



Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore
Shri Vaishnav Institute of Home Science
Skill Enhancement Course (SEC)
Vocational Course – Food Nutrition

Subject Code	Category	Subject Name	Teaching and Evaluation Scheme								
			Theory			Practical		L	T	P	CREDITS
			End Sem University Exam (60%)	Two Term Exam (20%)	Teachers Assessment (20%)	End Sem University Exam (60%)	Teachers Assessment (40%)				
VUFN101	SEC (Vocational Course)	Basics of Dairy Technology	0	0	0	60	40	0	2	4	4

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit;

***Teacher Assessment** shall be based on the following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

Course Educational Objectives (CEOs): The students will -

- **CEO1:** able to discuss, list the nutrients provided by milk and the criteria for selection of milk and milk product.
- **CEO2:** know the difference between legal and quality standards of milk and milk products.
- **CEO3:** state the uses of milk and its products with Quality.

Course Outcomes (COs): Student should be able to-

- **CO1:** acquire knowledge about characteristics of milk.
- **CO2:** understand milk properties, pasteurization, and Standard of Milk.
- **CO3:** familiarize with the processing of various milk products.
- **CO4:** develop skill to apply distinguish adulteration test in milk and its products.

Syllabus

UNIT I

- Milk industry in India.
- Types of milk, composition, and nutritive value of milk
- Platform tests
- Regulations and standards of milk.

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UNIT II

Introduction, definition, composition, standards, nutritive value, processing and uses of **cream, butter and ghee.**

UNIT III

Introduction, definition, composition, standards, nutritive value and processing and uses of **khoa, condensed milk and sweetened condensed milk.**

UNIT IV

Introduction, definition, composition, standards, nutritive value and processing of milk products like **Paneer, Cheena, Curd, and Shrikhand.**

UNIT V

- Adulteration: Definition and classification of adulterants.
- Quick test for some adulterants presents in milk and milk products as per **DART(FSSAI).**

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Suggested readings:

- Rangappa, K.S., Acharya, K.T. (2014). *Indian Dairy Products*, Asia Publishing House, Bombay.
- NDRI. 2006. *Developments in Traditional Dairy Products*. Lecture Compendium, Dairy Technology Division, NDRI, Karnal.
- Aneja, R.P., Mathur, B.N., Chandan, R.C., Banerjee, A.K. (2002). *Technology of Indian milk products*, Dairy India Publication, Delhi.
- De, S.K. (2001). *Outlines of Dairy Technology*. New Delhi: Oxford University Press.

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