

**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 2018-19**

**A. GUIDED THEORY SESSIONS**

Date	Timing	Session	Course Code and Title	Academic Counsellors
07/10/18	10:00AM - 12:00AM	1	Orientation Programme	Dr.S.Ravi Kumar Mr.P.Madhusudhana Rao Mr.V.Ravi varma Mr. K.Sambashivaiah Mr.B.Naresh
13/10/18	09:00AM - 11:00AM	2	BPVI014: Dairy Products I	Mr.P.Madhusudhana Rao
	11:00AM - 01:00PM	3	BPVI018: Dairy Management and Entrepreneurship	Mr.B.Naresh
	<b>Lunch Break</b>			
	01:00PM - 01:30PM	4	BPVI015: Dairy Products II	Mr.V.Ravi varma
	01:30PM - 03:30PM	5	BPVI011: Milk Production and Quality of Milk	Mr.P.Madhusudhana Rao
14/10/18	03:30PM - 05:30PM	6	BPVI017: Quality Assurance	Mr. K.Sambashivaiah
	09:00AM - 11:00AM	7	BPVI016: Dairy Products III	Mr.P.Madhusudhana Rao
	<b>Lunch Break</b>			
	01:00PM - 01:30PM	8	BPVI012: Dairy Equipment and Utilities	Dr.S.Ravi Kumar
	01:30PM - 03:30PM	9	BPVI013: Milk Processing and Packaging	Mr.V.Ravi varma
21/10/18	03:30PM - 05:30PM	10	BPVI014: Dairy Products I	Mr.P.Madhusudhana Rao
	09:00PM - 11:00AM	11	BPVI018: Dairy Management and Entrepreneurship	Mr.B.Naresh
	<b>Lunch Break</b>			
	01:00PM - 01:30PM	12	BPVI015: Dairy Products II	Mr.V.Ravi varma
	01:30PM - 03:30PM	13	BPVI011: Milk Production and Quality of Milk	Mr.P.Madhusudhana Rao
28/10/18	03:30PM - 05:30PM	14	BPVI017: Quality Assurance	Mr. K.Sambashivaiah
	09:00AM - 11:00AM	15	BPVI013: Milk Processing and Packaging	Mr.V.Ravi varma
	<b>Lunch Break</b>			
	01:00PM - 01:30PM	16	BPVI012: Dairy Equipment and Utilities	Dr.S.Ravi Kumar
	01:30PM - 03:30PM	17	BPVI016: Dairy Products III	Mr.P.Madhusudhana Rao
04/11/18	03:30PM - 05:30PM	18	BPVI018: Dairy Management and Entrepreneurship	Mr.B.Naresh
	09:00AM - 11:00AM	19	BPVI014: Dairy Products I	Mr.P.Madhusudhana Rao
	<b>Lunch Break</b>			
	01:00PM - 01:30PM	20	BPVI011: Milk Production and Quality of Milk	Mr.P.Madhusudhana Rao
	01:30PM - 03:30PM	21	BPVI013: Milk Processing and Packaging	Mr.V.Ravi varma
10/11/18	03:30PM - 05:30PM	22	BPVI017: Quality Assurance	Mr. K.Sambashivaiah
	09:00AM - 11:00AM	23	BPVI015: Dairy Products II	Mr.V.Ravi varma
	<b>Lunch Break</b>			
	01:00PM - 01:30PM	24	BPVI016: Dairy Products III	Mr.P.Madhusudhana Rao
	01:30PM - 03:30PM	25	BPVI012: Dairy Equipment and Utilities	Dr.S.Ravi Kumar

B) GUIDED PRACTICAL SESSIONS

Date	Time	Session	Course Code and Title of the Experiments	Academic Counsellors
11/11/18	09:30AM - 12.30PM	1	<b>Orientation to Practical/ Lab</b>	Dr.S.Ravi Kumar Mr.P.Madhusudhana Rao Mr.V.Ravi varma Mr. K.Sambashivaiah Mr.B.Naresh
	12:30PM – 01:00PM	<b>Lunch Break</b>		
	01:00PM - 05:00PM	2	<b>BPVI018:Dairy Management and Entrepreneurship</b> 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.B.Naresh
18/11/18	09:00AM – 01:00PM	3	<b>BPVI014: Dairy Products-I</b> 1. Preparation and standardization of cream	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	4	<b>BPVI012: Dairy Equipment and Utilities</b> 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	Dr.S.Ravi Kumar
25/11/18	09:00AM - 01:00PM	5	<b>BPVI015: Dairy Products – II</b> 1. Preparation of <i>khoa</i>	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM - 05:30PM	6	<b>BPVI016: Dairy Products – III</b> 1. Preparation of starter culture 2. Preparation of <i>dahi</i>	Mr.P.Madhusudhana Rao
02/12/18	09:00AM – 01:00PM	7	<b>BPVI013:Milk Processing and Packaging</b> 1. Reception of milk 2. Straining, filtration & clarification of milk 3. Chilling & storage of milk	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	8	<b>BPVI011: Milk Production and Quality of Milk</b> 4. Sampling of milk 5. Platform test - (i) colt – on – boiling test 6. Platform test – (ii) alcohol test 7. Platform test – (iii) acidment test	Mr.P.Madhusudhana Rao

08/12/18	09:00AM – 01:00PM	9	<b>BPVI017: Quality Assurance</b> 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	<b>Lunch Break</b>		
	01:30PM – 05:30PM	10	<b>BPVI012: Dairy Equipment and Utilities</b> 5. Study and sketch the details of milk tanker, storage tanks and silos	Dr.S.Ravi Kumar
	09:00AM – 01:00PM	11	<b>BPVI014: Dairy Products – I</b> 3. Preparation of butter starter 4. Preparation of cream for butter making	Mr.P.Madhusudhana Rao
09/12/18	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	12	<b>BPVI015: Dairy Products - II</b> 3. Preparation of <i>peda</i>	Mr.V.Ravi varma
16/12/18	09:00AM – 01:00PM	13	<b>BPVI017: Quality Assurance</b> 6. Determination of solubility of milk powder 7. Determination of acid value in <i>ghee</i>	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	14	<b>BPVI013: Milk Processing and Packaging</b> 4. Study of cream separator 5. Study of separation of milk 6. Standardization of milk	Mr.V.Ravi varma
	09:00AM – 01:00PM	15	<b>BPVI018: Dairy Management and Entrepreneurship</b> 5. Designing milk routes based on data. 6. Preparation of ledger, trial-balance and balance-sheet of DCS.	Mr.B.Naresh
23/12/18	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	16	<b>BPVI016: Dairy Products – III</b> 3. Preparation of <i>mishti dahi</i> 5. Preparation of yoghurt	Mr.P.Madhusudhana Rao
30/12/18	09:00AM – 01:00PM	17	<b>BPVI011: Milk Production and Quality of Milk</b> 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.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		

	01:30PM – 05:30PM	18	<b>BPVI012:Dairy Equipment and Utilities</b> 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	Dr.S.Ravi Kumar
06/01/19	09:00AM – 01:00PM	19	<b>BPVI014: Dairy Products - I</b> 5. Construction and operation of power churn 6. Construction and operation of butter packaging Machine	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	20	<b>BPVI015: Dairy Products – II</b> 2. preparation of gulabjamuns	Mr.V.Ravi varma
12/01/19	09:00AM – 01:00PM	21	<b>BPVI016: Dairy Products – III</b> 6. preparation of shrikhand	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	22	<b>BPVI012:Dairy Equipment and Utilities</b> 9. study different parts and learn the operation of plate chiller and bulk milk cooler 4. Dismantling and assembling of milk pumps	Dr.S.Ravi Kumar
13/01/19	09:00AM – 01:00PM	23	<b>BPVI013: Milk Processing and Packaging</b> 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	<b>Lunch Break</b>		
	01:30PM – 05:30PM	24	<b>BPVI 14: Dairy Products –I</b> 7. preparation of desi butter (Makkhan) and cooking butter	Mr.P.Madhusudhana Rao
20/01/19	09:00AM – 01:00PM	25	<b>BPVI 017: Quality Assurance</b> 8. Microbiological analysis of milk products	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	<b>Lunch Break</b>		

	01:30PM – 05:30PM	26	<b>BPVI011: Milk Production and Quality of Milk</b> 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.P.Madhusudhana Rao
	09:00AM – 01:00PM	27	<b>BPVI014: Dairy Products –I</b> 8. preparation of Table butter	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		
27/01/19	01:30PM – 05:30PM	28	<b>BPVI015: Dairy products –II</b> 6. Preparation of kalakhand and milk cake	Mr.V.Ravi varma
	09:00AM – 01:00PM	29	<b>BPVI018: Dairy Management and Entrepreneurship</b> 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.B.Naresh
	01:00PM – 01:30PM	<b>Lunch Break</b>		
03/02/19	01:30PM – 05:30PM	30	<b>BPVI012: Dairy Equipment and Utilities</b> 10. Study of water supply system and water softening plant 12. Study of a dairy effluent plant	Dr.S.Ravi Kumar
	09:00AM – 01:00PM	31	<b>BPVI 014: Dairy Products –I</b> 9. Preparation of Ghee 10. Ag Mark grading of Ghee	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		
09/02/19	01:30PM – 05:30PM	32	<b>BPVI013: Milk Processing and Packaging</b> 10. Study of Homogenizer, homogenization of milk and determination of homogenization efficiency	Mr.V.Ravi varma
	09:00AM – 01:00PM	33	<b>BPVI018: Dairy Management and Entrepreneurship</b> 7. Identification of entrepreneurship skills	Mr.B.Naresh
10/02/19	01:00PM – 01:30PM	<b>Lunch Break</b>		

	01:30PM – 05:30PM	34	<b>BPVI011: Milk Production and Quality of Milk</b> 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.P.Madhusudhana Rao
17/02/19	09:00AM – 01:00PM	35	<b>BPVI017: Quality Assurance</b> 9. Microbiological analysis of air and water 10. In-line testing by rinse and swab method	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	36	<b>BPVI011: Milk Production and Quality of Milk</b> 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.P.Madhusudhana Rao
24/02/19	09:00AM – 01:00PM	37	<b>BPVI015: Dairy Products-II</b> 8. Preparation of channa	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	38	<b>BPVI011: Milk Production and Quality of Milk</b> 11.Determination of specific gravity of milk 12. Determination of titratable acidity of milk 13.Determination of pH of milk	Mr.P.Madhusudhana Rao
03/03/19	09:00AM – 01:00PM	39	<b>BPVI015: Dairy Products - II</b> 13.Preparation of paneer	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	40	<b>BPVI011: Milk Production and Quality of Milk</b> 14. Detection of Starch in milk 15. Detection of cane sugar in milk 16. Detection of glucose in milk	Mr.P.Madhusudhana Rao
09/03/19	09:00AM – 01:00PM	41	<b>BPVI015: Dairy Products - II</b> 10. Preparation of Sandesh 11. Preparation of Rasmalai	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		

	01:30PM – 05:30PM	42	<b>BPVI011: Milk Production and Quality of Milk</b> 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.P.Madhusudhana Rao
	09:00AM – 01:00PM	43	<b>BPVI015: Dairy Products - II</b> 9. Preparation of Rasagolla	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		
10/03/19	01:30PM – 05:30PM	44	<b>BPVI011: Milk Production and Quality of Milk</b> 20. Resazurin reduction test 21. Methylene blue test 22. preparation of microbial media	Mr.P.Madhusudhana Rao
	09:00AM – 01:00PM	45	<b>BPVI 015: Dairy Products - II</b> 5. Preparation of Rabri	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		
17/03/19	01:30PM – 05:30PM	46	<b>BPVI011: Milk Production and Quality of Milk</b> 23. Demonstration of presumptive coliform test 24. Demonstration standard plate count method 25. Staining methods	Mr.P.Madhusudhana Rao
	09:00AM – 01:00PM	47	<b>BPVI015: Dairy Products - II</b> 14. Study of vacuum pan/double effect/triple effect of evaporators	Mr.V.Ravi varma
	01:00PM – 01:30PM	<b>Lunch Break</b>		
24/03/19	01:30PM – 05:30PM	48	<b>BPVI013: Milk Processing and Packaging</b> 11. Study of milk sterilizer, Sterilization of milk and Determination of sterilization efficiency	Mr.V.Ravi varma
	09:00AM – 01:00PM	49	<b>BPVI017: Quality Assurance</b> 2. Listing of quality control agencies at national and international level	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	<b>Lunch Break</b>		
31/03/19	01:30PM – 05:30PM	50	<b>BPVI015: Dairy Products - II</b> 12. Preparation of channa murki	Mr.V.Ravi varma
	09:00AM – 01:00PM	51	<b>BPVI018: Dairy Management and Entrepreneurship</b> 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.B.Naresh
06/04/19	01:00PM – 01:30PM	<b>Lunch Break</b>		

	01:30PM – 05:30PM	52	<b>BPVI012: Dairy Equipment and Utilities</b> 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	Dr.S.Ravi Kumar
	09:00AM – 01:00PM	53	<b>BPVI013: Milk Processing and Packaging</b> 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	<b>Lunch Break</b>		
07/04/19	01:30PM – 05:30PM	54	<b>BPVI012: Dairy Equipment and Utilities</b> 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	Dr.S.Ravi Kumar
	09:00AM – 01:00PM	55	<b>BPVI018: Dairy Management and Entrepreneurship</b> 13. Load estimation of utilities	Mr.B.Naresh
	01:00PM – 01:30PM	<b>Lunch Break</b>		
13/04/19	01:30PM – 05:30PM	56	<b>BPVI016: Dairy Products – III</b> 4. Preparation of Lassi / Fermented drinks/salted buttermilk	Mr.P.Madhusudhana Rao
	09:00AM – 01:00PM	57	<b>BPVI018: Dairy Management and Entrepreneurship</b> 14. Market information report on different dairy products/preparation	Mr.B.Naresh
	01:00PM – 01:30PM	<b>Lunch Break</b>		
14/04/19	01:30PM – 05:30PM	58	<b>BPVI016: Dairy Products – III</b> 11. calculation of ingredients for ice cream mix	Mr.P.Madhusudhana Rao
	09:00AM – 01:00PM	59	<b>BPVI018: Dairy Management and Entrepreneurship</b> 15. Preparation of bankable report	Mr.B.Naresh
20/04/19	01:00PM – 01:30PM	<b>Lunch Break</b>		



	01:30PM – 05:30PM	60	<b>BPVI016: Dairy Products – III</b> 16. Preparation of softy 17. Manufacture of kulfi	Mr.P.Madhusudhana Rao
21/04/19	09:00AM – 01:00PM	61	<b>BPVI018: Dairy Management and Entrepreneurship</b> 1. Visit to a nearby milk union /dairy and study the store- keeping practice, inventory control, and maintenance of various records	Mr.B.Naresh
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	62	<b>BPVI016: Dairy Products – III</b> 18. manufacture of casein 19. Study of manufacture of lactose	Mr.P.Madhusudhana Rao
27/04/19	09:00AM – 01:00PM	63	<b>BPVI017: Quality Assurance</b> 11-15 Sensory evaluation of milk, cream, butter, ghee, ice cream, dahi and other products	Mr. K.Sambashivaiah
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	64	<b>BPVI016: Dairy Products – III</b> 7. Preparation of cheddar cheese from cow milk	Mr.P.Madhusudhana Rao
28/04/19	09:00AM – 01:00PM	65	<b>BPVI 014 Dairy Products-1</b> 2. Preparation of sterilized cream	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	66	<b>BPVI015: Dairy Products II</b> 7. Preparation of Kheer	Mr.V.Ravi varma
04/05/19	09:00AM – 01:00PM	67	<b>BPVI018: Dairy management and entrepreneurship</b> 8.Preapare a project report to set up a milk parlour/ a small dairy plant	Mr.B.Naresh
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	68	<b>BPVI016: Dairy Products – III</b> 12.Preparation of ice cream mix	Mr.P.Madhusudhana Rao
05/05/19	09:00AM – 01:00PM	69	<b>BPVI016: Dairy Products - II</b> 13.Preparation of ice cream and determination of over run	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	70	<b>BPVI017: Quality Assurance</b> 3.Standards specification (chemical and microbiological) for milk and milk products	Mr. K.Sambashivaiah
11/05/19	09:00AM – 01:00PM	71	<b>BPVI018: Dairy management and entrepreneurship</b> 12. Preparation of check list for evaluation of performance of a dairy plant	Mr.B.Naresh
	01:00PM – 01:30PM	<b>Lunch Break</b>		
	01:30PM – 05:30PM	72	<b>BPVI015: Dairy Products - II</b> 4. Preparation of <i>burfi</i>	Mr.V.Ravi varma

12/05/19	09:00AM – 01:00PM	73	BPVI011: Milk Production and quality of Milk Unguided practical	Mr.P.Madhusudhana Rao
	01:00PM – 01:30PM	Lunch Break		
	01:30PM – 05:30PM	74	BPVI012: Dairy Equipment and Utilities Unguided practical	Dr.S.Ravi Kumar
18/05/19	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.P.Madhusudhana Rao
19/05/19	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
26/05/19	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.B.Naresh