



## External Training Program

April 2025 to March 2026



## EXTERNAL TRAINING PROGRAMS OFFERED AT VIDYA DAIRY.

Vidya Dairy being a “learner centric” organization ensures participative work culture among the students, staff and faculty to roll out professionally competent Dairy Technologists. The Dairy with the help of its core staff and Faculty of Dairy Science, continues to practice the culture of Quality, Productivity, Energy Efficiency, Environment Protection and Value system among the young dairy technology graduates. In addition to the students training, Vidya Dairy contributes to the Indian Dairy Industry by organizing various short term training programs specifically aimed at dairy professionals. The beneficiaries of such training include participants from Co-operatives, Government and Private Industries like IDMC, GEA, L&T, Tetra Pak, etc. from all over India. Experienced faculty from SMC College of Dairy Science, Anand and a number of guest faculties / consultants from the industry have joined hands with Vidya Dairy to craft programs to suit the modern needs of the dairy industry. Various ‘tailor made’ training programs were also offered as per the specific requirements by the concerned organizations. Vidya Dairy also provides training to the officers of Government and Non-government organizations. Vidya Dairy acts as the “Center of Excellence” for the dairy industry, where the industry gets its employees trained, virtually for all types of processes. Our training programs involve taking theoretical sessions, followed by conducting practical sessions. We have a modest ‘Executive Hostel’ with boarding facilities on campus and the charges for the entire packages are quite reasonable. Since September 2004 to January 2025, Vidya Dairy had conducted 716 short-term training programs and trained 14,423 practicing executives of the Dairy Industry.

### How we work



#### Schedule

The program is primarily conducted through lecture in the forenoon sessions and laboratory/plant practical in the afternoon sessions. Reading materials specifically developed for this purpose are provided to the participants. The participants are awarded with a certificate on successful completion of the training program. The program commences from 9.00 hours on the first day of the training and concludes at 17.00 hours on the last day. Participants are expected to make their travel plans accordingly.



#### Timing

Lectures are conducted in morning session (first half), followed by lunch. Practical sessions are conducted in afternoon session/Evening session (Second half).



#### Registration

The registration fee is requisitioned by demand draft/ cheque in favour of “Vidya Dairy” payable at Anand to the Managing Director, Vidya Dairy. Fee can be paid online using bank details mentioned below:

**Account Name:** Vidya Dairy **Bank Name:** HDFC Bank Ltd.

**Account Number:** 0183 031 0000112 • **IFSC Code:** HDFC0000183



#### Customization

We can arrange special tailor made training programs as per the need of the organization. Customization in our programs is very much possible as per the need of the organizations. We can add/ remove the pertinent topics as per the demand and arrange a special purpose training course for any specific organization (minimum participants required are 12 nos.).



# Training program Schedule for the month of April 2025 to March 2026

Month	Date (Duration)	Name of the Course/Program	Training fee for Cooperative*	Training fee for Private Dairies*
April 2025	03 – 05	Technology of Fermented and Probiotic Dairy products	7500/-	-
	07 – 12	Dairy Technology for Non-Dairy Technologist (Eng)	12000/-	18000/-
	3 days	Quality Management (To be announced)	9000/-	10500/-
May 2025	05 – 07	Management of Bulk Milk Cooling System (Guj)	6000/-	8000/-
	26 – 30	Management of Bulk Milk Cooling System and Clean Milk Production (Hindi)	12000/-	15000/-
	2 days	Awareness Course on FSMS (To be announced)	7500/-	10000/-
June 2025	09 – 14	Dairy Technology for Non-Dairy Technologist (Guj)	12000/-	18000/-
	16 – 21	Laboratory practices in Dairy and Food Plant	12000/-	18000/-
	3 days	Applying Project Management (To be announced)	9000/-	10500/-
July 2025	07 – 12	Technological and Engineering Aspects of Cheese Plant	15000/-	
	21 – 24	Animal Husbandry and Dairy Farm Management for Non-Veterinarian Professionals	8000/-	13000/-
	28 – 31	Sensory Evaluation of Milk and Milk Products	9000/-	12000/-
	2 days	Awareness and Implementation course for FSSC	7500/-	10000/-
August 2025	04 – 06	Technology of Fermented and Probiotic Dairy products	7500/-	-
	11 – 13	Management of Bulk Milk Cooling System (Guj)	6000/-	8000/-
	18 – 23	New Developments in Energy Management in Dairy and Food Operations	15000/-	21000/-
September 2025	08 – 13	Dairy Technology for Non-Dairy Technologist (Eng)	12000/-	18000/-
	15 – 19	Management of Bulk Milk Cooling System and Clean Milk Production (Hindi)	12000/-	15000/-
	3 days	Improving Managerial Communication and Developing Effective Presentation Skills (To be announced)	9000/-	10500/-
October 2025	06 – 11	Laboratory practices in Dairy and Food Plant	12000/-	18000/-
	13 – 18	Dairy Technology for Non-Dairy Technologist (Eng)	12000/-	18000/-
November 2025	06 – 08	Management of Bulk Milk Cooling System (Guj)	6000/-	8000/-
	10 – 11	Advances in Automation in Dairy Industry	6000/-	8000/-
	17 – 20	Animal Husbandry and Dairy Farm Management for Non-Veterinarian Professionals	8000/-	13000/-
	2 days	Internal Auditor ISO 45001:2018 (To be Announced)	7500/-	10000/-
December 2025	01 – 04	Sensory Evaluation of Milk and Milk Products	9000/-	12000/-
	08 – 13	Technological and Engineering Aspects of Ice Cream Making	15000/-	-
	15 – 20	Dairy Technology for Non-Dairy Technologist (Eng)	12000/-	18000/-
	2 days	Quality Management (To be announced)	9000/-	10500/-
January 2026	05 – 10	Dairy Technology for Non-Dairy Technologist (Guj)	12000/-	18000/-
	19 – 21	Technology of Fermented and Probiotic Dairy products	7500/-	-
	29 – 31	Detection of Adulterants in Milk	8000/-	10000/-

Month	Date (Duration)	Name of the Course/Program	Training fee for Cooperative*	Training fee for Private Dairies*
February 2026	02 – 07	Laboratory practices in Dairy and Food Plant	12000/-	18000/-
	09 – 13	Management of Bulk Milk Cooling System and Clean Milk Production (Hindi)	12000/-	15000/-
	16 – 18	Management of Bulk Milk Cooling System (Guj)	6000/-	8000/-
	23 – 26	Animal Husbandry and Dairy Farm Management for Non-Veterinarian Professionals	8000/-	13000/-
March 2026	09 – 14	Dairy Technology for Non-Dairy Technologist (Eng)	12000/-	18000/-
	16 – 18	Advances in Fat Rich Dairy Products	10000/-	-
	3 days	Applying Project Management (To be Announced)	9000/-	10500/-

\* Fee per participant includes food and accommodation (Double Occupancy A/C room). GST 18 % extra as applicable.

## Details of Training Programme Conducted upto January 2025

S. No.	Nature of Training		No. of Batches	No. of Trainees	S. No.	Nature of Training		No. of Batches	No. of Trainees
1	Dairy Technology for Non-Dairy Technologists (in English and Gujarat Languages)		194	3442	19	B	A Special Training for College of Applied Food Dairy Technology, Nepal	2	16
2	Laboratory Practices in Dairy and Food Plant		76	915		C	Dairy Value Chain -A Special Training for Comprehensive Agriculture and Rural Development Facility(CARDF), Afghanistan (New)	1	6
3	Technology of Pro-biotic and fermented dairy products		34	503		D	A Special Training for National Dairy Development Board, Anand (DPM Participants)(New)	4	98
4	Technology of Mozzarella Cheese		1	12		E	Dairy Plant Operation and Management for Kenyan Participants sponsored by IL & FS Cluster (New)	1	5
5	Technology of Cheddar Cheese		1	17		F	Dairy Value Chain - A Special Training for for the team of Nigerian Professionals from Department of Animal Husbandary Services, Federal Ministry of Agricultural & Rural Department, Nigeria	1	6
6	Technology of Processed Cheese		1	8	20	ISO-22000-2005 Internal Auditor Training		5	122
7	Technological and Engineering Aspects and Dairy and Food Plant (L&T/GEA Training Engineers/ Rajkot)		20	234	21	ISO-22000, CIP Principals and GMP		4	153
8	New Development in Energy Management of Food and Dairy Operations		11	114	22	Good Manufacturing Practices & Good Hygiene Practices (In-house)		9	458
9	Coping with Challenges of Environment in Dairy / Food Plant		1	12	23	ISO:14001:2004 Implementation and Management of ETP in Dairy Industry		3	64
10	Management of Bulk Milk Cooling System for Village Level Operators		88	1593	24	Outlines of Dairying (Dairy/Laboratory/ Dairy Dev. Board, Kerala) / Dairy Technology		12	223
11	Clean Milk Production		6	143	25	Causing Incredible Performance		1	24
12	Sensory Evaluation of Milk and Milk Products		23	331	26	ISO:22000, HACCP Principles, Interpretation and Application		2	45
13	Technological and Engineering Aspects of Milk Condensing and Drying Plants		3	46	27	Application of Elementary Statistic in Managing Quality of Products and Services (New)		2	34
14	Technological and Engineering Aspects of Ice Cream Plant		13	228	29	Packaging Technology for Milk and Value Added Milk Products (New)		1	22
15	Technological and Engineering Aspects of Cheese Manufacturing		11	167	30	Applying Project Management Skills in Dairy and Food Sector		1	22
16	Advances in Fat Rich Dairy Products		5	71					
17	Advances in Automation in Dairy Industry		3	60					
18	FSSAI Requirements & Pest Management Solution in Food Industry		1	24					
19	Dairy Plant Operations & Management		0	0					
	A	A Special training for Government of Sikkim	1	17					
		A Special Training for Institute of Rural Management Anand (IRMA)	1	17					



S. No.	Nature of Training	No. of Batches	No. of Trainees
31	Detection of Adulterants in Milk	21	387
32	ISO-50001 Appreciation and Interpretation (Energy Management Systems)	1	23
33	Dairy Cooperative Society (DCS) - Secretary Training	2	38
34	Value Addition in Indigenous Dairy Products	6	89
35	Dairy Supervisor Training	7	104
36	Hands on Training for Academic and Technical Staff of Dairy Science Colleges	1	3
37	Marketing of Liquid Milk (Pouched Milk) and Fresh Products	5	123
38	Appreciation course for ISO:9001:2015 and ISO:14001:2015	1	19
39	Hands-on-training to students of DMI, Patna	4	40
40	Technological and Laboratory aspect of Dairy Plant for Nepal Participants.	1	16
41	Awareness cum Implementer course on ISO 9001:2015	1	19
42	Awareness cum Implementer course on ISO 22000	1	19
43	Cheese Making Organised by GCMMF and Vidya Dairy in association with DSM	1	30
44	Dairy for Non-Dairy Professionals	5	128
45	CIP and Water Management in Dairy Industry	1	25
46	Food Safety Training and Certification (FoSTaC)	6	256
47	Training on Different Streams in Dairy plant	1	2
48	Processed Cheese	1	29
49	Technological aspects of Cheese Making	1	11
50	Awareness Programme on Food Safety System Certification (FSSC)	3	123
51	Study Tour for Farmers of Heritage	1	10
52	One Day Training Programs on GMP & GHP	20	527
53	Awareness Programme on ISO 22000:2018	2	43
54	"SAP-Human Capital Management"	2	41
55	Toilet Area Hygiene, Concepts of Sanitization and various SOP's	1	16
56	Dairy Plant Management	1	17

S. No.	Nature of Training	No. of Batches	No. of Trainees
57	Training for Milk Tester	2	29
58	"SAP-Finance & Controlling (SAP-FICO)"	4	110
59	"Learn to Gain - all About Compressed Air"	2	57
60	SAP for Sales & Distribution	2	66
61	In Plant Training on Milk & Milk Products	2	48
62	SAP for Materials Management (SAP-MM)	4	110
63	Animal Husbandry and Dairy Farm Management for Non-veterinarian	4	152
64	SAP for Production Planning & Quality Management (SAP - PP & QM)	3	126
65	Awareness Training Program on Covid-19 Awareness, GMP,GHP and ISO (Online)	12	836
66	Prevention of Sexual Harrashment act (POSH act ) Training	1	37
67	Technology of Cheese (Online)	1	20
68	ISO 22000:2018 Updation and Implementation (Online)	4	151
69	CIP/COP and Water Management in Dairy Industry	2	126
70	Operation & Maintenance of Boiler	1	63
71	SAP for Cooperative Services (SAP-CS)	1	11
72	Exposure of Dairy Industry and visit of Different Dairy Plants	2	19
73	Technical Presentation on Rapid CHROMagar Microbiology sampling	1	29
74	Understanding CPCB new Guidelines & feature of CPCB EPR Portal	1	50
75	Awareness Training Program on Occupational Health & Safety Management System (OHSE) ISO 45001 : 2018	2	59
76	SAP for Animal Husbandry	1	16
77	Dairy Products Manufacturing and Plant Operations	1	13
78	Improving Managerial Communication and Developing Effective Presentation Skills	1	23
79	Technological aspects of Paneer Making	1	16
80	Seminar on Elevating Food Safety and Sustainability in Dairy Industry : By Ecolab	1	54
81	GMP/GHP , ISO/FSSC & OHSMS for Food Handlers / Dairy Operator At Kaira Union(Onsite)	20	812
<b>Total</b>		<b>716</b>	<b>14423</b>

#### IMPROVING MANAGERIAL COMMUNICATION AND DEVELOPING EFFECTIVE PRESENTATION SKILLS



#### AWARENESS COURSE ON OCCUPATIONAL HEALTH & SAFETY MANAGEMENT SYSTEM (OHSE) ISO 45001:2018







## Vidya Dairy

Vidya Dairy is not - for - profit making company registered in 1998 under section 25 of companies Act 1956; which is now under section 8 of Companies Act, 2013 established to provide full one-year hands-on training to the B.Tech. (Dairy Technology) student of SMC College of Dairy Science.



### Our Vision:

Vision of Vidya Dairy is "To excel in training professionals for the dairy industry by bringing them in touch with the emerging new technologies"



### Our Mission:

To achieve the above vision, we organize elaborate hands-on training programs for the students of SMC College of Dairy Science, Anand and for working professionals from the dairy / food industry. This envisages the manufacture of dairy products by the use of modern dairy processes and adopting 'Green Technology'.



### Address :

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