

## DAIRY PROCESSING

### Credit Distribution, Eligibility and Pre-Requisites of The Course

Course title & Code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course (If any)
		Lecture	Tutorial	Practical/ Practice		
Dairy Processing	2	0	0	2	XII (PCM/PCB)	NIL

### Learning Objectives

The Learning Objectives of this course are as follows:

- To study the processing of milk products

### Learning Outcomes

After studying this course, the student will be able to:

- Gain skills in dairy product development and hands-on training for the processing of different milk products.
- Establish a food industry/start up based on their learnings in the subject.
- Start providing 3<sup>rd</sup> party manufacturing to premier dairy-based industries.
- Work in any dairy based industry.

### Syllabus

#### Practical Exercises:

**60 hours**

The learners are required to perform the following:

- Processing of Flavoured milk
- Preparation of Dahi
- Preparation of Ghee
- Preparation of milk based traditional Indian sweet
- Preparation of Ice cream
- Preparation of milk based instant mix
- Preparation of whey based drink
- Milk based new product development
- How to plan a startup, budgeting, marketing / case study/ entrepreneur (anyone of the above)
- Regulations, Licensing and registration of a startup

#### Essential/recommended readings

- De, Sukumar. (2007). Outlines of dairy technology. Oxford University Press.
- Webb B.H. & Alford (2005). Fundamentals of dairy chemistry. CBS Publisher
- P.F. Fox, T. Uniacke-Lowe and J.A.O' Mahony (2005). Dairy Science and Technology. Taylor & Francis.
- P. Walstra, Jan T.M. Wouters and Tom J. Geurts (2015). Dairy chemistry and Biochemistry. Springer

***Note: Learners are advised to use the latest edition of readings.***

#### **Examination scheme and mode:**

Evaluation scheme and mode will be as per the guidelines notified by the University of Delhi.

#### **Skill progression**

India is indisputably the largest milk producer in the world. Overall, dairy industry in India engages about 80 million households in rural area. The course 'Skills in Dairy Processing' provides valuable skills to the candidates required to be in a dairy industry. The course is planned to provide a hands-on training experience to the students in relevance to the dairy product preparation and setting up an enterprise. The other courses like Technology of Milk and milk products, Food Quality Management, Agri-business management, Sensory science, Food standards and regulations in the upcoming semesters will provide a deeper insight to the subject and will help students to improve their skill set.