

SCHEDULE OF TIME TABLE FOR DDT STUDENTS FOR THE ACADEMIC YEAR 2018-19

PERIOD OF DAYS FROM - TO	Powder	RMRD	Processing	Pre-pack	Butter & Ghee	QCLab	Bi- Products	Engineering utilities
30-09-2018 to 31-10-2018	Batch I	Batch II	Batch III	Batch IV	Batch V	Batch VI	Batch VII	Batch VIII
01-11-2018 to 30-11-2018	Batch II	Batch III	Batch IV	Batch V	Batch VI	Batch VII	Batch VIII	Batch I
01-12-2018 to 31-12-2018	Batch III	Batch IV	Batch V	Batch VI	Batch VII	Batch VIII	Batch I	Batch II
01-01-2019 to 31-01-2019	Batch IV	Batch V	Batch VI	Batch VII	Batch VIII	Batch I	Batch II	Batch III
01-02-2019 to 28-02-2019	Batch V	Batch VI	Batch VII	Batch VIII	Batch I	Batch II	Batch III	Batch IV
01-03-2019 to 31-03-2019	Batch VI	Batch VII	Batch VIII	Batch I	Batch II	Batch III	Batch IV	Batch V
01-04-2019 to 30-04-2019	Batch VII	Batch VIII	Batch I	Batch II	Batch III	Batch IV	Batch V	Batch VI
01-05-2019 to 31-05-2019	Batch VIII	Batch I	Batch II	Batch III	Batch IV	Batch V	Batch VI	Batch VII

N.B: 1. Practical schedule: 9.00 AM to 5.00 PM on Sunday

NAME OF THE STUDENT	BATCH NO	ENRL NO	NAME OF THE STUDENT	BATCH NO	ENRL NO
M VIJAYA RAMA RAO	Batch I	189266072	B KALPANA	Batch V	189266294
J V NAGA HARSHA		189266080	D N SUBRAMANYESWARA RAO		189266302
O SUBBA RAO		189266097	B VENKATESWARA RAO		189266310
G VAMSI KRISHNA		189266105	B DURGA PRASAD		189266327
M E V PAVAN KUMAR		189266112	R SRAVAN KUMAR		189266334
K DURGA MALLESWARA RAO	Batch II	189266120	R KANAKA REDDY	Batch VI	189266341
S PRASAD		189266137	A VENKATA RAMPRASAD		189266359
M BABY RANI		189266144	A VIJAY		189266366
CH SAMRAJYAM		189266151	N P PRATAP SINGH		189266373
M LAKSHMI RANGASWAMY		189266169	N GOPI		189266380
G HARI KRISHNA		189266176	CH ASHOK KUMAR		189266398
G SEETARAMULU	Batch III	189266183	CH PRASAD	Batch VII	189266406
G KRANTHI KUMAR		189266190	R BHARAT		189266413
G RAJASEKHAR BABU		189266209	B SRIHARSHA		189266420
B RATTAJAH		189266216	G DURGA BHAVANI		189266438
S VIJAYA BHASKAR		189266223	G ASHOK KUMAR		189266445
B RAMAKRISHNA		189266230	N POOJA		189277541
D ANIL NAYAK	Batch IV	189266240	SHAIK NAGUL MEERA	Batch VIII	189279846
P LAKSHMI PRASANNA		189266255	SHAIK SHAJIDA BEGUM		189279853
M BHATATH		189266262	Y NARENDER		189279885
R KISHORE KUMAR		189266270	G MAHESH		189280381
G VINOD KUMAR		189266287	B NAGARAJU		189280399

Sd/-
MANAGING DIRECTOR

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 Programme Incharge
 PSC,IGNOU,MPPF,VJA

Diploma Programme in Dairy Technology (DDT)

Counseling Schedule (2018)

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: 29/09/2018
- 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	29/09/18	11.00AM-1.00 PM	Orientation to the Programme
2	06/10/18	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	13/10/18	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	20/10/18	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	27/10/18	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	03/11/18	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	10/11/18	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	17/11/18	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	24/11/18	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

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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	29-09-18 PM	1	Orientation to Practical/ Lab
2.	Course – I (BPVI-011) Milk Production and Quality of Milk	30-09-18 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
		30-09-18 PM	3	5. Housing of animals and maintenance of hygienic conditions at farm 6. Clean milk production 7. Field/Farm visits
		07-10-18 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
		07-10-18 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
		14-10-18 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
		14-10-18 PM	7	11. Specific gravity of milk 12. Determination of titratable acidity of milk 13. Determination of pH of milk
		21-10-18 AM	8	14. Detection of starch in milk 15. Detection of cane sugar in milk 16. Detection of glucose in milk
		21-10-18 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
		28-10-18 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	28-10-18 PM	11	<ol style="list-style-type: none"> 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
		04-11-18 AM	12	<ol style="list-style-type: none"> 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
		04-11-18 PM	13	<ol style="list-style-type: none"> 7. Study of refrigeration system: compressor (reciprocating), condensers (shell & tube, atmospheric) and expansion devices (thermostatic) expansion valve/capillary tube)
		11-11-18 AM	14	<ol style="list-style-type: none"> 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
		11-11-18 PM	15	<ol style="list-style-type: none"> 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
		18-11-18 AM	16	<ol style="list-style-type: none"> 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
		18-11-18 PM	17	<ol style="list-style-type: none"> 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	25-11-18 AM	18	<ol style="list-style-type: none"> 1. Reception of milk 2. Straining, filtration & clarification of milk 3. Chilling & storage of milk
		25-11-18 PM	19	<ol style="list-style-type: none"> 4. Study of cream separator 5. Study of separation of milk 6. Standardization of milk
		02-12-18 AM	20	<ol style="list-style-type: none"> 7. Study of batch pasteurizer and high temperature short time (HTST) pasteurizer 8. Pasteurization of milk 9. Determination of efficiency of pasteurization
		02-12-18 PM	21	<ol style="list-style-type: none"> 10. Study of homogenizer, homogenization of milk and determination of homogenization efficiency
		09-12-18 AM	22	<ol style="list-style-type: none"> 11. Study of Milk Sterilizer, Sterilization of Milk and Determination of Sterilization efficiency 12. Study of packaging system of milk
		09-12-18 PM	23	<ol style="list-style-type: none"> 13. Preparation of Flavoured Milk, Reconstituted Milk, Toned and Double Toned Milk
		16-12-18 AM	24	<ol style="list-style-type: none"> 14. Cleaning of equipment 15. Sanitization of equipment 16. Assessment of cleaning and sanitization efficiency

5.	Course-IV (BPVI-014) Dairy Products – I	16-12-18 PM	25	1. Preparation and standardization of cream 2. Preparation of sterilized cream
		23-12-18 AM	26	3. Preparation of butter starter 4. Preparation of cream for butter making
		23-12-18 PM	27	5. Construction and operation of power churn 6. Construction and operation of butter packaging machine
		30-12-18 AM	28	7. Preparation of <i>desi</i> butter (<i>makkhan</i>), and cooking butter
		30-12-18 PM	29	8. Preparation of Table butter
		06-01-19 AM	30	9. Preparation of <i>ghee</i> 10. Agmark grading of <i>ghee</i>
6.	Course – V (BPVI-015) Dairy Products - II	06-01-19 PM	31	1. Preparation of <i>khoa</i>
		13-01-19 AM	32	2. Preparation of <i>gulabjamun</i>
		13-01-19 PM	33	3. Preparation of <i>peda</i> 4. Preparation of <i>burfi</i>
		20-01-19 AM	34	5. Preparation of <i>rabri</i>
		20-01-19 PM	35	6. Preparation of <i>kalakand</i> and milk cake
		27-01-19 AM	36	7. Preparation of <i>kheer</i>
		27-01-19 PM	37	8. Preparation of Chhana
		03-02-19 AM	38	13. Preparation of paneer
		03-02-19 PM	39	10. Preparation of <i>sandesh</i> 11. Preparation of <i>rasmalai</i>
		10-02-19 AM	40	9. Preparation of <i>rasogolla</i> 12. Preparation of <i>Chhena Murki</i>
		10-02-19 PM	41	14. Study of vacuum pan/double effect/triple effect of evaporator
		17-02-19 AM	42	15. Study of manufacture of spray dried milk powder
		17-02-19 PM	43	16. Preparation of value added products from dried milk-dairy whitener
		24-02-19 AM	44	17. Visit to dairy product manufacturing plant (Ghee, Butter, Khoa, Dahi Condensed and Milk Powder)
7.	Course- VI (BPVI-016) Dairy Products - III	24-02-19 PM	45	1. Preparation of starter culture 2. Preparation of <i>dahi</i>
		03-03-19 AM	46	3. Preparation of <i>mishti dahi</i> 5. Preparation of yoghurt
		03-03-19 PM	47	4. Preparation of <i>lassi</i> / fermented drinks/ salted butter milk
		10-03-19 AM	48	6. Preparation of <i>shrikhand</i>

	Course- VI (BPVI-016) Dairy Products - III	10-03-19 PM	49	7. Preparation of cheddar cheese from cow milk
		17-03-19 AM	50	8. Preparation of mozzarella cheese
		17-03-19 PM	51	9. Preparation of processed cheese 10. Preparation of processed cheese spread
		24-03-19 AM	52	11. Calculation of ingredients for ice cream mix 12. Preparation of ice-cream mix 13. Preparation of ice cream and determination of overrun
		24-03-19 PM	53	16. Preparation of softy 17. Manufacture of <i>kulfi</i> 14. Visit to ice-cream factory
		31-03-19 AM	54	15. Visit to cheese factory
		31-03-19 PM	55	18. Manufacture of casein 19. Study of manufacture of lactose
8.	Course-VII(BPVI-017) Quality Assurance	07-04-19 AM	56	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
		07-04-19 PM	57	2. Listing of quality control agencies at national level and international level 3. Standards specification (chemical and microbiological) of milk and milk products
		14-04-19 AM	58	6. Determination of solubility of milk powder 7. Determination of acid value in <i>ghee</i>
		14-04-19 PM	59	8. Microbiological analysis of milk products
		21-04-19 AM	60	9. Microbiological analysis of air and water. 10. In-line testing by rinse and swab methods.
		21-04-19 PM	61	11-15. Sensory evaluation of <i>milk, cream, butter, ghee, ice cream, dahi and other products</i>
		28-04-19 AM	62	16-20. Sensory evaluation of <i>khoa, paneer, milk powder, shrikhand, cheese and other products</i>
9.	Course- VIII (BPVI-018) Dairy Management and Entrepreneurship	28-04-19 PM	63	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
		05-05-19 AM	64	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).
		05-05-19 PM	65	5. Designing milk routes based on data. 6. Preparation of ledger, trial-balance and balance-sheet of DCS.

		12-05-19 AM	66	7. Identification of entrepreneurial skills 8. Prepare a project report to set up milk parlour/a small dairy plant.
		12-05-19 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.
		19-05-19 AM	68	10. Visit a nearby milk union/dairy and prepare a checklist of problems in procurement and milk distribution.
		19-05-19 PM	69	11. Visit a nearby milk union/dairy and study the store-keeping practices, inventory control, and maintenance of various records preparation
		26-05-19 AM	70	12. Preparation of check list for evaluation of performance of a dairy plant 13. Load estimation of utilities
		26-05-19 PM	71	14. Market information report on different dairy products/Preparation
		27-05-19 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	28-05-19 (9.00AM to 1.00PM)
		Course-II (BPVI-012) Dairy Equipment and Utilities	74	28-05-19 (2.00PM-6.00 PM)
2	2	Course-III (BPVI-013) Milk Processing and Packaging	75	29-05-19 (9.00AM to 1.00PM)
		Course-IV (BPVI-014) Dairy Products - I	76	29-05-19 (2.00PM-6.00 PM)
3	3	Course - V (BPVI-015) Dairy Products - II	77	30-05-19 (9.00AM to 1.00PM)
		Course -VI (BPVI-016) Dairy Products-III	78	30-05-19 (2.00PM-6.00 PM)
4	4	Course-VII (BPVI-017) Quality Assurance	79	31-05-19 (9.00AM to 1.00PM)
		Course-VIII (BPVI-018) Dairy Management and Entrepreneurship	80	31-05-19 (2.00PM-6.00 PM)

Name of the approved counselors:


1. Dr. T.Babu Rao
2. Dr. D.Prasad
3. Sri VV.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 A Rajanna
10. Sri M. Suresh
11. Sri B.Bhim Naik

Course wise names:

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

Sd/-
Signature of the Co-Ordinator
with seal and date

//True Copy//


Signature of the Programme In-charge
Programme In-charge
IGNOU Programme Study Centre (33038-P)
Krishna Milk Union, Milk Products Factory
VIJAYAWADA-520 009.


24/9/18