

33037

COUNSELING SCHEDULE FOR DIPLOMA IN DAIRY TECHNOLOGY (DDT) COURSE AT IGNOU PROGRAMME STUDY CENTER 33037P GOKUL, HERITAGE FOODS LIMITED, KASIPENTLA, CHITTOOR DIST, AP FOR THE ACADEMIC YEAR 2017-18					
A. GUIDED THEORY SESSIONS					
Date	Timing	Session	Course Code and Title	Academic Counsellors	
01/10/17	10:00AM - 12:00AM	1	Orientation Programme	Mr.P.Madhusudhana Rao Mr.V.Ravi varma Mrs.B.Anitha Mr. K.Sambashivaiah Mr.K.S.Sonu	
08/10/17	09:00AM - 11:00AM	2	BPVI014: Dairy Products I	Mr.K.S.Sonu	
	11:00AM - 01:00PM	3	BPVI018:Dairy Management and Entrepreneurship	Mr.P.Madhusudhana Rao	
	01:00PM - 01:30PM	Lunch Break			
	01:30PM - 03:30PM	4	BPVI015: Dairy Products II	Mr.V.Ravi varma	
	03:30PM - 05:30PM	5	BPVI011: Milk Production and Quality of Milk	Mr.K.S.Sonu	
14/10/17	09:00AM - 11:00AM	6	BPVI017: Quality Assurance	Mr. K.Sambashivaiah	
	11:00AM - 01:00PM	7	BPVI016: Dairy Products III	Mr.P.Madhusudhana Rao	
	01:00PM - 01:30PM	Lunch Break			
	01:30PM - 03:30PM	8	BPVI012: Dairy Equipment and Utilities	Mrs.B.Anitha	
	03:30PM - 05:30PM	9	BPVI013: Milk Processing and Packaging	Mr.V.Ravi varma	
15/10/17	09:00PM - 11:00AM	10	BPVI014: Dairy Products I	Mr.K.S.Sonu	
	11:00AM - 01:00PM	11	BPVI018: Dairy Management and Entrepreneurship	Mr.P.Madhusudhana Rao	
	01:00PM - 01:30PM	Lunch Break			
	01:30PM - 03:30PM	12	BPVI015: Dairy Products II	Mr.V.Ravi varma	
	03:30PM - 05:30PM	13	BPVI011: Milk Production and Quality of Milk	Mr.K.S.Sonu	
22/10/17	09:00AM - 11:00AM	14	BPVI017: Quality Assurance	Mr. K.Sambashivaiah	
	11:00AM - 01:00PM	15	BPVI013: Milk Processing and Packaging	Mr.V.Ravi varma	
	01:00PM - 01:30PM	Lunch Break			
	01:30PM - 03:30PM	16	BPVI012: Dairy Equipment and Utilities	Mrs.B.Anitha	
	03:30PM - 05:30PM	17	BPVI016: Dairy Products III	Mr.P.Madhusudhana Rao	
29/10/17	09:00AM - 11:00AM	18	BPVI018: Dairy Management and Entrepreneurship	Mr.P.Madhusudhana Rao	
	11:00AM - 01:00PM	19	BPVI014: Dairy Products I	Mr.K.S.Sonu	
	01:00PM - 01:30PM	Lunch Break			
	01:30PM - 03:30PM	20	BPVI011: Milk Production and Quality of Milk	Mr.K.S.Sonu	
	03:30PM - 05:30PM	21	BPVI013: Milk Processing and Packaging	Mr.V.Ravi varma	
05/11/17	09:00AM - 11:00AM	22	BPVI017: Quality Assurance	Mr. K.Sambashivaiah	
	11:00 AM - 01:00PM	23	BPVI015: Dairy Products II	Mr.V.Ravi varma	
	01:00PM - 01:30PM	Lunch Break			
	01:30PM - 03:30PM	24	BPVI016: Dairy Products III	Mr.P.Madhusudhana Rao	
	03:30PM - 05:30PM	25	BPVI012: Dairy Equipment and Utilities	Mrs.B.Anitha	

B) GUIDED PRACTICAL SESSIONS

Date	Time	Session	Course Code and Title of the Experiments	Academic Counsellors
11/11/17	09:00AM - 01:00PM	1	BPVI016: Dairy Products - III 1. Preparation of starter culture 2. Preparation of dahi	Mr.P.Madhusudhana Rao
	01:00PM - 01:30PM	Lunch Break		

B) GUIDED PRACTICAL SESSIONS

Date	Time	Session	Course Code and Title of the Experiments	Academic Counsellors
11/11/17	09:00AM – 01:00PM	1	BPVI016: Dairy Products – III 1. Preparation of starter culture 2. Preparation of <i>dahi</i>	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	2	BPVI014: Dairy Products-I 1. Preparation and standardization of cream	Mr.K.S.Sonu
12/11/17	09:00AM – 01:00PM	3	BPVI018:Dairy Management and Entrepreneurship 1. Identification of sources for milk losses during processing of milk and preparation of milk products. Preparation of check list for controlling the losses. 2. Identification of parameters for production efficiency	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	4	BPVI012: Dairy Equipment and Utilities 1. To learn elementary layout drawings of utilities 2. Study of various workshop tools 3. Study of different sanitary S.S. pipes, fittings and gaskets	Mrs.B.Anitha
19/11/17	09:00AM - 01:00PM	5	BPVI015: Dairy Products – II 1. Preparation of <i>khoa</i>	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM - 05:30PM	6	BPVI016: Dairy Products – III 16. Preparation of softy ice cream	Mr.P.Madhusudhana Rao
26/11/17	09:00AM – 01:00PM	7	BPVI013:Milk Processing and Packaging 1. Reception of milk 2. Straining, filtration & clarification of milk 3. Chilling & storage of milk	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	8	BPVI011: Milk Production and Quality of Milk 4. Sampling of milk 5. Platform test - (i) colt – on – boiling test 6. Platform test – (ii) alcohol test 7. Platform test – (iii) sediment test	Mr.K.S.Sonu

03/12/17	09:00AM – 01:00PM	9	BPVI017: Quality Assurance 1. Familiarization with laboratory equipment and instruments 4. Determination of fat in <i>milk, cream, butter, khoa, paneer, Ice cream, milk powder</i> 5. Determination of titratable acidity and pH of milk products	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	10	BPVI012: Dairy Equipment and Utilities 5. Study and sketch the details of milk tanker, storage tanks and silos	Mrs.B.Anitha
09/12/17	09:00AM – 01:00PM	11	BPVI014: Dairy Products – I 3. Preparation of butter starter 4. Preparation of cream for butter making	Mr.K.S.Sonu
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	12	BPVI015: Dairy Products - II 3. Preparation of <i>peda</i>	Mr.V.Ravi varma
10/12/17	09:00AM – 01:00PM	13	BPVI017: Quality Assurance 6. Determination of solubility of milk powder 7. Determination of acid value in <i>ghee</i>	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	14	BPVI013: Milk Processing and Packaging 4. Study of cream separator 5. Study of separation of milk 6. Standardization of milk	Mr.V.Ravi varma
17/12/17	09:00AM – 01:00PM	15	BPVI018: Dairy Management and Entrepreneurship 5. Designing milk routes based on data. 6. Preparation of ledger, trial-balance and balance-sheet of DCS.	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	16	BPVI011: Milk Production and Quality of Milk 1. Identification of different milch breeds of cattle, buffaloes, goats and external anatomy of dairy animals 2. Judging of dairy animals 6. Clean milk production	Mr.K.S.Sonu
	09:00AM – 01:00PM	17	BPVI016: Dairy Products – III 3. Preparation of <i>mishiti dahi</i> 5. Preparation of yoghurt	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		

24/12/17	01:30PM – 05:30PM	18	BPVI012:Dairy Equipment and Utilities 7. Study of refrigeration system: compressor (reciprocating), condensers (shell & tube, atmospheric) and expansion devices (thermostatic) expansion valve/capillary tube) 8. Study of parts and operation of a cold storage plant and an ice bank unit	Mrs.B.Anitha
31/12/17	09:00AM – 01:00PM	19	BPVI014: Dairy Products - I 5. Construction and operation of power churn 6. Construction and operation of butter packaging Machine	Mr.K.S.Sonu
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	20	BPVI015: Dairy Products – II 2. preparation of gulabjamuns	Mr.V.Ravi varma
07/01/18	09:00AM – 01:00PM	21	BPVI016: Dairy Products – III 6. preparation of shrikhand	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	22	BPVI012:Dairy Equipment and Utilities 9. study different parts and learn the operation of plate chiller and bulk milk cooler 4. Dismantling and assembling of milk pumps	Mrs.B.Anitha
13/01/18	09:00AM – 01:00PM	23	BPVI013: Milk Processing and Packaging 7. Study of batch pasteurizers and high temperature short time pasteurizers(HTST) 8. Pasteurization of milk 9. Determination of efficiency of Pasteurization	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	24	BPVI 14: Dairy Products –I 7. preparation of desi butter (Makkhan) and cooking butter	Mr.K.S.Sonu
14/01/18	09:00AM – 01:00PM	25	BPVI 017: Quality Assurance 8. Microbiological analysis of milk products	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	Lunch Break		

	01:30PM – 05:30PM	26	BPVI011: Milk Production and Quality of Milk 3. Identification of various feeds and fodders for dairy animals 4. Preparation of balance rations calf starters milk replacers and feeding of calves 5. Housing of animals and maintenance of hygienic conditions at farm 7. Field/ farm visits	Mr.K.S.Sonu
21/01/18	09:00AM – 01:00PM	27	BPVI014: Dairy Products –I 8. preparation of Table butter	Mr.K.S.Sonu
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	28	BPVI015: Dairy products –II 6. Preparation of kalakhand and milk cake	Mr.V.Ravi varma
28/01/18	09:00AM – 01:00PM	29	BPVI018: Dairy Management and Entrepreneurship 3. Visit to nearby dairy cooperative society and study working aspects 4. Calculation of milk payment based on fat and two axis pricing policy of dairy cooperative society (DCS)	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	30	BPVI012: Dairy Equipment and Utilities 10. Study of water supply system and water softening plant 12. Study of a dairy effluent plant	Mrs.B.Anitha
04/02/18	09:00AM – 01:00PM	31	BPVI 014: Dairy Products –I 9. Preparation of Ghee 10. Ag Mark grading of Ghee	Mr.K.S.Sonu
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	32	BPVI013: Milk Processing and Packaging 10. Study of Homogenizer, homogenization of milk and determination of homogenization efficiency	Mr.V.Ravi varma
10/02/18	09:00AM – 01:00PM	33	BPVI018: Dairy Management and Entrepreneurship 7. Identification of entrepreneurship skills	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		

	01:30PM – 05:30PM	34	BPVI011: Milk Production and Quality of Milk 1. Preparation of standard 0.1N sodium hydroxide solution 2. Preparation of standard 0.1N hydrochloric acid 3. Preparation of Gerber's acid for determination of fat in milk	Mr.K.S.Sonu
11/02/18	09:00AM – 01:00PM	35	BPVI016: Dairy Products – III 18. manufacture of casein 19. Study of manufacture of lactose	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	36	BPVI011: Milk Production and Quality of Milk 8. Determination of fat in milk by Gerber's method 9. Determination of solids – not – fat (SNF) in milk 10. Determination of total solids (TS) in milk	Mr.K.S.Sonu
18/02/18	09:00AM – 01:00PM	37	BPVI015: Dairy Products-II 8. Preparation of channa	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	38	BPVI011: Milk Production and Quality of Milk 11. Determination of specific gravity of milk 12. Determination of titratable acidity of milk 13. Determination of pH of milk	Mr.K.S.Sonu
25/02/18	09:00AM – 01:00PM	39	BPVI015: Dairy Products - II 13. Preparation of paneer	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	40	BPVI016: Dairy Products – III 12. Preparation of ice cream mix	Mr.P.Madhusudhana Rao
04/03/18	09:00AM – 01:00PM	41	BPVI015: Dairy Products - II 10. Preparation of Sandesh 11. Preparation of Rasmalai	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	42	BPVI011: Milk Production and Quality of Milk 17. Detection of urea in milk 18. Detection of ammonium sulphate in milk 19. Detection of sodium carbonate or sodium bicarbonate as neutralizers in milk	Mr.K.S.Sonu

10/03/18	09:00AM – 01:00PM	43	BPVI015: Dairy Products - II 9. Preparation of Rasagolla	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	44	BPVI011: Milk Production and Quality of Milk 20. Resazurin reduction test 21. Methylene blue test 22. preparation of microbial media	Mr.K.S.Sonu
11/03/18	09:00AM – 01:00PM	45	BPVI 015: Dairy Products - II 5. Preparation of Rabri	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	46	BPVI016: Dairy Products – III 7. Preparation of cheddar cheese from cow milk	Mr.P.Madhusudhana Rao
18/03/18	09:00AM – 01:00PM	47	BPVI015: Dairy Products - II 14. Study of vacuum pan/double effect/triple effect of evaporators	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	48	BPVI016: Dairy Products – III 4. Preparation of Lassi / Fermented drinks/salted buttermilk	Mr.P.Madhusudhana Rao
25/03/18	09:00AM – 01:00PM	49	BPVI017: Quality Assurance 2. Listing of quality control agencies at national and international level	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	50	BPVI015: Dairy Products - II 12.Preparation of channa murki	Mr.V.Ravi varma
01/04/18	09:00AM – 01:00PM	51	BPVI018: Dairy Management and Entrepreneurship 9. Preparation of questioner to assess the strength and weakness of any milk or milk product marketing by a nearby milk union or a dairy and also administer it	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	52	BPVI012: Dairy Equipment and Utilities 11. Study of constructional details of fire tube and water tube boilers 15. Study of different safety measures to be adopted in a dairy plant 16. To study the control and safety mounting of a steam boilers	Mrs.B.Anitha

07/04/18	09:00AM – 01:00PM	53	BPVI013: Milk Processing and Packaging 12. Study of packaging system of milk 13. Preparation of flavoured milk, recombined milk, toned milk and double toned milk 14. cleaning of the equipment 15. Sanitization of the equipment 16. Assessment of cleaning and sanitization efficiency	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	54	BPVI012: Dairy Equipment and Utilities 13. To study the different parts of single – phase and three phase induction motors 14. Strating of 3 phase squirrel cage induction motors by directon line star – data starters 6. To study different types of thermometers, pressure gauge and flow meters	Mrs.B.Anitha
08/04/18	09:00AM – 01:00PM	55	BPVI018: Dairy Management and Entrepreneurship 13. Load estimation of utilities	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	56	BPVI013: Milk Processing and Packaging 11. Study of milk sterilizer, Sterilization of milk and Determination of sterilization efficiency	Mr.V.Ravi varma
15/04/18	09:00AM – 01:00PM	57	BPVI017: Quality Assurance 11-15 Sensory evaluation of milk, cream, butter, ghee, ice cream, dahi and other products	Mr. K.Sambashaiah
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	58	BPVI016: Dairy Products – III 11. calculation of ingredients for ice cream mix	Mr.P.Madhusudhana I
22/04/18	09:00AM – 01:00PM	59	BPVI018: Dairy Management and Entrepreneurship 15. Preparation of bankable report	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	60	BPVI 014 Dairy Products-1 2. Preparation of sterilized cream	Mr.K.S.Sonu

28/04/18	09:00AM – 01:00PM	61	BPVI018: Dairy Management and Entrepreneurship 1. Visit to a nearby milk union /dairy and study the store- keeping practice, inventory control, and maintenance of various records	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	62	BPVI015: Dairy Products - II 4. Preparation of <i>burfi</i>	Mr.V.Ravi varma
29/04/18	09:00AM – 01:00PM	63	BPVI018: Dairy Management and Entrepreneurship 14. Market information report on different dairy products/preparation	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	64	BPVI011: Milk Production and Quality of Milk 23.Demonstration of presumptive coliform test 24.Demonstration standard plate count method 25. Staining methods	Mr.K.S.Sonu
05/05/18	09:00AM – 01:00PM	65	BPVI016: Dairy Products – III 17. Manufacture of kulfi	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	66	BPVI015: Dairy Products II 7. Preparation of Kheer	Mr.V.Ravi varma
06/05/18	09:00AM – 01:00PM	67	BPVI018: Dairy management and entrepreneurship 8.Prepare a project report to set up a milk parlour/a small dairy plant	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	68	BPVI011: Milk Production and Quality of Milk 14. Detection of Starch in milk 15. Detection of cane sugar in milk 16. Detection of glucose in milk	Mr.K.S.Sonu
12/05/18	09:00AM – 01:00PM	69	BPVI016: Dairy Products - II 13.Preparation of ice cream and determination of over run	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	70	BPVI017: Quality Assurance 3.Standards specification (chemical and microbiological) for milk and milk products	Mr. K.Sambashivaiah

13/05/18	09:00AM – 01:00PM	71	BPVI018: Dairy management and entrepreneurship 12. Preparation of check list. for evaluation of performance of a dairy plant	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	72	BPVI017: Quality Assurance 9. Microbiological analysis of air and water 10. In-line testing by rinse and swab method	Mr. K.Sambashivaiah
19/05/18	09:00AM – 01:00PM	73	BPVI011: Milk Production and quality of Milk Unguided practical	Mr.K.S.Sonu
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	74	BPVI012: Dairy Equipment and Utilities Unguided practical	Mrs.B.Anitha
20/05/18	09:00AM – 01:00PM	75	BPVI013: Milk Processing and Packaging Unguided practical	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	76	BPVI014: Dairy products-1 Unguided practical	Mr.K.S.Sonu
26/05/18	09:00AM – 01:00PM	77	BPVI015: Dairy Products II Unguided practical	Mr.V.Ravi varma
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	78	BPVI016: Dairy Products III Unguided practical	Mr.P.Madhusudhana Rao
27/05/17	09:00AM – 01:00PM	79	BPVI017: Quality Assurance Unguided practical	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	80	BPVI018: Dairy management and entrepreneurship Unguided practical	Mr.P.Madhusudhana Rao