

Syllabus

B.TECH. DAIRY TECHNOLOGY

Professional Four year Degree Programme

As per Vth Deans Committee of ICAR, New Delhi

**Effective for Students Admitted in Academic Session
2020-21 Onwards**



FACULTY OF DAIRY TECHNOLOGY, JODHPUR

AGRICULTURE UNIVERSITY, JODHPUR

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Prof. B. S. Bhimawat
Dean & Faculty Chairman

PREFACE

Dairy and Food Sector is the backbone of National Development in general and that of the state of Rajasthan in particular as this sector involve majority of the rural and urban masses. Dairy and Food Industry contributed towards the tremendous progress recorded by the agriculture sector in our country. The requirement of the processed food has increased tremendously for the society for domestic consumption as well as for export purpose, on account of the fast development in the food processing and packaging industry. In view of these, the Strategic Development Project of the Rajasthan Agriculture University accepted the suggestions of the college and consequently recommended the College of Dairy and Food Technology (CDFT).

The College has five departments namely: Department of Dairy and Food Chemistry, Department of Dairy and Food Engineering, Department of Dairy and Food Technology, Department of Dairy and Food Management and Economics and Department of Dairy and Food Microbiology. The college is well equipped with infrastructure facilities required for teaching, research and extension activities related to dairy and food sectors. The facilities of some departments of College of Agriculture are also available to the students of this college as they receive instructions from teaching staff of these colleges for some courses offered to them. The College has competent faculty available for the core subjects and a few more positions are likely to be created soon with the assistance of the State Govt. particularly for strengthening Food and Dairy Technology Component.

College has adopted syllabus and entire programmed recommended by Vth Deans committee of ICAR which is compiled and published in the form of a booklet which will be of tremendous help to students, teachers, industry and all other stake holders.

The placement cell will work for finding excellent placements for our students in leading MNCs, cooperatives as well as nationalized banks in the country and Abroad. Some examples include Nestle India Pvt. Ltd., Perfetti Van Mella, Schreiber Dynamix Dairies Ltd., GSK Ltd., Cadbury India Pvt. Ltd., Britannia Industries Ltd., Pepsico India Pvt. Ltd., Wochardt Biosciences Ltd., HUL Ltd., ITC Ltd., Wrigley India Pvt. Ltd., AMUL India Ltd., Dudhsagar Dairy, Baroda Dairy, Mother Dairy Food Processing Ltd. etc. to name a few.

B.S. Bhimawat

Date -

B.Tech. DAIRY TECHNOLOGY Programme
as Per Recommendations Of Vth Dean Committee of ICAR

1. DEPARTMENTWISE LIST OF COURSES

Sr. No.	Title of the course	Course No.	Credit Hour
1. DEPARTMENT OF DAIRY TECHNOLOGY			
1	Market milk	DT 121	4(3+1)
2	Traditional Indian Dairy Products	DT 212	3 (2+1)
3	Fat Rich Dairy Products	DT 213	3 (2+1)
4	Ice-cream & Frozen Deserts	DT 214	3 (2+1)
5	Cheese Technology	DT 221	5 (3+2)
6	Condensed & Dried Milk	DT 222	4 (3+1)
7	By Products Technology	DT 311	3 (2+1)
8	Packaging of Dairy Products	DT 312	3 (2+1)
9	Sensory Evaluation of Dairy Products	DT 321	3 (2+1)
10	Food Technology - I	DT 322	3(2+1)
11	Dairy Plant Management	DT 411	2 (1+1)
12	Waste Disposal & Pollution Abatement	DT 412	2 (1+1)
13	Food Technology –II	DT 413	3 (2+1)
Total Credits			41(27+14)
1	Nutraceuticals and Functional Foods*	DT 211	2(2+0) *NC
2. DEPARTMENT OF DAIRY AND FOOD ENGINEERING			
1	Workshop Practice	DE 111	2 (1+1)
2	Fluid Mechanics	DE 112	3 (2+1)
3	Engineering Drawing	DE 113	1 (0+1)
4	Thermodynamics	DE 121	2 (1+1)
5	Heat & Mass Transfer	DE 122	3 (2+1)
6	Basic Electrical Engineering	DE 123	3 (2+1)
7	Boilers and Steam Generation	DE 124	2 (1+1)
8	Refrigeration and Air-Conditioning	DE 211	3 (2+1)
9	Dairy Engineering	DE 212	3 (2+1)
10	Dairy Process Engineering	DE 221	3 (2+1)
11	Instrumentation and Process Control	DE 311	3 (2+1)

12	Food Engineering	DE 321	3 (2+1)
13	Material Strength & Dairy Machine Design	DE 322	3 (2+1)
14	Dairy Plant Design And Layout	DE 323	2 (1+1)
15	Energy Conservation and Management	DE 324	2 (1+1)
Total Credits			38(23+15)
1	Emerging Dairy Processing Technologies	DE 325	2(2+0)*NC
3. DEPARTMENT OF DAIRY CHEMISTRY			
1	Biochemistry	DC 111	2 (1+1)
2	Physical Chemistry of Milk	DC 121	3 (2+1)
3	Chemistry of Milk	DC 122	3 (2+1)
4	Human Nutrition	DC 221	2 (1+1)
5	Chemistry of Dairy Products	DC 222	3 (2+1)
6	Chemical Quality Assurance	DC 311	2 (1+1)
7	Food Chemistry	DC 321	3(2+1)
Total Credits			18(11+7)
1	Organic Chemistry*	DC 112	3(2+1)*NC
4. DEPARTMENT OF DAIRY MICROBIOLOGY			
1	Fundamentals of Microbiology	DM 111	3 (2+1)
2	Microbiology of Fluid Milk	DM 121	2 (1+1)
3	Starter Cultures and Fermented Milk Products	DM 211	3 (2+1)
4	Microbiology of Dairy Products	DM 221	2 (1+1)
5	Quality and Safety Monitoring in Dairy Industry	DM 311	3 (2+1)
6	Food and Industrial Microbiology	DM 321	3 (2+1)
Total Credits			16(10+6)
1	Food Safety Regulation*	DM 411	2(2+0)*NC
5. DEPARTMENT OF DAIRY BUSINESS MANAGEMENT			
1	Milk Production Management and Dairy Development	DBM 111	3 (2+1)
2	Communication Skills	DBM 112	2 (1+1)
3	Computer and Application Software Packages	DBM 113	2 (1+1)
4	Environmental Studies	DBM 114	2 (1+1)
5	Economic Analysis	DBM 211	2 (2+0)
6	Fundamentals of Dairy Extension	DBM 221	3 (2+1)

7	ICT in Dairy Industry and Operation Research	DBM 311	4 (2+2)
8	Marketing Management and International Trade	DBM 312	2 (2+0)
9	Entrepreneurship Development and Industrial Consultancy	DBM 411	2 (2+0)
10	Financial Management and Cost Accounting	DBM 412	3 (2+1)
11	Industrial Statistics	DBM 413	3 (2+1)
Total Credits			28(19+9)
1	Technology Management*	DBM 313	2(2+0)*NC
* Non Credit Courses (NC)			

SEMESTER WISE DISTRIBUTION

First Semester

S. No.	Title	Code	Credit
1	Workshop Practice	DE 111	2 (1+1)
2	Fluid Mechanics	DE 112	3 (2+1)
3	Engineering Drawing	DE 113	1 (0+1)
4	Fundamentals of Microbiology	DM 111	3 (2+1)
5	Milk Production Management and Dairy Development	DBM 111	3 (2+1)
6	Communication Skills	DBM 112	2 (1+1)
7	Computer and Application Software Packages	DBM 113	2 (1+1)
8	Biochemistry	DC 111	2 (1+1)
9	Environmental Studies	DBM 114	2 (1+1)
10	Physical Education	DBM 115	1 (0+1)*
11	Organic Chemistry*(Opt)	DC 112	3(2+1)*
	Total Credits		20 (11+9)

* Non Credit (NC) - Optional

Second Semester

S. N.	Title	Code	Credit
1	Thermodynamics	DE 121	2 (1+1)
2	Physical Chemistry of Milk	DC 121	3 (2+1)
3	Heat & Mass Transfer	DE 122	3 (2+1)
5	Basic Electrical Engineering	DE 123	3 (2+1)
4	Boilers and Steam Generation	DE 124	2 (1+1)
6	Microbiology of fluid milk	DM 121	2 (1+1)
7	Market milk	DT 121	4 (3+1)
8	Chemistry of Milk	DC 122	3 (2+1)
9	NCC/NSS		1 (0+1)*
	Total Credits		22 (14+8)
	Student READY Rural Dairy Work Experience Programme-I (Summer Break)	DT 122	5 (0+5)*

* Non Credit (NC)

Third Semester

S. N.	Title	Code	Credit
1	Economic Analysis	DBM 211	2 (2+0)
2	Traditional Indian Dairy Products	DT 212	3 (2+1)
3	Refrigeration & Air-conditioning	DE 211	3 (2+1)
4	Dairy Engineering	DE 212	3 (2+1)
5	Fat Rich Dairy Products	DT 213	3 (2+1)
6	Ice Cream & Frozen Deserts	DT 214	3(2+1)
7	Starter Cultures and Fermented Milk Products	DM 211	3 (2+1)
8.	Nutraceuticals & Functional foods*(Opt)	DT 211	2(2+0)*
Total Credits			20 (14+6)

* Non Credit (NC) - Optional

Fourth Semester

S. N.	Title	Code	Credit
1	Dairy Process Engineering	DE 221	3 (2+1)
2	Human Nutrition	DC 221	2 (1+1)
3	Microbiology of Dairy Products	DM 221	2 (1+1)
4	Cheese Technology	DT 221	5 (3+2)
5	Condensed & Dried Milk	DT 222	4 (3+1)
6	Chemistry of Dairy Products	DC 222	3 (2+1)
7	Fundamentals of Dairy Extension	DBM 221	3 (2+1)
Total Credits			22 (14+8)
	Student READY Rural Dairy Work Experience Programme- II (Summer Break)		5 (0+5)*

Fifth Semester

S. NO.	Title	Code	Credit
1	Instrumentation and Process Control	DE 311	3 (2+1)
2	Quality and Safety Monitoring in Dairy Industry	DM 311	3 (2+1)
3	By Products Technology	DT 311	3 (2+1)
4	Packaging of Dairy Products	DT 312	3 (2+1)
5	Chemical Quality Assurance	DC 311	2 (1+1)
6	ICT in Dairy Industry and Operation Research	DBM 311	4 (2+2)
7	Marketing Management and International Trade	DBM 312	2 (2+0)
8	Technology Management*	DBM 313	2(2+0)*
	Total Credits		20 (13+7)

* Non Credit (NC)

Sixth Semester

S. N.	Title	Code	Credit
1	Food Engineering	DE 321	3 (2+1)
2	Material Strength & Dairy Machine Design	DE 322	3 (2+1)
3	Dairy Plant Design and Layout	DE 323	2 (1+1)
4	Food and Industrial Microbiology	DM 321	3 (2+1)
5	Sensory Evaluation of Dairy Products	DT 321	3 (2+1)
6	Food Technology - I	DT 322	3 (2+1)
7	Food Chemistry	DC 321	3 (2+1)
8	Energy Conservation and Management	DE 324	2(1+1)
9	Emerging Dairy Processing Technologies*	DE 325	2(2+0)*
	Total Credits		22 (14+8)

Seventh Semester

S. N.	Title	Code	Credit
1	Dairy Plant Management	DT 411	2(1+1)
2	Waste Disposal and Pollution Abatement	DT 412	2 (1+1)
3	Food Technology -II	DT 413	3 (2+1)
4	Entrepreneurship Development and Industrial Consultancy	DBM 411	2 (2+0)
5	Financial Management & Cost Accounting	DBM 412	3 (2+1)
6	Industrial Statistics	DBM 413	3 (2+0)
7	Student READY Experiential Learning Module	DT 414	10 (0+10)
	Food Safety Regulation*	DM 411	2 (2+0)*
	Total Credits		24 (10+14)

Eighth Semester

S. N.	Title	Code	Credit
1.	Student READY In-Plant Training	DT 421	20 (0+20)
	Total Credits		20 (0+20)

First Semester

S. No.	Title	Code	Credit
1	Workshop Practice	DE 111	2 (1+1)
2	Fluid Mechanics	DE 112	3 (2+1)
3	Engineering Drawing	DE 113	1 (0+1)
4	Fundamentals of Microbiology	DM 111	3 (2+1)
5	Milk Production Management and Dairy Development	DBM 111	3 (2+1)
6	Communication Skills	DBM 112	2 (1+1)
7	Computer and Application Software Packages	DBM 113	2 (1+1)
8	Biochemistry	DC 111	2 (1+1)
9	Environmental Studies	DBM 114	2 (1+1)
10	Physical Education	DBM 115	1 (0+1)*
11	Organic Chemistry*	DC 112	3(2+1)*
Total Credits			20 (11+9)

* Non Credit (NC)

1. Workshop Practice DE 111 2 (1+1)

Theory

Unit-I

Introduction: workshop practice, safety, care and precautions in workshop. Wood working tools and their use, Carpentry. Heat treatment process: Hardening, tempering, annealing and normalizing.

Unit-II

Metal work: Metal cutting. Soldering, Brazing. Welding: Electric arc and Gas welding. Smithy and forging operations: tools and equipments.

Unit-III

Bench work: The bench, flat surface filing, chipping, scrapping, marking out, drilling and screwing.

Unit-IV

Introduction to following tool machines: (a) Lathe Machine (b) Milling Machine (C) Shaper and Planner (d) Drilling and Boring machines (e) Grinder (f) CNC Machines.

Practical

To study different types of measuring tools used in metrology and determine least counts of vernier calipers, micrometers and vernier height gauges. Job work on filing and chipping. To study different types of fitting tools and marking tools used in fitting practice. To study various types of carpentry tools and prepare simple types of at least two wooden joints. Job work on hand hack and power hack saw. Job work on metal sheet working. Job work on butt and lap welding. To study different types of machine tools (lathe, milling, drilling machines).

To prepare a job on a lathe involving facing, outside turning, taper turning, step turning, radius making, threading.

2. Fluid Mechanics DE 112 3 (2+1)

Theory

Unit-I

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.

Unit-II

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

Unit-III

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.

Unit-IV

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.

3. Engineering Drawing DE 113 1(0+1)

Practical

Drawing of lines, lettering and dimensioning types of lines, types of lettering, and types of dimensioning. Drawing of scales. Plain scale, diagonal scale, comparative scale and Vernier scale. Drawing of projections; Orthographic projections, methods of projections. Drawing of screw threads; Types of threads and terminologies used in lit. Screw fastening: Types of nuts, types of bolts, stud, locking arrangements for nuts and Foundation bolt. Drawing of rivets and riveted joints forms of rivethead, types of riveted; joints, failure of riveted joints. Drawing of welded joints: Forms of welds, location and dimensions of welds. Drawing of keys, cotter joint, pin joints types of keys, types of cotter joints, pin joints. Drawing of shaft couplings:

Rigid couplings, loose couplings, flexible couplings universal coupling. Drawing of shaft

bearings. Journal bearings, pivot bearings, collar bearings

4. Fundamentals of Microbiology DM 111 3(2+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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.

Unit-IV

Basics of Microbial Genetics and Host-Microbe interactions: DNA as the genetic material, Structure of DNA/ RNA, DNA replication, transcription and translation, Bacterial Mutations, Plasmids, Introduction to genetic engineering (rDNA technology); 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 & Plating method). Visit to Microbiology Laboratory of Dairy/Food Industry.

5. Milk Production Management and Dairy Development DBM 111 3 (2+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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.

Unit-IV

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 biotechniques in dairy animal production.

Practical

Handling and restraining of dairy animals. External body parts and judging of cows and buffaloes. Feeding and management practices of calves. Identification of common feeds and fodders. Preparation of rations for adult animals. Milking of dairy animals and cleaning and sanitation of milking equipments. Identification of reproductive and digestive organs. Demonstration of semen collection, processing and artificial insemination.

6. Communication Skills DBM 112 2(1+1)

Theory

Unit-I

Communication Process: The magic of effective communication; Building self-esteem and overcoming fears; Concept, nature and significance of communication process; Meaning, types and models of communication;

Unit-II

Verbal and non-verbal communication; Linguistic and non-linguistic barriers to communication and reasons behind communication gap/ miscommunication. Basic Communication Skills: Listening, Speaking, Reading and Writing Skills; Précis writing /Abstracting/Summarizing;

Unit-III

Style of technical communication Curriculum vitae/resumé writing; Innovative methods to enhance vocabulary, analogy questions. Structural and Functional Grammar: Sentence structure, modifiers, connecting words and verbals; phrases and clauses;

Unit-IV

Case: subjective case, possessive case; objective case; Correct usage of nouns, pronouns and antecedents, adjectives, adverbs and articles; Agreement of verb with the subject: tense, mood, voice; Writing effective sentences; Basic sentence faults;

Practical

Listening and note taking; Writing skills, précis writing, summarizing and abstracting; Reading and comprehension (written and oral) of general and technical articles Micro-presentations and Impromptu Presentations: Feedback on presentations; Stage manners:grooming, body language, voice modulation, speed; Group discussions; Public speaking exercises; vocabulary building exercises; Interview Techniques; organization of events.

7. Computer and Application Software Packages DBM 113 2(1+1)**Theory****Unit-I**

History, features, classification and organization and I/O peripheral devices for computers; Features of modern operating systems;

Unit-II

Number systems and coding schemes; Basics of networking and communications; Internet, email concepts and application,

Unit-III

Word-processing and desktop publishing, Electronic spreadsheet basics and operations,

Unit-IV

Database management system basics and operations; Fundamental of presentation-graphic packages. Recent strides in computing.

Practical

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.

8. Biochemistry DC 111 2(1+1)**Theory****Unit-I**

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

Unit-II

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.

Unit-III

Metabolism:Glycolysis, Gluconeogenesis, TCA cycle, Glycogen synthesis and degradation, Pentose phosphate pathway.

Unit-IV

Fatty acid oxidation, Urea cycle and transaminase reactions, ATP & Electron transport chain.

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.

9. Environmental Studies DBM 114 2(1+1)

Theory

Unit-I

Environmental Science: An introduction, Ecosystem: kinds, structure, characteristics, functioning, Biochemical cycles, Natural resources and their managements,

Unit-II

Environmental pollution, Air pollution, Water pollution, Solid waste pollution, Noise pollution, Soil pollution, Radioactive pollution, Food processing industry waste and its management, Management of urban waste water

Unit-III

Recycling of organic waste, recycling of factory effluent, Control of environmental pollution through low, Composting of biological waste and Sewage,

Unit-IV

Uses of water disposal effluent treatment, microbial examination. Residual effects of chemicals on soil, water and environment food and food products.

Practical

Environment and its analysis, Water quality parameters, collection of sample for pollution study, Determination of pH/acidity/alkalinity from sample, Estimation of dissolved oxygen, Estimation of BOD, Estimation of COD, Estimation of nitrates, Estimation of phosphates, Estimation of pollutant elements, Estimation of heavy/toxic elements, Estimation of lead/mercury, Visit to industrial sewage disposal unit.

10. Physical Education DBM 115 1(0+1) Non-Credit

Practical

Introduction to physical education: Definition, scientific machine principles, objectives, scope, history, development and importance; Physical training and health; Fartlek training and circuit training; Body mechanism and body type: Kretchmark's and Sheldon's classification; Theories of learning; Exercises for good posture; Exercises to develop physical fitness, growth, flexibility - components, speed, strength, endurance, power, flexibility, agility, coordination and balance; Test and measurement in physical education: Physical fitness test, motor fitness test, ability test, cardiovascular efficiency test and physical fitness index; Calisthenics, weight training, aerobic and anaerobic exercises; Circuit training, interval training, far trek training, pressure training and resistance training; Importance of Asanas, free hand exercises and yoga; Recreation: Definition, agencies promoting recreation, camping and re-recreation; Governance of sports in India; Organization of tournaments; National and international events; Drawing of fixtures; Rules and regulations; Coaching and fundamentals of skill development of major games, coaching and tactic development of athletic events.

11. Organic Chemistry DC 112 3(2+1) Non-Credit

Theory

Unit-I

Hydrogen bonding: Concepts of hydrogen bonding inter and intra molecular hydrogen bonding in alcohol, carboxylic acids and other molecule. Hydrophobic interactions: Elementary idea of hydrophobicity and its importance in the structure of proteins. Alcohols: Important properties of mono, di and trihydric alcohols (Glycol and Glycerol).

Unit-II

Aldehydes and Ketone: Reactions of aldehydes and ketones. Importance of carbonyl compounds in food flavors. Carboxylic acids: Ionization constant and strength of carboxylic acids. Important reactions of carboxylic acid, Derivatives: Esters, Amides, Lactones their preparation and reactions. Amines: Basic character of amines, important reactions. Phenols: Acidic character of phenols and effect of nuclear substituents on it. Reactions in phenols. Substituted carboxylic acid: important reactions of halogen substituted, Keto and Hydroxy acids. Zwitter-ion forms, its properties viz. melting point and volatility.

Unit-III

Amino Acids and Peptides: Synthetic and natural amino acids General properties of amino acids. Definition and classification of proteins. Primary, secondary, tertiary and quaternary structure of Proteins.

Unit-IV

Carbohydrates: Definition, Classification and isomerism. Derivation of structure of Glucose, open chain and ring structure, evidences for ring structure stereochemistry and stability of anomers. Reactions of monosaccharides. Fatty acids and Lipids: Definition and classification. Important reaction of fatty acids (saturated and unsaturated) Structure and properties of Neutral lipids, phospholipids and cholesterol.

Practical

Systematic identification of Organic Compounds: Aliphatic and Aromatic character, Instauration, Detection of elements (Nitrogen, Sulphur and Halogens), Detection of functional groups (Alcoholic, Phenolic, Carboxylic, Carbonyl, Aldehyde, Ketonic esters, Amino, Amide, Nitro etc.). Preparation of derivatives: Dinitrophenylhydrazone, Oxime and Osazone. Qualitative test for Amino Acids and Proteins: Biuret test, Million's test, Nitroprusside Test, Ninhydrin test, Xanthoproteic test, Hopkin'scole reaction. Detection of Carbohydrates (reducing & non reducing sugars) by: Molisch/Orcinol/ Resoreinol/ Silvermirror test. Detection of lipids and phospholipids.

Second Semester

S. N.	Title	Code	Credit
1	Thermodynamics	DE 121	2 (1+1)
2	Physical Chemistry of Milk	DC 121	3 (2+1)
3	Heat & Mass Transfer	DE 122	3 (2+1)
4	Basic Electrical Engineering	DE 123	3 (2+1)
5	Boilers and Steam Generation	DE 124	2 (1+1)
6	Microbiology of fluid milk	DM 121	2 (1+1)
7	Market milk	DT 121	4 (3+1)
8	Chemistry of Milk	DC 122	3 (2+1)
9	NCC/NSS		1(0+1)*
	Total Credits		22 (14+8)
	Student READY Rural Dairy Work Experience Programme-I (Summer Break)	DT 122	5 (0+5)*

* Non Credit (NC)

1. Thermodynamics DE 1212(1+1)

Theory

Unit-I

Importance and applications of thermodynamics in Dairy/Food processing. Basic concepts: Thermodynamic systems, properties, state, processes, cycles, energy, The Zeroth Law of Thermodynamics.

Unit-II

Ideal gases: Equation of state, Compression and expansion of gases. The first Law of Thermodynamics: Internal energy, enthalpy. Analysis of non-flow and flow processes.

Unit-III

The second Law of Thermodynamics: Thermodynamic temperature scale, Carnot cycle, heat engine, entropy, reversibility, availability. Air Cycles: Otto, Diesel, dual cycles and their efficiencies, Plotting the air cycles on p-V, T-S, p-h diagram etc.

Unit-IV

I.C. Engines: Concepts, Classification, Working of two stroke and four stroke cycle S.I. engines and I.C. engines. Parts of I.C. engine, Performance of IC engines.

Practical

A visit to dairy/ food processing plant showing the thermodynamics applications/ devices. Study of 2-stroke and 4-strokes IC engines working. Study of S.I. and C.I. engines working Study of modern fuel injection systems of I.C. engines. Study of diesel fuel supply system (pump and fuel injector) of I.C. engine. Study of fuel supply system of a petrol engine. Study of cooling system of an I.C. engine (air cooling and water cooling). Study of lubrication system of I.C.

engine. Study of Solar water heater and biogas plants and appliances

2. Physical Chemistry of Milk DC 121 3(2+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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 – Hasselbalch equation and its application, buffer capacity and buffer index, milk as a buffer system. Equilibrium of electrolytes. pH indicators.

Unit-IV

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 electromagnetic 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 phases. 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_1 pK_2 and pI . Verification of Lambert Beer Law.

3. Heat & Mass Transfer DE 1223(2+1)

Theory

Unit-I

Basic heat transfer process: thermal conductivity, convective film co-efficient, Stefan Boltzman's constant and equivalent radiation co-efficient, Overall heat transfer co-efficient, physical properties related to heat transfer. Working principles and application of various instruments for measuring temperature.

Unit-II

One-dimensional steady state conduction: Theory of heat conduction, Fourier's law, Derivation of Fourier's equation in Cartesian coordinates, linear heat flow through slab, cylinder and sphere. Heat flow through slab, cylinder and sphere with non-uniform thermal conductivity. Concept of electrical analogy and its application for thermal circuits, Heat transfer through composite walls and insulated pipelines.

Unit-III

Steady-state heatconduction with heat dissipation to environment: Introduction to extended surfaces (FINS) of uniform area of cross-section. Equation of temperature distribution with different boundary conditions. Effectiveness and efficiency of the FINS. Introduction to unsteady state heat conduction. Convection: Forced and free convection, use of dimensional analysis for correlating variables affecting convection heat transfer, Concept of Nusselt number. Prandtl number, Reynolds number, Grashoff number, some important empirical relations used for determination of heat transfer coefficient.

Unit-IV

Heat Exchangers: General discussion, fouling factors, jacketed kettles, LMTD, parallel and counter flow heat exchangers, Shell and tube and plate heat exchangers, Heat exchanger design. Application of different types of heat exchangers in dairy and food industry. Mass transfer: Fick's Law of diffusion, steady state diffusion of gases and liquids through solids. Equimolal diffusion. Mass transfer co-efficient and problems on mass transfer.

Practical

Determination of thermal conductivity: milk, solid dairy & food products. Determination of overall heat transfer co-efficient of: Shell and tube, plate heat exchangers and Jacketed kettle used in Dairy & Food Industry. Studies on heat transfer through extended surfaces. Studies on temperature distribution and heat transfer in HTST pasteuriser. Design problems on heat exchangers. Study of various types of heat exchangers. Design problems on Mass Transfer Heat transfer in tubular heat exchanger: co current/ counter flow Heat transfer through composite wall. Heat transfer through legged pipes. Heat transfer through natural and forced convection

4. Basic Electrical Engineering DE 123 3(2+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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.

Unit-IV

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.

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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. IBR & non IBR steam boiler & piping (industrial exposure requirement) .Boiler Draught: Definition, importance and classification of draught, Natural and artificial draught, Calculation of Height of chimney, Draught analysis.

Unit-IV

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.

6. Microbiology of fluid milk DM 121 2(1+1)

Theory

Unit-I

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 and preventive measures; Microbiological changes in bulk refrigerated raw milk.

Unit-II

Sources of contamination and microbial spoilage of raw milk: 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 significance. 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 countries

Unit-III

Microflora of aseptically drawn milk and its natural antimicrobial systems - immunoglobulins, lactoferrin, lysozyme and lactoperoxidase (LP) system. Microbiological aspects of various processing parameters on 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.

Unit-IV

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 and newly emerging pathogens. Microbiological grading and legal standards of raw and processed milk; FSSAI and food safety standards

Practical

Morphological examination of common dairy microorganisms (size and shape, arrangement and sporulation). Estimation of microbial load in raw milk by DMC, 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.

7. Market milk DT 1214(3+1)

Theory

Unit-I

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

Unit-II

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) Homogenisation: Definition, pretreatments, theories, synchronization of homogenizer with operation of pasteurizer (HTST) c) Effect of homogenization on physical properties of milk. d) Bacterofugation: Theory and microbiology.

Unit-III

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:

Unit-IV

Description. Direct, Indirect, with upstream and downstream sterilisation, 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.

8. Chemistry of Milk DC 1223(2+1)

Theory

Unit-I

Definition and structure of milk, factors affecting composition of milk, Nomenclature and classification of milk proteins, Casein: Isolation, fractionation and chemical composition, physico-chemical properties of casein, Whey proteins: Preparation of total whey proteins: □-Lactalbumin and □-Lactoglobulin. Properties of □-Lactalbumin and □-lactoglobulin,

Unit-II

Immunoglobulin and other minor milk proteins and non proteins nitrogen constituents of milk, Hydrolysis and denaturation of milk proteins under different physical and chemical environments, Estimation of milk proteins using different physical and chemical methods, Importance of genetic polymorphism of milk proteins ,

Unit-III

Milk enzymes with special reference to lipases, Xanthine Oxidase, phosphatases, proteases and lactoperoxidase ,Milk carbohydrates their status and importance. Physical and chemical properties of lactose, Sugar amine condensation, amadori re arrangement, production of hydroxyl methyl furfural (HMF), Processing related degradation of lactose, Definition, general composition and classification of milk lipids.

Unit-IV

Nomenclature and general structure of glycerides, factors affecting the fatty acid composition. Milk phospholipids and their role in milk products, Unsaponifiable matter and fat soluble vitamins, Milk Salts: Mineral in milk (a) major mineral (b) Trace elements, physical equilibria among the milk salts and Milk contact surfaces and metallic contamination.

Practical

Sampling techniques of chemical examination of milk. Determination of pH and titratable acidity of milk. Determination of fat in milk by different methods. Determination of total solids and solids not fat in milk. Determination of total milk proteins by Kjeldahl method. Determination of casein, whey proteins and NPN in milk. Estimation of alkaline phosphatase and lipase in milk. Determination of lactose in milk. Determination of ash in milk.

Determination of phosphorus and calcium in milk. Determination of chloride in milk. Determination of temporary and permanent hardness of water. Estimation of available chlorine from bleaching powder.

9.

NCC/NSS 1(0+1)

Non-Credit

Practical

Orientation of students towards national problems; Study of the philosophy of N.S.S., fundamental rights, directive principles of state policy, socio-economic structure of Indian society, population and five year plans; Functional literacy: Non-formal education of rural youth, eradication of social evil, awareness programmes, consumer awareness, highlights of the Consumer Act, environment enrichment and conservation, health, family welfare and nutrition; Right to information act.

Third Semester

S. N.	Title	Code	Credit
1	Economic Analysis	DBM 211	2 (2+0)
2	Traditional Indian Dairy Products	DT 212	3 (2+1)
3	Refrigeration & Air-conditioning	DE 211	3 (2+1)
4	Dairy Engineering	DE 212	3 (2+1)
5	Fat Rich Dairy Products	DT 213	3 (2+1)
6	Ice Cream & Frozen Deserts	DT 214	3(2+1)
7	Starter Cultures and Fermented Milk Products	DM 211	3 (2+1)
8.	Nutraceuticals & Functional foods*	DT 211	2(2+0)*
	Total Credits		20 (14+6)

* Non Credit (NC)

1. Economic Analysis DBM 211 2(2+0)

Theory

Unit-I

Basic concepts-wants, goods, wealth, utility, consumption, demand and supply, Consumer behaviour-law of diminishing marginal utility and equi-marginal utility, cardinal and ordinal utility approach for consumer's behaviors.

Unit-II

Theory of demand-law of demand, demand schedule, demand function, determinates of demand, individual consumer demand and market demand, demand forecasting, elasticity of demand, price elasticity, income elasticity and cross elasticity, Consumer's surplus.

Unit-III

Theory of production- concepts of firm and industry, basic factors of production and their role, production function for a single product, nature of production function, laws of returns. Concepts of costs-fixed and variable costs, short run and long run costs, average and marginal costs, economics and diseconomies of scale.

Unit-IV

Concept of market- types of market, pricing and output under different market situations, market price and normal price, price determination under perfect Competition, monopoly, oligopoly and monopolistic competition. National income – GDP, GNP, NNP, disposable personal Income, per capita income, inflation.

2.

Traditional Indian

Dairy Products

DT 212

3(2+1)

Theory

Unit-I

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, Kalakand, Gulabjaman and their compositional profile and manufacture practices. Rabri and Basundi: Product identification, process description, factors affecting yield, physico-chemical changes during manufacture.

Unit-II

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.

Unit-III

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

Unit-IV

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.

3. Refrigeration & Air-conditioning

DE 211

3(2+1)

Theory

Unit-I

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.

Unit-II

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. Introduction scroll compressor, Capacity control methods, Refrigeration Piping: Purpose, Types, Materials, Fittings and Insulation.

Unit-III

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, cryogenics, 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.

Unit-IV

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.

4. Dairy Engineering DE 212 3(2+1)

Theory

Unit-I

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 washers & bottle washers, CIP cleaning and designing of system.

Unit-II

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, Bacteria clarifier 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.

Unit-III

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.

Unit-IV

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.

5. Fat Rich Dairy Products

DT 213

3(2+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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.

Unit-IV

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 operation 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.

6. Ice Cream & Frozen Deserts DT 214 3(2+1)

Theory

Unit-I

History, development and status of ice cream industry, History, development and status of icecream industry, Definition, classification and composition and standards of ice cream and other frozen desserts,

Unit-II

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, Types of freezers, refrigeration control / instrumentation, Hygiene, cleaning and sanitation of ice cream plant,

Unit-III

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,

Unit-IV

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.

7. Starter Cultures and Fermented Milk Products DM 211 3(2+1)

Theory

Unit-I

Types, metabolism and propagation of starter cultures:History, classification and importance of starter Cultures in dairy industry; Single, multiple, defined and mixed strain starters;Functional starters, Probiotics and Special cultures like exopolysaccharide producing strains; 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.

Unit-II

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.

Unit-III

Role of Starters in fermented and functional 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, Probiotic drinks and indigenous fermented dairy drinks (Rabdi etc); Microbiology of fermented milk products; their nutritional and therapeutic significance.

Unit-IV

Cheese 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; creatinine 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 kefir and rabdi. Analysis of cheese for total spore and anaerobic spore count. Microbiological analysis of Cheddar cheese at different stages of manufacture of (storage and ripening).

8. Nutraceuticals & Functional foods DT 215 2(2+0) Non Credit

Theory

Unit-I

Introduction The definition of Functional Foods will be outlined. Students will explore both the industry and the consumer roles involved in this growing field. Antioxidants Students will learn the chemical makeup, free radicals and biochemical functions of antioxidants. Foods explored in this unit will include cranberries, tomatoes, garlic, pomegranate and different iced teas.

Unit-II

Dietary Fiber Students will learn about soluble and insoluble fiber, resistant starch, and how important these are to human health. The biochemical functions of dietary fiber will be explored, and oats and oats products will be the main example used in the classroom.

Unit-III

Prebiotics and Probiotics Students will learn the definition of both pre-and probiotics, and their biological functions. How to develop prebiotics and probiotics. Pre- and probiotics will be used together as synbiotics. Lipids and health Students will learn the structure and function of essential fatty acids. Chemistry and health benefits of W-3 fatty acids, phytosterols, and CLA , Olive oil. Functions and sources of vitamins and minerals with proposed functional claims.

Unit-IV

Sports Drink - functional qualities of sports drinks. Electrolytes and sugar level will be a large part of the discussion. . Infant Formula - ingredients and formulation techniques of infant formula, and all aspects of the product that make it a functional food. Consumer trends surrounding infant formula will also be outline

Fourth Semester

S. N.	Title	Code	Credit
1	Dairy Process Engineering	DE 221	3 (2+1)
2	Human Nutrition	DC 221	2 (1+1)
3	Microbiology of Dairy Products	DM 221	2 (1+1)
4	Cheese Technology	DT 221	5 (3+2)
5	Condensed & Dried Milk	DT 222	4 (3+1)
6	Chemistry of Dairy Products	DC 222	3 (2+1)
7	Fundamentals of Dairy Extension	DBM 221	3 (2+1)
	Total Credits		22 (14+8)
	Student READY Rural Dairy Work Experience Programme-II (Summer Break)		5 (0+5)*

1. Dairy Process Engineering DE 221 3(2+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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.

Unit-IV

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.

2. Human Nutrition DC 221 2(1+1)

Theory

Unit-I

Fundamentals of human nutrition, concept of balanced diet, nutrient requirements of different age groups.

Unit-II

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.

Unit-III

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.

Unit-IV

Nutraceutical, antioxidants, food toxins, anti-nutritional factors, probiotics and cultured dairy products. Biochemical aspect of post-harvest storage specifically food spoilage.

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.

3. Microbiology of Dairy Products DM 221 2(1+1)

Theory

Unit-I

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.

Unit-II

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

Unit-III

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.

Unit-IV

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; Bacteriocin and their role in Biopreservation; Active packaging concepts and anti microbial packaging.

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, thermophilic 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, Coliforms, Spores and Yeast and mold counts.

4. Cheese Technology

DT 221

5(3+2)

Theory

Unit-I

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

Unit-II

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.

Unit-III

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.

Unit-IV

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.

5. Condensed & Dried Milk

DT 222

4(3+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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,

Unit-IV

Defects in dried milk during manufacture and storage, their causes and prevention, FSSAI, 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.

6. Chemistry of Dairy Products DC 222 3(2+1)

Theory

Unit-I

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.

Unit-II

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

Unit-III

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.

Unit-IV

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 refractometer reading and Reichert Meissl value /Polenske 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.

7. Fundamentals of Dairy Extension DBM 221 3(2+1)

Theory

Unit-I

History, need, definition, philosophy, principles, approaches and objectives of extension education. Present status of dairy and animal husbandry development programme launched in pre and post-independence era.

Unit-II

Teaching and learning process, Extension Teaching Methods, classification and selection of teaching methods. Importance of Audio-Visual-Aids. Identification of rural leaders, their characteristics, role and function in rural development, training of rural leaders.

Unit-III

Principle of working with group and their mobilisation. Need, principle and step of

programme planning. Evaluation of extension programmes. Diffusion of innovations and categories of farmers.

Unit-IV

Problems of different stake holders, Conceptual orientation about different terms, like- RRA, PRA, IVLP/TAR, ATMA, ATIC, PTD, etc.

Practical

Acquiring skill in use of audio-visual and other aids: Hands-on training on use of LCD projector, PA system, camera. Skills in preparation of documents including script writing, Preparation and use of audio-visual aids including animation for dairy stakeholders Group discussion technique, Hands on learning of field problems in dairy and animal husbandry.

Fifth Semester

S. NO.	Title	Code	Credit
1	Instrumentation and Process Control	DE 311	3 (2+1)
2	Quality and Safety Monitoring in Dairy Industry	DM 311	3 (2+1)
3	By Products Technology	DT 311	3 (2+1)
4	Packaging of Dairy Products	DT 312	3 (2+1)
5	Chemical Quality Assurance	DC 311	2 (1+1)
6	ICT in Dairy Industry and Operation Research	DBM 311	4(2+2)
7	Marketing Management and International Trade	DBM 312	2 (2+0)
8	Technology Management*	DBM 313	2(2+0)*
	Total Credits		20 (13+7)

* Non Credit (NC)

1. Instrumentation and Process Control DE 311 3 (2+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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.

Unit-IV

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.

2. Quality and Safety Monitoring in Dairy Industry DM 311 3(2+1)

Theory

Unit-I

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.

Unit-II

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 O157:H7), Salmonella, Shigella, Staphylococcus aureus, Bacillus cereus and Listeria monocytogenes.

Unit-III

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.

Unit-IV

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. 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.

3. By Products Technology DT 311 3(2+1)

Theory

Unit-I

Status, availability and utilization of dairy by-products in India and Abroad. Associated economic and pollution problems, Physico-chemical characteristics of whey, butter milk and ghee residue

Unit-II

, By-products from skim milk: Casein: types of commercial casein, their specifications, manufacturing processes with basic principles involved. b) Industrial and food uses of caseins c) Manufacture of sodium and calcium caseinates their physico-chemical and functional properties and food applications d) Manufacture of casein hydrolysates and its industrial application e)

Unit-III

Coprecipitates: types, their specifications, manufacturing processes with basic principles involved, functional properties and food applications. Whey processing: a) Fermented products from whey, b) Beverages from whey c) Deproteinized and demineralized whey d) Condensed whey e) Dried whey, types and their specification, manufacturing techniques. F) Utilization of whey products. Application of membrane processing for whey processing. Whey protein concentrates: a) Methods of isolation with basic principles involved, physico-chemical properties of whey proteins concentrates b) Functional properties and food applications of WPC.

Unit-IV

Lactose: methods for the industrial production of lactose, refining of lactose, uses of lactose and hydrolysis of lactose. Butter milk processing: a) Condensed butter milk b) Dried butter milk c) Utilization of butter milk products. Ghee residue: Composition, processing and utilization. Nutritional characteristics of by products.

Practical

Manufacture of edible casein from cow and buffalo milk. Manufacture of rennet casein. Manufacture of sodium caseinate. Manufacture of calcium caseinate. Manufacture of co-preceinate. Isolation of whey proteins by cold precipitation technique. Manufacture of whey proteins, concentration by ultra filtration process. Manufacture of whey drinks. Manufacture of dried whey. Manufacture of lactose. Incorporation of whey protein concentrates in processed cheese foods. Manufacture of coffee whitener.

4. Packaging of Dairy Products DT 312 3(2+1)

Theory

Unit-I

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 informatio.

Unit-II

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 sweetmeades, concentrated and dried milks including baby foods. Packaging of functional dairy/food products.

Unit-III

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

Unit-IV

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.

5. Chemical Quality Assurance DC 311 2(1+1)

Theory

Unit-I

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.,

Unit-II

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.

Unit-III

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.

Unit-IV

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.

6. ICT in Dairy Industry and Operation Research DBM 311 4(2+2)**Theory****Unit-I**

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.

Unit-II

Inventory Control – Introduction and general notations, Economic lot size models with known demand. Replacement – Introduction, Replacement of items whose efficiency deteriorates with time.

Unit-III

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.

Unit-IV

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.

7. Marketing Management and International Trade DBM 312 2(2+0)**Theory****Unit-I**

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.

Unit-II

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.

Unit-III

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.

Unit-IV

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). Role of govt. institution related to dairy development.

8. Technology Management

DBM 313

2(2+0) Non Credit

Theory

Unit-I

Introduction to Technology Management: Concept and Meaning of Technology and Technology Management- Technology; Technology management, Evolution and Growth of Technology, Role and Significance of Technology Management, Impact of Technology on Society and Business- Technology and competition;

Unit-II

Key issues in managing technological innovation, Forms of Technology- Process technology; Product technology. Technology Forecasting Process, Need and Role of Technology Forecasting, Forecasting Methods and Techniques, Planning and Forecasting.

Unit-III

Technology Adoption, Technology Diffusion- of technology diffusion; Perspectives of innovation diffusion process; Activities necessary for diffusion process, Technology Absorption- Role of technology absorption; Benefits of technology absorption;

Unit-IV

Constraints in technology absorption. Integration of People and Technology, Factors Considered in Technology Management- Organisational factors; Psychological factors, Organizational Structure and Technology

Sixth Semester

S. N.	Title	Code	Credit
1	Food Engineering	DE 321	3 (2+1)
2	Material Strength & Dairy Machine Design	DE 322	3 (2+1)
3	Dairy Plant Design and Layout	DE 323	2 (1+1)
4	Food and Industrial Microbiology	DM 321	3 (2+1)
5	Sensory Evaluation of Dairy Products	DT 321	3 (2+1)
6	Food Technology - I	DT 322	3 (2+1)
7	Food Chemistry	DC 321	3 (2+1)
8	Energy Conservation and Management	DE 324	2(1+1)
9	Emerging Dairy Processing Technologies*	DE 325	2(2+0)*
Total Credits			22 (14+8)

1. Food Engineering DE 321 3(2+1)

Theory

Unit-I

Rheology: Rheology of processed food, properties of fluid foods, Rheological method, Measurement of rheological parameters, properties of granular food and powders, Properties of solids foods, Viscoelastic models. Measurement of food texture.

Unit-II

Food Freezing: Thermal properties of frozen foods. Predication of freezing rates. Plank's equation, Design of food freezing equipment, Air blast freezers, Plate freezers, spiral freezers, and immersion freezers, IQF, storage of frozen foods. Freeze concentration.

Unit-III

Food dehydration: Estimation of drying time for food products, constant rate period and falling rate period dehydration. Diffusion controlled falling rate period. Use of heat and mass balanced in analysis of continuous dryers, Classification of driers, tray, vacuum, vacuum bed, tunnel, bin, solar, drying, freeze drying, spin flash.

Unit-IV

Freeze dehydration: Heat and mass transfer, Calculation of drying time, Industrial freeze drying. Other food processing operations and equipments: Equipment for pulping, fruit juice extraction, blanching, dehulling, size reduction, milling, extrusion and distillation.

Practical

To determine physical properties of food product. To determine viscosity of food product. To study food freezers. To study freeze drier. To determine drying characteristics of food product. To compare various drying methods. To determine juice yield. To compare hot water and steam blanching. To study construction and working of distillation system. To study various size reduction equipments. Visit to cold storage. Visit to food processing plant.

2. Material Strength & Dairy Machine Design DE 322 3(2+1)

Theory

Unit-I

Strength of Materials: Basic concepts in Statics and Dynamics. Force Systems. Equilibrium condition, friction, Law of friction, Second moments of inertia, Parallel axis theorem.

Unit-II

Dynamics: Equation of motion. Translation and rotation of a Rigid body, work and mechanics of materials: Stress-Axial Load classification Strain-Hooke's law, stress-strain diagram, Poisson's Ratio: Shearing Stresses. Torsion, Torsion formula, Angle to Twist of circular members. Power transmission shear force and bending moments, Shear in Beams, Bending Moment in beams. Pure bending of beams, Flexural stress shearing stresses in beams relations between centre, Torsional and flexural loads.

Unit-III

Dairy Machine Design: Procedures, Specification, strength, design factor, factor of safety selection of factor of safety. Materials and properties. Static strength, ductility, hardness, fatigue, designing for fatigue conditions. Theories of failure, Stresses in elementary machine parts, Design of a drive system. Design of length and thickness of belt.

Unit-IV

Bearing: Journal and Anti-friction bearings. Selection of ball, tapered roller and thrust bearing. Springs, helical and leaf springs. Energy stored in springs. Design and selection of springs.

Practical

Design problems on applications of engineering statics and dynamics. Design problems on applications of work and energy. Design problems on applications of linear and angular momentum. Design problems on stress-strain diagram evaluation of elastic constants. Study on shear force and bending moment diagrams and its applications. Design problems on applications of flexural stresses. Design problems on applications of shearing stresses in beams. Study on system of limits, fits and tolerances and their applications. Design stresses in elementary machine parts. Design features and applications of shafts. Design features and applications of axles. Design features and applications of keys. Design features and applications of couplings. Design problems on various types of power transmission systems. Design features and applications of bearings. Design features and applications of springs. Design problems on agitator/stirrer. Design features of milk silo.

3. Dairy Plant Design and Layout DE 323 2(1+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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, siting 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.

Unit-IV

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.

4. Food and Industrial Microbiology DM 321 3(2+1)

Theory

Unit-I

Scope of food microbiology: Basic aspects, history and scope of food microbiology. Intrinsic and extrinsic factors that affect microbial growth in different foods. Microbial Spoilage of foods: Microbial spoilage of fruits, fruit juices, vegetables, cereals, meat, poultry, sea foods, carbonated soft drinks, canned foods; Sources of contamination; Control of spoilage.

Unit-II

Food preservation: Principles of food preservation: physical methods viz. low temperature and high temperature preservation (D, Z and F Values); Drying Methods; Chemical preservatives, Natural antimicrobial compounds, bacteriocins and bio-preservation; Mode of action of various preservation methods on microbes.

Unit-III

Fermentation processes: Fermentation processes : Historical development, the range, components and types (i.e. submerged, surface and solid state fermentation); criteria for selection of industrially important microorganisms; preservation and improvement of industrially important micro-organisms using metabolic engineering/genetic engineering; media for industrial process; upstream and downstream processing. Types of fermenters: Fermenters: types (batch, fed batch and continuous), functions, design and control; sterilization; growth rate analysis, estimation of biomass; difference in chemostat and turbidostat.

Unit-IV

Microbial production of industrial products: Immobilization of enzymes/cells; Microorganisms and processes involved in the production of single cell protein and industrial alcohol, beer and wine; organic acids (citric and lactic), enzymes (protease, lipase and rennet), vitamin (B12), antibiotics and bacteriocins; and fermented whey beverages.

Practical

Microbiological examination of: 1) fresh and canned fruits, vegetables and juices; 2) flour

and bread; and 3) eggs and meat. Isolation of psychrophilic, salt and sugar tolerant microorganisms from foods. Isolation of industrially important microorganisms from environment. Determination of Z, D and F values. Production and assaying of microbial enzymes (protease/ lipase). Production of lactic acid from whey. Production of nisin and assaying the antimicrobial activity of the culture. Design and control of a table-top and 10 liter lab fermenter (Demonstration). Production of ethyl alcohol from molasses and whey by yeasts. Production of fermented whey beverages. Educational tour to food processing/ fermentation industries.

5. Sensory Evaluation of Dairy Products DT 321 3(2+1)

Theory

Unit-I

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.

Unit-II

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. 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.

Unit-III

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 Quality 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.

Unit-IV

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.

6. Food Technology - I DT 322 3(2+1)

Theory

Unit-I

Status of food processing industries in India and abroad, magnitude and inter-dependence of dairy and food industry, prospects for future growth in India. Harvesting, transportation and storage of fruits and vegetables.

Unit-II

Post harvest processing of fruits and vegetables: Peeling, sizing, blanching, Canning of fruits and vegetables, Drying and freezing of fruits and vegetables. Juice processing: General steps in juice processing, role of enzymes in fruit. Juice extraction, equipments and methods of fruit juice extraction, preservation of fruit juices, fruit juice clarification, concentration of fruit juices, fruit juice powders. Fruit juice processing; Orange and tangerine, Lemon and lime juice, Apple juice, Grape juice, Nectars, pulpy juices, tropical blends, Vegetable juices.

Unit-III

Manufacture of Jam, Jelly and Marmalade: Role played by pectin, sugar and acid in jellied fruit products. Fruits and vegetable preserves, Glazed, Crystallized fruits. Tomato based products: Juice, puree, paste, sauce, ketchup. Pickles: Principle of pickling, technology of pickles. Beverages: Classification, scope, carbonated non-alcoholic beverages and their manufacture. Fruit beverages and drinks, additives for fruit based beverages.

Unit-IV

Coffee: Production practices, structure of coffee/cherry, Coffee processing including roasting, grinding, brewing extraction, dehydration, aromatization, instant coffee. Tea: Tea leaf processing, green, red, yellow, instant tea. Technology of confectionery foods: Candies, Chewing gums and bubble gums, Toffees, Caramels, Standards of confectionery products. Chocolate products: Cocoa bean processing, chocolate liquor, Standards of confectionery products. Functional foods: Introduction, Phytochemicals, Milk ingredients as nutraceuticals, fiber-rich food products etc.

Practical

Manufacture of toffees and caramels, Testing the efficacy of blanching process, Drying of fruits and vegetables, Preparation of fruit based drinks and beverages: Ready-to-serve drink, Nectar, Squash, Whey-fruit based beverages. Manufacture of fruit jam. Manufacture of fruit jelly. Manufacture of chocolate confections. Manufacture of tomato ketchup/tomato sauce. Manufacture of soups. Manufacture of fruit preserve. Manufacture of candied fruits. Manufacture of fruit bar; Manufacture of pickles.

Theory**Unit-I**

Water: Water binding and chemical reaction mediated by water. Food proteins: Classification and physico-chemical and structural properties. Lipids: Definition, classification of lipids,

Unsaponifiable matter contents in various fats and oils, classification and chemical composition.

Unit-II

Carbohydrates: Classification of carbohydrates, polysaccharides, viz. linear, branched and modified. Properties and utilization of common polysaccharides, viz. cellulose, glycogen, hemicelluloses, pectin. Food Enzymes: Hydrolases and lipases, utilization in food chemistry. Minerals in foods: Main elements, trace elements in eggs, cereals and cereal products, vegetables and fruits.

Unit-III

Aroma compounds in foods: Threshold value, off-flavours. Food additives: Vitamins and Amino acids, Minerals, Aroma Substances/flavour enhancers- Monosodium glutamate, 5-nucleotides sugar substitutes, sorbitol sweeteners- saccharin, and cyclamate, Food colours and food preservatives. Antinutritional factors and Food contaminants: Toxic trace elements, radio nucleotides.

Unit-IV

Cereal and cereal products: Individual constituents like proteins, lipids, carbohydrates and vitamins in cereals flour and their relationship in dough making, influence of additives /minor ingredients on baking properties: physico-chemical changes during baking. Legumes: Classification, general composition and physico-chemical properties. Vegetables and Fruits: Classification, general composition, chemical changes during ripening and storage. Jams, Jellies and Pickles: Classification, composition and preservation. Preservation of foods, general principles of food preservation.

Practical

Determination of moisture, acidity and gluten content in flour. Determination of total ash and acid insoluble ash in flour. Determination of total nitrogen in cereal products. Determination of acidity and vitamin C in citrus fruits. Analysis of tomato ketchup for total solids, acidity, ash and salt. Determination of total sugar in tomato ketchup. Determination of total ash and alkalinity of soluble ash in tea. Determination of water extractive in tea leaves. Determination of presence of chicory in coffee powder. Determination of reducing sugars in Jam. Determination of iron in infant foods.

Theory**Unit-I**

Introduction: Potential and opportunities of industrial energy conservation in dairy and food processing. Energy conservation Act 2001 and its important features, Schemes of Bureau of Energy Efficiency (BEE). Electricity Act 2003, Integrated energy policy. Energy management & audit: Definition, energy audit, need, types of energy audit. Energy audit approach-understanding energy costs, bench marking, energy performance, matching energy use to requirement, maximizing system efficiencies, optimizing the input energy requirements, fuel and energy substitution. Energy balances and computation of efficiencies of equipment. Role of Energy inspectors and Auditors in energy management.

Unit-II

Electrical load management: Demand management, energy management information systems, Energy saving controllers and cost saving techniques. Quality of power, Power factor and its improvement. Transformers, losses in transformers. Energy savings in transformers. Electric motor-selection and application, Energy efficient motors. Variable Speed Drives and Variable Frequency Drives (VFD) and their role in saving electric energy.

Bureau of Energy Efficiency (BEE): Power saving guide with “Star Ratings” of electrical appliances: Induction Motors, Air conditioners, Refrigerators and Water Heaters. Industrial Lighting: Quality of light, types of light sources, energy efficiency, Light controls.

Unit-III

Energy efficiency and conservation in utilities:

High efficiency boilers, improved combustion techniques for energy conservation, Fluidized Bed Combustion and multi fuel capabilities. Energy conservation in steam distribution systems, efficient piping layouts, protective & insulation coverings in utility pipes. Steam conservation opportunities. Upkeep and maintenance of steam auxiliaries and fittings. Energy conservation in Refrigeration and AC systems (HVAC), Cooling towers, Pumps and pumping systems, Fans, Blowers, Air compressors. Maintenance and upkeep of Vacuum lines and Compressed air pipe lines. Conservation and reuse of water, water auditing. Energy conservation opportunities in Wastewater treatment.

Processing equipments: Improving efficiency and energy conservation opportunities in few important food processing operations like Thermal processes, Evaporation, Drying & Freezing. Role of steam traps in energy saving. Energy Savings methods in hot air generator, Thermic fluid heater, Steam radiator.

Unit-IV

Energy conservation in buildings: Concepts of “Green Buildings”. Waste-heat recovery and thermal energy storage in food processing facilities. Condensate recovery and reuse. Application of recuperator to recover energy from flue gases from boiler, DG exhaust, hot air from spray dryer, FBD etc. Diesel generating sets (stand by AC Gen sets): Energy saving opportunities in DG sets, Fuel and Oil conservation; important regular maintenance aspects. Carbon credits and carbon trade: Concepts of CDM, economic and societal benefits. Cleaner energy sources: Introduction to Solar, and Bio-mass Energy; Solar thermal and photo-voltaic energy options for food processing industries. Role of automation in conservation of energy in dairy and food processing: Incorporation of enhanced PLC based computer controls and SCADA.

Practical

Study of Energy Conservation Act 2001. Study of schemes of BEE. Study of concepts of Energy Balance in Unit Operations and System boundaries. Solving examples on energy balances. Solving problems on electrical energy use and management: Connected load, Maximum demand, Demand factor and Load curve. Determination of Load factor of an installation. Study of use of power factor meter and determination of true power and wattles power using pfmeters, Watt meter, Ammeter and Volt meter. Study of performances of a general type of induction motor and an energy efficient induction motor. Study of use of VSD. Study of various types of electrical appliances classified under different BEE Star Ratings. Drawing Energy Balance on a boiler: Collection of data, Analysis of results and determination of efficiency. Exercise on energy audit of Students Experimental Dairy Plant (SEDP-DSc College, Hebbal).

9. Emerging Dairy Processing Technologies DE 325 2(2+0) Non Credit

Theory

Unit-I

High Pressure Processing: Principles of high pressure processing, use of high pressure to improve food safety and stability. Effects of high pressure on food quality: Pressure effects on microorganisms, enzyme, texture and nutrients of food. Modelling HP processes. Other applications of high pressure processing.

Unit-II

Pulsed electric fields processing: Historical background, PEF treatment systems, main processing parameters. Mechanisms of action: mechanisms of microbial and enzyme inactivation. PEF for processing of liquid foods and beverages, PEF Processing for solid foods. Food safety aspects of pulsed electric fields. Pulsed electric field and high pressure processing.

Unit-III

Athermal membrane concentration of liquid foods and colours: osmotic membrane distillation, direct osmosis, membrane modules, Applications of membrane concentration. Processing by radio frequency electric fields: radio frequency electric fields equipments, RFEF non-thermal inactivation of yeasts, bacteria and spores, electrical costs. Ultrasound processing: fundamentals of ultrasound, ultrasound as a food preservation and processing aid, effects of ultrasound on food properties.

Unit-IV

Alternate thermal processing: Microwave heating: dielectric properties of foods, heat and mass transfer in microwave processing, application of microwave processing for foods; Radiofrequency processing: dielectric heating, material properties, radio-frequency heating and drying applications; Ohmic heating: Fundamentals of ohmic heating, electrical conductivity, modeling, treatment of products. Hybrid drying technologies: combined microwave vacuum drying, combining microwave vacuum drying with other processes, equipment for microwave vacuum drying, product quality degradation during dehydration.

Seventh Semester

S. N.	Title	Code	Credit
1	Dairy Plant Management	DT 411	2(1+1)
2	Waste Disposal and Pollution Abatement	DT 412	2 (1+1)
3	Food Technology -II	DT 413	3 (2+1)
4	Entrepreneurship Development and Industrial Consultancy	DBM 411	2 (2+0)
5	Financial Management & Cost Accounting	DBM 412	3 (2+1)
6	Industrial Statistics	DBM 413	2 (2+0)
7	Student READY Experiential Learning Module	DT 414	10 (0+10)
8	Food Safety Regulation*	DM 411	2(2+0)*
	Total Credits		24 (10+14)

1. Dairy Plant Management

DT 411

2(1+1)

Theory

Unit-I

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.

Unit-II

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.

Unit-III

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

Unit-IV

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.

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.

2. Waste Disposal and Pollution Abatement

DT 412

2(1+1)

Theory

Unit-I

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.

Unit-II

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

Unit-III

Waste treatment process in a dairy processing plant: Wastewater treatment options for A Dairy Processing Plant.

Unit-IV

Calculation of wastes discharged and the economics thereof.

Practical

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.

3. Food Technology –II

DT 413

3 (2+1)

Theory

Unit-I

Cereal grains, legumes and oilseeds: Structure and composition of cereals, legumes and oilseeds, Milling of paddy, quality factors of rice grains, processing of rice bran oil, Instant rice, quick cooking rice, canned rice, Milling technology of wheat, Criteria of wheat flour quality, improvers for wheat flour, Types of wheat flour, Milling technology of maize, wet milling of corn,

Unit-II

Milling technology of barley, malting of barley and its utilization in manufacture of value added food products including malted milk foods, Dehulling and processing technology of important pulses, Dehulling and extraction of oil in major oilseed crops like soy bean, mustard, sunflower, ground nut, Vegetable protein concentrates/isolates, Utilization of oil cake in food formulation.

Unit-III

Bakery and Snack technology: Technology of bread, biscuits, crackers and cakes, Technology of manufacturing process of Pasta foods- Macaroni, Noodles and Spaghetti, Technology of breakfast cereals: corn flakes, puffed, extruded snacks, Potato chips.

Unit-IV

Meat, fish and egg technology: Development of meat, poultry, egg and fish industry in India, Pre-slaughter care, handling and ante-mortem inspection of animal, Stunning and

slaughtering techniques, Postmortem inspection, rigor mortis and conversion of muscle to meat Slaughterhouse sanitation, meat hygiene and zoonotic diseases, Processing of poultry meat, Egg and egg products – quality assessment of egg, Types, handling, transportation and marketing of fish, Preservation of fish., Manufacturing process of dehydrated fish and fish pickles. Cleaning and sanitation, Waste management of food processing plants.

Practical

Manufacture of barley malt. Determination of cooking quality of rice. Manufacture of bread and bun. Manufacture of biscuits. Preparation of noodles. Preparation of cake. Manufacture of potato chips. Preparation of malt based food products. Manufacture of malted milk foods, Manufacture of soy beverage and tofu, Preparation of salami. Preparation of chicken soup. Manufacture of chicken pickle.

4. Entrepreneurship Development and Industrial Consultancy DBM 411 2(2+0)

Theory

Unit-I

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;

Unit-II

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.

Unit-III

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.

Unit-IV

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.

Theory**Unit-I**

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.

Unit-II

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.

Unit-III

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.

Unit-IV

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.

6. Industrial Statistics DBM 413 2 (2+0)

Theory

Unit-I

Definition and scope; sources of animal husbandry and dairy statistics. Measures of central tendency, Measures of dispersion, Moments, skewness and kurtosis.

Unit-II

Elementary notions of probability, Laws of addition and multiplication probability. Theoretical frequency distributions: Binomial, Poisson and Normal distribution and their application.

Unit-III

Concepts of sampling methods, Introduction to testing of hypotheses, Tests of significance-Z, t, F tests, and their application in the field of dairying.

Unit-IV

Simple correlation coefficient and its test of significance, Linear regression, rank correlation. Basic concepts of statistical quality control, Control charts for variables and attributes.

Practical

Measures of central tendency, Measures of dispersion, Moments, Skewness and Kurtosis Fitting of binomial and Poisson distribution. Application of 'Z' test for one and two sample problems. Application of 't' test for one and two sample problems. Application of Chi-square test and F-test. Correlation and regression. Rank correlation coefficient.

7. Student READY Experiential Learning Module DT 414 10(0+10)

8. Food Safety Regulation* DM 411 2(2+0)

Theory

Unit-I

Food Laws and Regulations, Street Foods, hygiene and safety, Introduction to food acts laws and standards, National food safety and standard act. International standards, regulatory agencies Consumer protection act.

Unit-II

Food Quality Management, Characteristics of quality, Introduction to Food Safety and Hygiene, Food hygiene Factors affecting food safety•

Unit-III

Food spoilage, Food handling, Special requirements for high-risk foods, Safe food cooking temperature and storage techniques.

Unit-IV

Cleaning and disinfection Personal hygiene, Pest control , Waste disposal

Eighth Semester

S. N.	Title	Code	Credit
1.	Student READY In-Plant Training	DT 421	20 (0+20)
	Total Credits		20 (0+20)