


Diploma Programme in Dairy Technology (DDT)
Counselling Schedule for September, October & November 2019
College of Vety. Sc and Animal Husbandry, OUAT, Bhubaneswar, 21211 P

Sl. No.	Day /Date	Timing	T/P	Course Code and Title
1.	Sunday/ 08.09.2019	9:30 - 11:30 AM		Orientation Programme
		11:45 AM - 1:45 PM	T	Course – I (BPVI-011) Milk Production and Quality of Milk
		1:45 - 2:30 PM		Lunch Break
		2:30 – 4:30 PM	T	Course – II (BPVI-012) Dairy Equipment and Utilities
1.	Saturday/ 14.09.2019	9:30 - 11:30 AM	T	Course – III (BPVI-013) Milk Processing and Packaging
		11:45 AM - 1:45 PM	T	Course – IV (BPVI-014) Dairy Products - I
		1:45 - 2:30 PM		Lunch Break
		2:30 – 4:30 PM	T	Course – I (BPVI-011) Milk Production and Quality of Milk
2.	Sunday/ 15.09.2019	9:30 - 11:30 AM	T	Course – II (BPVI-012) Dairy Equipment and Utilities
		11.45AM-1.45PM	T	Course – III (BPVI-013) Milk Processing and Packaging
		1:45 - 2:30 PM		Lunch Break
		2:30 – 4:30 PM	T	Course – IV (BPVI-014) Dairy Products- I
3.	Sunday/ 22.09.2019	9:30 - 11:30 AM	T	Course – I (BPVI-011) Milk Production and Quality of Milk
		11.45-1.45PM		Course – II (BPVI-012) Dairy Equipment and Utilities
		1:45 - 2:30 PM		Lunch Break
		2:30 - 4:30 PM	T	Course – III (BPVI-013) Milk Processing and Packaging
	Saturday / 28.09.2019	9:00 - 1:00 PM	P	Course – I (BPVI-011) Milk Production and Quality of Milk 1. Identification of different milch breeds of cattle, buffaloes, goats and external anatomy of dairy animals 2. Judging of dairy animals 6. Clean milk production
		1:00 - 1:30 PM		Lunch Break
		1:30 – 5.30 PM	P	Course – II (BPVI-012) Dairy Equipment and Utilities 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 6. To study different types of thermometers, pressure gauge and flow meters
5.	Sunday/ 29.09.2019	9:00 - 1:00 PM	P	Course – I (BPVI-011) Milk Production and Quality of Milk 3. Identification of various feeds and fodders for dairy animals 4. Preparations of balanced rations, calf starters, milk replacer and feeding of calves 5. Housing of animals and maintenance of hygienic conditions at farm 7. Field/Farm visits
		1:00 - 1:30 PM		Lunch Break
		1:30 - 5:30 PM	P	Course– III (BPVI-013) Milk Processing and Packaging 1. Reception of milk 2. Straining, filtration & clarification of milk 3 Chilling & storage of milk

6	Sunday/ 13.10.2019	9:00 - 01:00 PM	P	Course-IV (BPVI-014) Dairy Products - I Dairy Management and Entrepreneurship 14. Cleaning of equipment 15. Sanitization of equipment 16. Assessment of cleaning and sanitization efficiency
		1:00 - 1:30 PM		Lunch Break
		1:30 - 5:30 PM	P	Course - I (BPVI-011) Milk Production and Quality of Milk 4. Sampling of milk 5. Platform test - (i) colt - on - boiling test 6. Platform test - (ii) alcohol test 7. Platform test - (iii) sediment test
7	Sunday / 20.10.2019	9:00 - 1:00 PM	P	Course - II (BPVI-012) Dairy Equipment and Utilities 5. Study and sketch the details of milk tanker, storage tanks and silos 6. Study of refrigeration system: compressor (reciprocating), condensers (shell & tube, atmospheric) and expansion devices (thermostatic) expansion valve/capillary tube) 8. Study of parts and operation of a cold storage plant and an ice bank unit
		1:00 - 1:30 PM		Lunch Break
		1:30 - 5:30 PM	P	Course- III (BPVI-013) Milk Processing and Packaging 7. Study of batch pasteurizer and high temperature short time (HTST) pasteurizer 8. Pasteurization of milk 9. Determination of efficiency of pasteurization 10. Study of homogenizer, homogenization of milk and determination of homogenization efficiency
8	Saturday / 26.10.2019	9:00 - 1:00 PM	P	Course-IV (BPVI-014) Dairy Products - I 3. Preparation of butter starter 4. Preparation of cream for butter making 5. Construction and operation of power churn 6. Construction and operation of butter packaging machine
		1:00 - 1:30 PM		Lunch Break
		1:30 - 5:30 PM	P	Course - I (BPVI-011) Milk Production and Quality of Milk 11. Specific gravity of milk 12. Determination of titratable acidity of milk 13. Determination of pH of milk
9	Sunday/ 27.10.2019	9:00 - 1:00 PM	P	Course - II (BPVI-012) Dairy Equipment and Utilities 9. Study different parts and learn the operation of plate chiller and bulk milk cooler 4. Dismantling and assembling of milk pumps 10. Study of water supply system and water softening plant 12. Study of a dairy effluent plant
		1:00 - 1:30 PM		Lunch Break
		1:30 - 5:30 PM	p	Course- III (BPVI-013) Milk Processing and Packaging 11. Study of Milk Sterilizer, Sterilization of Milk and Determination of Sterilization efficiency 13. Preparation of Flavoured Milk, Reconstituted Milk, Toned and Double Toned Milk 12. Study of packaging system of milk

10	Saturday / 03.11.2019	9:00 - 1:00 PM	P	Course-IV (BPVI-014) Dairy Products - I 7. Preparation of <i>desi</i> butter (<i>makkhan</i>), and cooking butter 8. Preparation of Table butter
		1:00 - 1:30 PM		Lunch Break
		1:30 - 5:30 PM	P	Course - I (BPVI-011) Milk Production and Quality of Milk 17. Detection of urea in milk 18. Detection of ammonium sulphate in milk 19. Detection of sodium carbonate or bicarbonate as neutralizer in milk
11	Saturday/ 09.11.2019	9:30 - 1:30 PM	P	Course - II (BPVI-012) Dairy Equipment and Utilities 11. Study the constructional details of Fire tube and water tube boilers 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
		1:30 - 2:30 PM		Lunch Break
		2:30 - 4:30 PM	T	Course - IV (BPVI-014) Dairy Products - I
12	Sunday/ 10.11.2019	9:30 - 01:30 PM	P	Course - I (BPVI-011) Milk Production and Quality of Milk 20. Resazurin reduction test 21. Methylene blue reduction (MBR) test 22. Preparation of microbial media
		1:30 - 2:30 PM		Lunch Break
		2:30 - 4:30 PM	T	Course - V (BPVI-015) Dairy Products - II
13	Sunday/ 17.11.2019	9:30 - 1:30 AM	P	Course-IV (BPVI-014) Dairy Products - I 9. Preparation of <i>ghee</i> 10. Agmark grading of <i>ghee</i>
		1.30 - 2:30 PM		Lunch Break
		2:30 - 4:30 PM	T	Course - VI (BPVI-016) Dairy Products - III
14	Saturday/ 23.11.2019	9.30-1.30 PM	P	Course - II (BPVI-012) Dairy Equipment and Utilities 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
		1.30 - 2:30 PM		Lunch Break
		2.30-4.30 PM	T	Course - VII (BPVI-017) Quality Assurance
15	Sunday/ 24.11.2019	9.30-1.30 PM	P	Course - I (BPVI-011) Milk Production and Quality of Milk 14. Detection of starch in milk 15. Detection of cane sugar in milk 16. Detection of glucose in milk
		1.30-2.30 PM		Lunch Break
		2.30-4.30 PM	T	Course-IV (BPVI-014) Dairy Products - I


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