VIDYA DAIRY

SMC COLLEGE OF DAIRY SCIENCE

VIDYA DAIRY, ANAND

IN ASSOCIATION WITH

SMC COLLEGE OF DAIRY SCIENCE

OFFERS TRAINING PROGRAMME ON

"DAIRY TECHNOLOGY FOR NON-DAIRY TECHNOLOGISTS"

BACKGROUND

In view of liberalization, skill enrichment of human resource is assuming pivotal place to become effective and competitive. The practicing non-dairy executives need an understanding of the main theoretical concepts and practical hands on feel of dairy processing operations to uprade their knowledge, which ultimately help the organization to improve efficiency, reduce cycle time and cost.

Accordingly, this programme is aimed to provide a broad understanding of milk and major milk products alongwith the hands-on-experience of the operations to the non-dairy personnel. The pedagogy would emphasize participative learning through lectures and insights iiito practical knowledge through hands-on-experience.

OBJECTIVES

- To provide knowledge of dairy processing operations in a dairy plant.
- To help the participants in developing skills for their effective functioning in a dairy plant.
- To help the participants in appreciating dairy process related issues in the organization.
- To help the participants in availing the opportunity to improve their performance.

CONTENTS

The Programme would make an effort to facilitate participants to understand the contents from the theoretical and practical aspects of:

- Milk & Milk Processing
- Fermented Milks
- Butter & Ghee
- Cheese
- Paneer
- Ice Cream
- Condensed Milk
- Dry Milks

METHODOLOGY

The programme would be primarily conducted through lectures in the forenoon session and by hands-on-experience in the afternoon session. Teaching material specifically developed for this purpose will be provided.

PARTICIPANTS

The programme is specifically designed for personnel other than dairy graduates working in the dairy plants. There will be an examination at the end of the course. The participants who qualify will get certificate of successful completion and others will be given certificate of participation.

PROGRAMME FEE

The programme fee is Rs. 7000/- including applicable taxes and accommodation (Double occupancy & non AC) at Vidya Dairy. If any participants is not availing the accommodation facilities, Vidya dairy will charge Rs. 250/- less per participant per day as training fees. The programme will commence at 9:00 hours on first day and concluded at 16:00 hours on last day. Participants are expected to make their travel plans accordingly.

ADDRESS

The Managing Director
Vidya Dairy, Anand Agricultural University Campus, Anand - 388 110
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BRIEF OUTLINE OF THE PROGRAMME

Day 1

Preliminary knowledge on Milk (Vidya Kaksh)

Definition, composition, types, nutrional aspects, some important properties and related platform tests.

Milk Processing & Packaging (Vidya Kaksh)

Chilling, clarification, standardization, separation, homogenization, pasteurization, dp, uht sterilization, milk packaging - film requirements and properties, aseptic packaging.

Hands on experience of Milk Reception & Processing (VD Plant)

Hands on experience on Milk Packaging (VD Plant)

Day 2

Preliminary knowledge on Fat rich dairy products (Vidya Kaksh)

Cream definition, types, pasteurization, standarization, cooling, aging ripening, method of preparation of white/table butter, defects & loss control

Basics of Ghee, Butter oil and Fat spread (Vidya Kaksh)

Methods of preparation, composition,common defects,loss control, storage.

Hands on experience of Butter Making (DSC, Anand)

Hands on experience of Ghee Making (DSC, Anand)

Day 3

Preliminary knowledge on Cheese making (Vidya Kaksh)

Broad classification, essentials of cheese making, composition, role of starter culture, rennet, cotour.salt etc.

Tea Break

Manufacture of Cheddar, Mozzarella & Processed Cheese (Vidya Kaksh)

Methods of preparation, common defects,loss control, packaging & storage.

Lunch Break

Hands on experience of Cheddar Cheese making (DSC, Anand)

Tea Break

Hands on experience of Processed cheese making (DSC, Anand)

Day 4

Preliminary knowledge on Ice Cream manufacturing (Vidya Kaksh)

Definition, broad classification, composition, rolle of ingredients used, mix preparation - pasteurization, homogenization, cooling, ageing.

Basics of Ice Cream manufacturing (Vidya Kaksh)

Flow diagram, methods of freezing, overrun control, common defects loss control, packaging & storage and transportation

Hands on experience on Ice Cream manufacture(VD Plant)

Hands on experience on Candy manufacture (VD Plant)

Visit to Amul Dairy

Day 5

Preliminary knowledge on Fermented Milk (Vidya Kaksh)

Definition, broad classification, composition, fermentation process, method of preparation of dahi, yoghurt & butter milk, defects shelf-life and storage.

Preliminary knowledge on Channa & Paneer (Vidya Kaksh)

Definition, composition, coagulation process, method of preparation of channa & paneer, packaging, defects shelf-life and storage.

Hands on experience on Dahi & Paneer making (VD Plant)

Preliminary knowledge on Utilities (Vidya Kaksh)

Day 6

Preliminary knowledge on Condensed milk (Vidya Kaksh)

Definition, types, composition, concentration process, method of preparation of condensed milk, defects, shelf-life and storage.

Preliminary knowledge on Dry milks (Vidya Kaksh)

Definition,types, composition, spray drying process, flow diagram, factors affecting, properties of dry milks, packaging.

Costing of Milk and Milk Products

Programme Feed back & Final Review