

33038-1

Diploma Programme in Dairy Technology (DDT)

Counseling Schedule (2016)

Sessions

Theory : 25 Sessions of 2 hours each

Practical : 80 Sessions of 4 hours each

72 Sessions Guided and 8 Sessions Unguided

Total Days

Theory : 25

Practical : 80 (72 Guided and 8 Unguided)

I. Counseling Schedule for THEORY

- Total sessions: 25, Duration: 2 hours / session
- Orientation to the Programme: 09/09/2017
- First to Twenty Fifth Session: All Eight Courses - Three sessions for Each Course
- Total Days: 24 Days

Sl. No	Date	Session	Course Code and Title
1	09/09/17	11.00AM-1.00 PM	Orientation to the Programme
2	07/10/17	9.00AM-11.00 AM	Course – I (BPVI-011) Milk Production and Quality of Milk
3		11.00AM-1.00 PM	Course – II (BPVI-012) Dairy Equipment and Utilities
4		2.00PM-4.00 PM	Course –III (BPVI-013) Milk Processing and Packaging
5	14/10/17	9.00AM-11.00 AM	Course –IV (BPVI-014) Dairy Products - I
6		11.00AM-1.00 PM	Course –V (BPVI-015) Dairy Products - II
7		2.00PM-4.00 PM	Course –VI (BPVI-016) Dairy Products - III
8	21/10/17	9.00AM-11.00 AM	Course –VII (BPVI-017) Quality Assurance
9		11.00AM-1.00 PM	Course –VIII (BPVI-018) Dairy Management and Entrepreneurship
10		2.00PM-4.00 PM	Course – I (BPVI-011) Milk Production and Quality of Milk
11	28/10/17	9.00AM-11.00 AM	Course – II (BPVI-012) Dairy Equipment and Utilities
12		11.00AM-1.00 PM	Course –III (BPVI-013) Milk Processing and Packaging
13		2.00PM-4.00 PM	Course –IV (BPVI-014) Dairy Products - I
14	04/11/17	9.00AM-11.00 AM	Course –V (BPVI-015) Dairy Products - II
15		11.00AM-1.00 PM	Course –VI (BPVI-016) Dairy Products - III
16		2.00PM-4.00 PM	Course –VII (BPVI-017) Quality Assurance
17	11/11/17	9.00AM-11.00 AM	Course –VIII (BPVI-018) Dairy Management and Entrepreneurship
18		11.00AM-1.00 PM	Course – I (BPVI-011) Milk Production and Quality of Milk
19		2.00PM-4.00 PM	Course – II (BPVI-012) Dairy Equipment and Utilities
20	18/11/17	9.00AM-11.00 AM	Course –III (BPVI-013) Milk Processing and Packaging
21		11.00AM-1.00 PM	Course –IV (BPVI-014) Dairy Products - I
22		2.00PM-4.00 PM	Course –V (BPVI-015) Dairy Products - II
23	25/11/17	9.00AM-11.00 AM	Course –VI (BPVI-016) Dairy Products - III
24		11.00AM-1.00 PM	Course –VII (BPVI-017) Quality Assurance
25		2.00PM-4.00 PM	Course –VIII (BPVI-018) Dairy Management and Entrepreneurship

Diploma Programme in Dairy Technology (DDT)

II. Counseling Schedule for PRACTICAL

A. Guided Practical Morning: 8.00 AM-12.00 Noon After Noon: 12.00 PM-4.00 PM

Sl. No.	Code & Title of the Course	Practical		Sl. No. & Title of the Experiments
		Date	Session	
1.	Introduction to the Practical	09-09-17 PM	1	Orientation to Practical/ Lab
2.	Course – I (BPVI-011) Milk Production and Quality of Milk	01-10-17 AM	2	1. Identification of different milch breeds of cattle, buffaloes, goats and external anatomy of dairy animals 2. Judging of dairy animals 3. Identification of various feeds and fodders for dairy animals 4. Preparations of balanced rations, calf starters, milk replacer and feeding of calves
		01-10-17 PM	3	5. Housing of animals and maintenance of hygienic conditions at farm 6. Clean milk production 7. Field/Farm visits
		08-10-17 AM	4	1. Preparation of standard 0.1N sodium hydroxide solution 2. Preparation of standard 0.1N hydrochloric acid 3. Preparation of Gerber acid for determination of fat in milk
		08-10-17 PM	5	4. Sampling of milk 5. Platform test - (i) colt – on – boiling test 6. Platform test – (ii) alcohol test 7. Platform test – (iii) sediment test
		15-10-17 AM	6	8. Determination of fat in milk by Gerber method 9. Determination of solid – not – fat (SNF) in milk 10. Determination of total solid (TS) in milk
		15-10-17 PM	7	11. Specific gravity of milk 12. Determination of titratable acidity of milk 13. Determination of pH of milk
		22-10-17 AM	8	14. Detection of starch in milk 15. Detection of cane sugar in milk 16. Detection of glucose in milk
		22-10-17 PM	9	17. Detection of urea in milk 18. Detection of ammonium sulphate in milk 19. Detection of sodium carbonate or bicarbonate as neutralizer in milk
		29-10-17 AM	10	20. Resazurin reduction test 21. Methylene blue reduction (MBR) test 22. Preparation of microbial media 23. Demonstration of presumptive coliform test 24. Demonstration of standard plate count method 25. Staining methods

3.	Course – II (BPVI-012) Dairy Equipment and Utilities	29-10-17 PM	11	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 4. Dismantling and assembling of milk pumps
		05-11-17 AM	12	5. Study and sketch the details of milk tanker, storage tanks and silos 6. To study different types of thermometers, pressure gauge and flow meters
		05-11-17 PM	13	7. Study of refrigeration system: compressor (reciprocating), condensers (shell & tube, atmospheric) and expansion devices (thermostatic) expansion valve/capillary tube)
		12-11-17 AM	14	8. Study of parts and operation of a cold storage plant and an ice bank unit 9. Study different parts and learn the operation of plate chiller and bulk milk cooler
		12-11-17 PM	15	10. Study of water supply system and water softening plant Study the constructional details of Fire tube and water tube boilers 12. Study of a dairy effluent plant
		19-11-17 AM	16	13. To study the different parts of single-phase and three phase induction motors 14. Starting of 3 phase squirrel cage induction motors by direct on line and star-data starter
		19-11-17 PM	17	15. Study of different safety measures to be adapted in a dairy plant. 16. To study the control and safety mountings of a steam boiler
4.	Course– III (BPVI-013) Milk Processing and Packaging	26-11-17 AM	18	1. Reception of milk 2. Straining, filtration & clarification of milk 3. Chilling & storage of milk
		26-11-17 PM	19	4. .Study of cream separator 5. Study of separation of milk 6. Standardization of milk
		03-12-17 AM	20	7. Study of batch pasteurizer and high temperature short time (HTST) pasteurizer 8. Pasteurization of milk 9. Determination of efficiency of pasteurization
		03-12-17 PM	21	10. Study of homogenizer, homogenization of milk and determination of homogenization efficiency
		10-12-17 AM	22	11. Study of Milk Sterilizer, Sterilization of Milk and Determination of Sterilization efficiency 12. Study of packaging system of milk
		10-12-17 PM	23	13. Preparation of Flavoured Milk, Reconstituted Milk, Toned and Double Toned Milk
		17-12-17 AM	24	14. Cleaning of equipment 15. Sanitization of equipment 16. Assessment of cleaning and sanitization efficiency

		13-05-18 AM	66	7. Identification of entrepreneurial skills 8. Prepare a project report to set up milk parlour/a small dairy plant.
		13-05-18 PM	67	9. Prepare a questionnaire to assess strength and weakness of any milk or milk product marketing by a nearby milk union or a dairy and also administer it.
		20-05-18 AM	68	10. Visit a nearby milk union/dairy and prepare a checklist of problems in procurement and milk distribution.
		20-05-18 PM	69	11. Visit a nearby milk union/dairy and study the store-keeping practices, inventory control, and maintenance of various records preparation
		26-05-18 AM	70	12. Preparation of check list for evaluation of performance of a dairy plant 13. Load estimation of utilities
		26-05-18 PM	71	14. Market information report on different dairy products/Preparation
		27-05-18 AM	72	15. Preparation of bankable report

B. Unguided Practicals


Sl. No.	Practical (Days)	Course Code and Title	Session	Date/ Time
1	1	Course- I (BPVI-011) Milk Production and Quality of Milk	73	28-05-18 (9.00AM to 1.00PM)
		Course-II (BPVI-012) Dairy Equipment and Utilities	74	28-05-18 (2.00PM-6.00 PM)
2	2	Course-III (BPVI-013) Milk Processing and Packaging	75	29-05-18 (9.00AM to 1.00PM)
		Course-IV (BPVI-014) Dairy Products – I	76	29-05-18 (2.00PM-6.00 PM)
3	3	Course – V (BPVI-015) Dairy Products – II	77	30-05-18 (9.00AM to 1.00PM)
		Course –VI (BPVI-016) Dairy Products-III	78	30-05-18 (2.00PM-6.00 PM)
4	4	Course-VII (BPVI-017) Quality Assurance	79	31-05-18 (9.00AM to 1.00PM)
		Course-VIII (BPVI-018) Dairy Management and Entrepreneurship	80	31-05-18 (2.00PM-6.00 PM)

Name of the approved counselors:

1. Dr. T.Babu Rao
2. Dr. D.Prasad
3. Sri K.Krishna Kumar
4. Smt Y.Neelakanteswari
5. Sri B.Kotaiah
6. Sri T.Srinivas
7. Sri P.Amaresh
8. Sri B.Siva Prasad
9. Sri P.Laxmana Rao —
10. Sri A Rajanna
11. Sri M. Suresh
12. Sri B.Bhim Naik

Course wise names:

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|-------------|-----------------------|
| 1. BPVI-011 | Dr. D.Prasad |
| 2. BPVI-012 | Sri P.Amaresh |
| 3. BPVI-013 | Smt Y.Neelakanteswari |
| 4. BPVI-014 | Smt Y.Neelakanteswari |
| 5. BPVI-015 | Smt Y.Neelakanteswari |
| 6. BPVI-016 | Smt Y.Neelakanteswari |
| 7. BPVI-017 | Smt Y.Neelakanteswari |
| 8. BPVI-018 | Sri B.Siva Prasad |


MANAGING DIRECTOR
Signature of the Coordinator
with seal and date
Krishna Milk Union Ltd.,
Milk Products Factory
VIJAYAWADA - 520 009.




Y. NEELAKANTESWARI
Signature of the Programme In charge
Programme In charge
IGNOU with seal and date (33036-P)
Krishna Milk Union, Milk Products Factory
VIJAYAWADA-520 009.

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IRAWATI KALITA M
1987-1988
1989-1990
1991-1992
1993-1994

KUTUBHANA - BANGALOR
1987-1988
1989-1990
1991-1992
1993-1994