practical=02(Training hours =60) 					