Title o	f course:			Dai	ry Technology	7	
	Department of HEI to	run course		Dai	Ty Teenhology	Ŷ	
	Area/Sector-			٨	riculturo & T	Dairy Products	
Sub Se		μ					
	e of Course-Independer	'A	In	dependent an	d Progressive		
	of Suggestive Sector Si	Independent and Progressive					
	d NSQF Level	4					
	ted fee of the Course-F	-	<u> </u>				
	d to Student expected f						
	er of Seats						
	e Code- VODT	Credits-03(1 Theory,2					
(VOD	T101, VODT102, VOD	Practical)					
	Mark 25+75	Μ	Minimum Marks.				
Name	of proposed skill Partn	er (Please Specify	y, Name of				
indust	ry, company etc. for pr	actical/training/in	nternship/OJT.				
	ospects- Expected field			Dairy Technician, Dairy			
	e able to Get job after th			product maker, dairy industry			
(Please	e Specify, Name of indu	c.)	supporter, Dairy O				
				0	pen Own Dair	y/Shop	
<u>Syllab</u>	<u>us:-</u>						
			Theory/Practical		No. of	No. of skill	
	Topics	General/Skill Component	/OJT/internship		Theory	hours	
Unit			/Training		Hours (Total-15	(Total=60 Hours=2	
					Hours=1	credits)	
					credit)	creans)	
Semes	ter-1 VODT101				3 Credits		
I.	Milk Procedure	General	Theory/Practica		15 Hours		
II.	Dairy equipment's	Skill	Practical		10 110415	30 Hours	
III.	Requirements of	Skill	internship			30 Hours	
	dairy industry		/Training				
Semester-2 VODT101 3 Credits							
I.	Milk & Milk quality	General	Theory/Practical		15 Hours		
	analysis						
II.	Dairy Equipment and their Maintenance	Skill	Practical			30 Hours	
III.	Practicals	Skill	internship			30 Hours	
			/Training				
Semes					3 Credits		
I.	Dairy Development	General	Theory/Practical		15 Hours		
	and Cooperative						
	System						
II.	Packaging and	Skill	Practical			30 Hours	
	Distribution						
III.	Fat & oil dairy	Skill	internship			30 Hours	
	products		/Training				
Semes	ter-4 VODT101				3 Credits		
I.	Dried Milk Products	General	Theory/Practic	al	15 Hours		
II.	Heat Desiccated	Skill	Practical			30 Hours	

	Milk Products							
III.	Concentrated	Milk	Skill	internship	30 Hours			
	Products		~	/Training				
Sugges	ted Readings:]	By-Prod	ucts Technology b	y Vijay Kumar				
Cheese	Technology by	S. K. K	anawjia & Yogesh	Khetra				
				sh V. Padmanabha R	eddy			
			Pollution-Control	by Vijaya Geetha				
•	Engineering by S							
				ogesh Khetra M.H. S				
				nsultancy A. K. Makv	wana A. K. Chauhan			
			A. Jana Suneeta Pir	nto P.R.S. Moorthy				
	Milk by Latha							
				H.G. Patel & Hiral M	odha Department of Dairy			
	logy AAU, Ana			11				
			DUCTS M. Ranga					
	<u> </u>		b link for reading-					
			ning/Skill partner :					
	ted Continuous			~				
				or two Grade test/Qui	z/Practical test/ Seminar on the			
	f theory and pra							
Best 3 test/Quiz/Practical test/ Seminar marks will be considered for internal marks and carry 30 % of								
overall			(O):	····) · · · · · · · · · · · · · · · · ·				
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.								
		•			only in and tame will be			
	for certificate a			ssessment and 40% m	arks in end term, will be			
				ination can get a nace	ing certificate and a marksheet			
	lit transfer.	any un		mation can get a pass	ing certificate and a marksheet			
		narticir	nation certificate at	nd completion of the a	course for the participation in			
the course	•	purior	ation certificate al	a completion of the	course for the participation in			
	Pre-requisites:							
		required	l, open to all					
 No pre-requisite required, open to all To study this Course, a student must have the Subject science or any other .in 								
class/12 th /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:								
Notes:								
•	N		/ .• 1	_				
 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 								
		emester-			l get only3 credits/semester or			

Credit for theory=01(Teaching hours=15)
Credit for internship/OJT/Training/Practical=02(Training hours =60)