

DAIRY TECHNOLOGY

MFP 204

1. Basic Information

Year	Course Code	Course Name	CP	TH + PA	TYPE
1	MFP 204	Dairy Technology	4	80 + 20	TH

2. Objectives

Course Objectives : To enable the student to gain knowledge in the field of dairy technology, and know about the milk related products.

3. Units

Units	Name of Unit
1	Market Milk
2	Butter
3	Cheese
4	Ice Cream and Related Products
5	Indian Dairy Products

4. Syllabus

Units	Details Syllabus of the Unit
1	Market Milk: Introduction, Composition, Constituents of milk, Quantitative Relation among the Milk Constituents, Factors affecting, Composition of Milk, Psychochemical properties of Milk, Nutritive value of Milk and Milk products, Effect of Heat Treatment on Milk, Microbiology of Milk, Milk in Relation of Public Health
2	Butter: Butter, Creamy Butter, Grading, Weighing, Sampling and Testing, The Butter Churn, Ghee and Other Anhydrous Milk
3	Cheese: Kinds of Cheese, Classification by Texture and Kinds of Ripening, Cheddar cheese, Curdmaking and Subsequent operations, Cottage Cheese, Swiss Cheese, Blue-veined Cheese, Processed Cheese, Other Related Products
4	Ice Cream and Related Products: Introduction, Composition of Ice Cream, Functions of Ingredients, Manufacturing Procedure, Ice Cream Physical Structure, Other Frozen Desserts, Preparation of Kulfi, Making Ice Cream, Prevention of Food Adulteration, Act 1954
5	Indian Dairy Products: Khoa, Khoa Based Sweets, Channa, Channa Based Sweets, Paneer, Preparation of Khoa, Preparation of Paneer, Preparation of Burfi and Kalakand, Preparation of Curd and Srikhand