

DAIRY TECHNOLOGY FOR NON DAIRY TECHNOLOGISTS

Background

In view of liberalization, skill enrichment of human resource is assuming a pivotal place to become effective and competitive. Practicing non-dairy executives needs an understanding of the basic theoretical concepts and practical hands-on feel of dairy processing operations in order to make them team members in solving problems.

Accordingly, this programme is aimed to provide a broad understanding of milk and milk products along with the hands-on-experience of the operations to the non-dairy personnels. The pedagogy would emphasize participative learning through lectures delivered by highly qualified professors of SMC College of Dairy Science and even by knowledgeable and skillful Vidya dairy staff along with practical exposure through 'hands-on-experience'.

Objectives

- To provide fundamental knowledge of dairy processing and operations.
- To enrich skills for the effective functioning of dairy plant.
- To help the participants in appreciating dairy process related issues in the organization.
- To improve the performance of the participants.

Contents

The Programme makes an effort to facilitate participants to understand the contents from the theoretical and practical aspects of following mentioned topics:

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

Participants

The programme is exclusively designed for personnel other than dairy graduates working in the dairy plants. The participants are awarded with a certificate on successful completion of the training programme.

Programme Schedule for Dairy Technology for Non-Dairy Technologists

Day	Topics
1	Registration and Inauguration
	Preliminary knowledge on Milk
	Preliminary knowledge on Utilities
	Lunch Break
	Milk Processing & Packaging
	Hands on experience of Milk Reception & Processing
	Hands on experience on Milk Packaging
2	Preliminary knowledge on Fat-rich dairy products
	Basics of Ghee, Butter oil and Fat spread
	Lunch Break
	Hands on experience of Butter Making
	Hands on experience of Ghee Making

Day	Topics
3	Preliminary knowledge on Ice Cream manufacturing
	Basics of Ice Cream manufacturing
	Lunch Break
	Hands on experience on Ice Cream and Candy manufacture
	TQM in Dairy Industry
4	Preliminary knowledge on Cheese making
	Manufacture of Cheddar, Mozzarella & Processed Cheeses
	Lunch Break
	Hands on experience of Cheddar cheese making
	Hands on experience of Processed cheese making
5	Preliminary knowledge on Channa & Paneer
	Preliminary knowledge on Fermented Milk
	Hands on experience on Paneer making
	Lunch Break
	UHT milk & Aseptic Packaging Systems
	Quality problems encountered in Dairy Industry
6	Preliminary knowledge on Condensed milk
	Preliminary knowledge on Dried milks
	Lunch Break
	Costing of Milk and Milk Products
	Feedback and Valediction

Languages Supported: English , Gujarati

Due to unforeseen circumstances, course dates may change/ get cancelled in some cases. Prior confirmation is therefore, a must before participating in any program.

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