



॥ सा विद्या या विमुक्तये ॥

स्वामी रामानंद तीर्थ मराठवाडा विद्यापीठ, नांदेड

'ज्ञानतीर्थ', विष्णुपुरी, नांदेड - ४३१ ६०६ (महाराष्ट्र राज्य) भारत

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED

'Dnyanteerth', Vishnupuri, Nanded - 431 606 (Maharashtra State) INDIA

स्वामी रामानंद तीर्थ
मराठवाडा विद्यापीठ, नांदेड

Established on 17th September, 1994, Recognized By the UGC U/s 2(f) and 12(B), NAAC Re-accredited with 'B++' grade

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विद्यापीठ अनुदान आयोगाने शैक्षणिक वर्ष २०२०-२१ पासून मान्यता दिलेल्या व्होकेशनल कोर्सेसचे (बी.व्होक पदवी, अँडव्हॉस डिप्लोमा, डिप्लोमा व सर्टिफिकेट) अभ्यासक्रम शैक्षणिक वर्ष २०२०-२१ पासून लागू करणे बाबत.

परिपत्रक

या परिपत्रकान्वये सर्व संबंधितांना कळविण्यात येते की, विद्यापीठ अनुदान आयोगाने शैक्षणिक वर्ष २०२०-२१ पासून मान्यता दिलेल्या व्होकेशनल कोर्सेसच्या (बी. व्होक पदवी, अँडव्हॉस डिप्लोमा, डिप्लोमा व सर्टिफिकेटस) अभ्यासक्रमांना मा. विद्यापरिषदेच्या दिनांक २१ सप्टेंबर २०२१ रोजीच्या बैठकीतील विषय क्रमांक ५/५२-२०२१ च्या ठरावानुसार C.B.C.S. (Choice Based Credit System) Pattern नुसारचा खालील अभ्यासक्रमांस मान्यता देण्यात आली आहे.

1. B. Voc. Chemical & Petrochemicals Applied Analytical Chemistry. I year
2. B. Voc. Degree in Dairy Technology I year
3. B. Voc. Degree in Dairy Farming I year
4. Certificate Course in Dairy Processing Equipement operator.

सदरील परिपत्रक व अभ्यासक्रम प्रस्तुत विद्यापीठाच्या www.srtmun.ac.in या संकेतस्थळावर उपलब्ध आहेत. तरी सदरील बाब ही सर्व संबंधितांच्या निदर्शनास आणून द्यावी. ही विनंती.

जा.क्र.:शैक्षणिक-१/परिपत्रक/व्होकेशनल अभ्यासक्रम/N-
२०२०-२१/१५१

दिनांक : ०४.१०.२०२१

प्रत माहिती व पुढील कार्यवाहीस्तव :

- १) मा. मा अधिष्ठाता, विज्ञान व तंत्रज्ञान विद्याशाखा, प्रस्तुत विद्यापीठ.
- २) मा. संचालक, परीक्षा व मूल्यमापन मंडळ यांचे कार्यालय, प्रस्तुत विद्यापीठ.
- ३) प्राचार्य, सर्व संबंधित संलग्नित महाविद्यालये, प्रस्तुत विद्यापीठ.
- ४) साहाय्यक कुलसचिव, पदव्युत्तर विभाग, प्रस्तुत विद्यापीठ.
- ५) उपकुलसचिव, पात्रता विभाग, प्रस्तुत विद्यापीठ.
- ६) सिस्टम एक्सपर्ट, शैक्षणिक विभाग, प्रस्तुत विद्यापीठ.

स्वाक्षरित

सहा.कुलसचिव

शैक्षणिक (१-अभ्यासमंडळ) विभाग



**SWAMI RAMANAND TEERTH MARATHWADA
UNIVERSITY, NANDED**

(Maharashtra)

UGC

NATIONAL SKILL QUALIFICATION FRAMEWORK (NSQF)

**SIX MONTH CERTIFICATE COURSE
IN
DAIRY PROCESSING EQUIPMENT OPERATOR**

Affiliated to



(CBCS Pattern)

Semester I

Faculty: Science & Technology

**SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED
(MAHARASHTRA)**

With Effect from June 2021

Table: Indicating Eligibility, Duration, Total Credits.

| Exit Points/ Awards | Eligibility | Normal Duration | Skill Component Credits | General Education Credits | Total Credits for Award | NSQF Level | Medium of instruction |
|--------------------------------|--|----------------------------|--|--|--|-----------------------|--------------------------------------|
| Certificate Course | 12 th pass or Diploma in relevant field after 10 th | One semesters | 18 | 12 | 30 | 4 | English |

| Exit Points /Awards | Job Role |
|--|--|
| Certificate Course in Dairy Processing Equipment Operator | Dairy Processing Equipment Operator |

About the Course:

Introduction of the Course:

Government of India, taking note of the requirement for skill development among students launched National Vocational Education Qualification Framework (NVEQF) which was later on assimilated into National Skills Qualifications Framework (NSQF). Various Sector Skill Councils (SSCs) are developing Qualification Packs (QPs), National Occupational Standards (NOSs) and assessment mechanisms in their respective domains, in alignment with the needs of the industry.

In view of this, the UGC implemented the scheme of Community Colleges from 2013-14 in pilot mode on the initiative of the MHRD. Thereafter, realizing the importance and the necessity for developing skills among students, and creating work ready manpower on large scale, the Commission decided to implement the scheme of Community Colleges as one of its independent schemes from the year 2014-15. The Commission also launched another scheme of B.Voc. Degree programme to expand the scope of vocational education and also to provide vertical mobility to the students admitted into Community Colleges for Diploma programmes to a degree programme in the Universities and Colleges. While these two schemes were being implemented, it was also realized that there is a need to give further push to vocational education on a even larger scale. Accordingly, ‘Deen Dayal Upadhyay Centres for Knowledge Acquisition and Upgradation of Skilled Human Abilities and Livelihood (KAUSHAL)’ was also incorporated. Since all these three provisions serve a common purpose, all these schemes are merged into a single scheme for providing skill based education under National Qualification Framework.

Type of Courses and Awards:

There will be full time credit-based modular programmes, wherein banking of credits for skill and general education components shall be permitted so as to enable multiple exit and entry. The multiple entry and exit enables the learner to seek employment after any level of Award and join back as and when feasible to upgrade qualifications / skill competencies either to move higher in the job profile or in the higher educational system. This will also provide the learner an

opportunity for vertical mobility to second year of B.Voc degree programme after one year diploma and to third year of B.Voc degree programme after a two year advanced diploma. The students may further move to Masters and Research degree programmes mapped at NSQF Level 8 – 10.

Aims and Objectives:

The aims and objectives of the scheme of Vocational programme under NSQF are;

1. Train the students to scientifically undertake all operations of animal husbandry and dairy technology and to create employment potential and man power for dairy development.
2. Prepare young and enthusiastic entrepreneur for self- employment through dairying and dairy associated activities.
3. Develop abilities for lab Techniques and quality control, techniques to test milk and milk Products.
4. Develop ability for assisting scientific investigation and laboratory work.
5. Prepare dairy processing assistants to assist milk processing and milk products preparation Activities.
6. Create dairy husbandry workers as capable organizer/supervisor/Assistant/extension worker for dairy oriented activities in rural as well as urban areas.
7. Trained individuals in need based dairy operations like surveying, organization of cattle shows, meals, exhibits etc.
8. Inculcate organizational capability in maintaining dairy societies.

Outcome of the course: This program will train and orient the students in the field in dairy industry.

- Dairy products manufacturer.
- Dairy products manufacturing/processing unit.
- Milk and milk products distributor.
- Chilling Plant.(Operator)
- Milk collection center. (Operator)
- Milk processing plant.(Operator)

Swami Ramanand Teerth Marathwada University, Nanded

UGC COMMUNITY SCHEME

NATIONAL SKILL QUALIFICATION FRAMEWORK (NSQF)

JOB ROLE : DAIRY PROCESSING EQUIPMENT OPERATOR
NSQF LEVEL : 4
Duration : 6 Month
Total Credits : 30

SYLLABUS OUTLINE

| Paper No. | Course Number | Course Title | Hr/Week | Type of Course | Credits | Marks | | Total |
|------------------------------------|---------------|--|---------|----------------|---------|-------|-----|-------|
| | | | | | | ESA | CIA | |
| General Education Component | | | | | | | | |
| Paper-I | BAAGE -111 | Communication Skills | 4 | GE | 4 | 75 | 25 | 100 |
| Paper-II | BAAGE -112 | Basics of Computer | 4 | GE | 4 | 75 | 25 | 100 |
| Paper-III | BAAGE -113 | Seminar* | 1 | GE | 1 | - | 25 | 25 |
| Skill Courses | | | | | | | | |
| Paper-IV | DEOM-I TH | Dairy Equipment Operations and Maintenance-I and Physical Chemistry | 4 | CC | 4 | 75 | 25 | 100 |
| Paper-V | DP-I TH | Dairy Product-I | 4 | CC | 4 | 75 | 25 | 100 |
| Paper-VI | DP-II TH | Dairy Product-II | 4 | CC | 4 | 75 | 25 | 100 |
| Practical Skill Courses | | | | | | | | |
| Paper-VII | DEOM-I PR | Practical's on Dairy Equipment Operations and Maintenance-I and Physical Chemistry | 3 | PR | 3 | 50 | 25 | 75 |
| Paper-VIII | DP-I PR | Practical's on Dairy Product-I | 3 | PR | 3 | 50 | 25 | 75 |
| Paper-IX | DP-II PR | Practical's on Dairy Product-II | 3 | PR | 3 | 50 | 25 | 75 |

Syllabus weightage- General Education Component-30% and Core Syllabus-70%

*Indicate that the activity should be related to general education components of that particular semester. The institute level coordinator shall decide about the execution.

ESA: End Semester Assessment, CIA: Continues Internal Assessment,

GE: General Education Component, CC: Core Skill Courses,
PR: Practical Skill Courses, CIA of 25 Marks (Theory): 15 Marks for college level internal test & 10 Marks for Assignment, CA of 25 Marks (Practical): 15 Marks for college level internal practical test & 10 Marks for Record Book and Field Note Book submission.

Swami Ramanand Teerth Marathwada University, Nanded
Certificate Course in Dairy Processing Equipment Operator
(Agriculture and Allied Faculties)
First Year (Semester I)

Paper-I: Communication Skills (BAAGE-111)

Maximum Marks: 100

Credits: 4

Periods: 45

Unit I: Basic Grammar: (13 Periods)

Introduction, Grammar Word Classes (Open & Closed), Sentence – Kinds – Transformation, Phrase, Clause and its kinds, Simple, Complex & Compound sentences, (Only definitions & Structure), Tenses - Use of verbs in the Sentences

Unit II: Vocabulary: (10 Periods)

Morphology, Synonyms & Antonyms, One Word Substitution, Homophones & Homonyms

Unit III: Communication Skills: (10 Periods)

Definition & Types, Communication Cycle & Barriers, Principles for Effective Communication, Varieties in English (Indian, British & American).

Unit IV: Writing Skills: (12 Periods)

Letters (Formal & Informal), Report Writing (Scientific and Formal), Memorandum, Curriculum Vitae, Personal Employment Interview, Group Discussion. Phonetics: 44 sounds, consonants, vowels & Diphthongs, Transcription of words, Accent, Syllable cluster and Intonation.

Reference Books:

1. Developing of Communication Skills -Krishna Mohan & Meera Banerji
2. A Practical English Grammar A.J. Thomson –Oxford
3. Mastering English Grammar – S.H.Burton
4. Technical Communication- Raman Sharma- Oxford
5. Written Communication in English – Sarah Freeman Orient Longman Pvt. Ltd.
6. A Course in Phonetics & Spoken English -J.Sethi & P.V.Dhamija

Swami Ramanand Teerth Marathwada University, Nanded
Certificate Course in Dairy Processing Equipment Operator
(Agriculture and Allied Faculties)
First Year (Semester I)
Paper-II Basics of Computer (BAAGE-112)

Maximum Marks: 100

Credits: 4

Periods: 45

Unit I: Basics of Computer: (10 Periods)

Introduction to computer, Definition and Types. Basic Applications of Computer; Components of Computer System, Central Processing Unit (CPU), VDU, Keyboard and Mouse, Other input/output Devices, Computer Memory, Concepts of Hardware and Software; Connecting keyboard, mouse, monitor and printer to CPU and checking power supply.

Unit II: Computer Operation: (13 Periods)

Operating Computer using GUI Based Operating System: What is an Operating System; Basics of Popular Operating Systems; The User Interface, Using Mouse; Using right Button of the Mouse and Moving Icons on the screen, Use of Common Icons, Status Bar, Using Menu and Menu-selection, Running an Application, Viewing of File, Folders and Directories, Creating and Renaming of files and folders, Opening and closing of different Windows;

Unit III: MS-Office: (10 Periods)

Introduction to MS-Word: Word Processing Basics; Opening and Closing of documents; Text creation and Manipulation; Formatting of text; Table handling; Spell check, language setting and thesaurus; Printing of word document. MS- Excel, Power Point. Internet concept & definition, WWW, URL, http, Browsers, Search engines etc.

Unit IV: Computer Networking: (12 Periods)

Basic of Computer networks; LAN, MAN, WAN; Concept of Internet; Applications of Internet. Communications and collaboration: Basics of electronic mail; Getting an email account; Sending and receiving emails; Accessing sent emails; Using Emails; Document collaboration; Instant Messaging; Netiquettes.

Reference Books:

1. Introduction of Computer Science- Pcushman & R. Mata Toledo, McGraw Hill
2. Computer fundamentals – P.K. Sinha – BPB New Delhi.

3. Microsoft Office – 2000 Complete – BPB Practicals

Skill Courses

| | | |
|---|--|--|
| Course Name | : | Certificate course in DAIRY PROCESSING EQUIPMENT OPERATOR |
| Paper No. | : | 4 |
| Subject Title | : | Dairy Equipment Operations and Maintenance-I (THEORY) |
| Contents | : | Theory |
| Subject Code | : | DEOPM-I |
| Marks | : | 100 |
| Total Hrs | : | 45 |
| Credits | : | 4 |
| Learning objectives : | | |
| 1. Prepare and Maintain Work Area and Process Machineries for Processing Dairy Equipment's. | | |
| 2. Operate Dairy Processing Machineries | | |
| Contents | | |
| Unit | Topic Name | Number of Hours |
| I | <ul style="list-style-type: none"> • Introduction to subject • Overview of dairy processing equipment operator role • Cleaning and sanitation, materials and equipment for cleaning and maintenance. • Detergents and sanitizers: types and properties • Methods of cleaning and sanitization • CIP and SIP method | 12 |
| II | <ul style="list-style-type: none"> • Pasteurization: HTST, LTLT, heat exchanger during pasteurization • Standardization: Pearson's method and algebraic method • Theory of homogenization • Separation and fumigation | 8 |
| III | <ul style="list-style-type: none"> • Homogenization: single stage, double stage homogenization, theory of Homogenization • Separation and bactofugation pasteurization: HTST, LTLT, heat exchange during pasteurization • Standardization: Pearson's method and algebraic method | 15 |
| IV | <ul style="list-style-type: none"> • Production sequence planning • Production process planning | 10 |

| | | |
|--|--|--|
| | <ul style="list-style-type: none"> • Standard operating procedures(sop) in dairy • Production ingredients and factors affecting production operation • Production sequence planning | |
|--|--|--|

Reference Books:

1. Khojare A.S., Wasnik P.G., Kadu A.B. and Waseem M. Laboratory Manual in Dairy Engineering. Publication College of Dairy Technology, Warud (Pusad)
2. Ahmed Dairy Plant Engineering & Management. Kitab MAHAL, Patna
3. Dairy Engineering by C P Anantkrishnan.
4. NDDDB Mehsana (Gujrat) Operation and Maintenance of Butter making Equipment. Mansingh Institute of Training, Mehsana Gujrat

Skill Courses

| | | |
|---|---|--|
| Course Name | : | Certificate course in DAIRY PROCESSING EQUIPMENT OPERATOR |
| Paper No. | : | 5 |
| Subject Title | : | Dairy Products -I |
| Contents | : | Theory |
| Subject Code | : | DP-I |
| Marks | : | 100 |
| Total Hrs | : | 45 |
| Credits | : | 4 |
| Learning objectives : | | |
| 1. Prepare for operating dairy process machineries. | | |
| 2. Production of various dairy Products | | |

| Contents | | |
|-----------------|---|------------------------|
| Unit | Topic Name | Number of Hours |
| I | <ul style="list-style-type: none"> • Introduction to dairy industry • Present status of dairy industry; need of milk processing .and packaging • Milk chemistry: composition and factor affecting quality and quantity of milk composition, nutritive value of milk • Physico-chemical properties of milk • Quality assessment of milk: organoleptic; platform test(cob, alcohol test), laboratory test (acidity, fat, specific gravity), adulteration of milk | 15 |
| II | <ul style="list-style-type: none"> • Production operations & fat rich dairy products • Standard operating procedures (sop) in dairy • Production ingredients and factors affecting production operation • Fat rich dairy products: Ghee-process flow chart, raw material quality check, Agmark grading, calculation of process time | 12 |
| III | <ul style="list-style-type: none"> • Fermented dairy products & frozen deserts • <i>Dahi, chakka, shrikhand and kefir and kumiss,:process flow chart,</i> • Indigenous frozen dairy products – | 10 |

| | | |
|----|--|---|
| | <ul style="list-style-type: none"> • Kulfi: process flow chart, raw material quality check, <i>malai-ka-baraf</i> • Study of milk based products – <i>basundi and rabri</i> | |
| IV | <ul style="list-style-type: none"> • Heat desiccated milk products • Khoa: process flow chart • Khoa based sweets-<i>burfi, gulabjamun</i>, process flow • Heat and acid coagulated milk products • Channa: process flow chart • Channa based sweets-<i>rasogolla and paneer</i>: process flow | 8 |

Reference Books: 1. Outlines of Dairy Technology by Su Kumar De-oxford publication.
2. Milk and milk products-Eckles and combs macy.
3. Milk and milk products-Varnam and sutbernanad

Skill Courses

| | | |
|---|---|--|
| Course Name | : | Certificate course in DAIRY PROCESSING EQUIPMENT OPERATOR |
| Paper No. | : | 6 |
| Subject Title | : | Dairy Products-II |
| Contents | : | Theory |
| Subject Code | : | DP-II |
| Marks | : | 100 |
| Total Hrs | : | 45 |
| Credits | : | 4 |
| Learning objectives : | | |
| 1. To know the manufacturing process of products. | | |
| 2. Process Dairy Products. | | |

| Contents | | |
|-----------------|---|------------------------|
| Unit | Topic Name | Number of Hours |
| I | <ul style="list-style-type: none"> • Introduction to subject • Present status of dairy industry; need of milk processing. • Milk chemistry: composition and factor affecting milk composition, • Nutritive value of milk, physic-chemical properties of milk. | 15 |
| II | <ul style="list-style-type: none"> • Units in dairy processing plant and machineries • Quality assessment of milk: organoleptic; platform test (cob, alcohol Test), laboratory test (acidity, fat, specific gravity), adulteration of Milk | 07 |
| III | <ul style="list-style-type: none"> • Western fat rich dairy products • Cream: definition, standards, nutritional importance, method of manufacture, packaging, storage and defects causes and preventions • Milk powder - definition, composition, types (SMP, WMP), | 08 |

| | | |
|----|--|----|
| | methods of manufacturing, packaging, storage and defects, causes & prevention | |
| IV | <ul style="list-style-type: none"> Ice cream: definition, composition, classification and compositional standards for ice cream, method of manufacture, role of dairy and non- dairy ingredients, over run and defects in ice cream Cheese - history, definition, composition, classification, manufacturing defects and storage | 15 |

Reference books:

1. ICE CREAM by W.S. Arbuckle,
2. Cheese Technology by Agrimoon (ICAR)
3. Milk products by Harvey hill
4. R.P.Singh& D.R. Introduction to Food Engineering, 3rd edition
Heldman Academic from London

| | | |
|----------------------|---|--|
| Course Name | : | Certificate course in DAIRY PROCESSING EQUIPMENT OPERATOR |
| Paper No. | : | 7 |
| Subject Title | : | Dairy Equipment Operations and Maintenance-I |
| Contents | : | Practical |
| Subject Code | : | DEOM-I |
| Marks | : | 75 |
| Credits | : | 3 |
| Total Hrs | : | 30 |

| Contents | |
|---|------------------------|
| List of practical's | Number of Hours |
| 1. Conduct CIP of work area and process machineries | 3 |
| 2. Operation of milk homogenizer | 3 |
| 3. Operation of different controls in batch pasteurizer | 3 |
| 4. Operation of HTST pasteurizer | 4 |
| 5. Study of cream separator | 4 |
| 6. Standardization of milk | 4 |

| | |
|---|---|
| 7. Study of can washer | 4 |
| 8. Study of milk tank, storage tank & silos | 3 |
| 9. Visit to processing plant. | 2 |

| | | |
|----------------------|---|--|
| Course Name | : | Certificate course in DAIRY PROCESSING EQUIPMENT OPERATOR |
| Paper No. | : | 8 |
| Subject Title | : | Dairy Products –I |
| Contents | : | Practical |
| Subject Code | : | DP-I |
| Marks | : | 75 |
| Credits | : | 3 |
| Total Hrs | : | 30 |

| Contents | |
|---|------------------------|
| List of practical's | Number of Hours |
| 1. Study of standard operating procedures(SOP) in dairy | 3 |
| 2. Preparation of dahi | 3 |
| 3. Preparation of chakka, srikhand | 3 |
| 4. Preparation of channa | 2 |
| 5. Preparation of butter | 3 |
| 6. Preparation of ghee | 3 |

| | |
|--|---|
| 7. Calculation of kulfi | 2 |
| 8. Preparation of basundi, rabri | 2 |
| 9. Preparation of paneer | 2 |
| 10. Preparation of flavoured milk | 2 |
| 11. Preparation of khoa & khoa based sweets | 3 |
| 12. Visit to dairy processing plant, visit to various sweet marts. | 2 |

| | | |
|----------------------|----------|--|
| Course Name | : | Certificate course in DAIRY PROCESSING EQUIPMENT OPERATOR |
| Paper No. | : | 9 |
| Subject Title | : | Dairy Products-II |
| Contents | : | Practical |
| Subject Code | : | DP-II |
| Marks | : | 75 |
| Credits | : | 3 |
| Total Hrs | : | 30 |

| Contents | |
|---|------------------------|
| List of practical's | Number of Hours |
| 1. Preparation of Ice Cream | 3 |
| 2. Preparation of Cream | 3 |
| 3. Preparation of Ghee | 3 |
| 4. Preparation of Cheese | 3 |
| 4. Study of Different Packaging Materials | 2 |

| | |
|--|---|
| 5. Determination of pH & Acidity of Milk | 2 |
| 6. Determination of Milk Fat | 3 |
| 7. Determination of Specific Gravity of Milk | 3 |
| 8. Detection of Adulterants in Milk | 4 |
| 9. Preparation of Milk Powders(SMP/WMP) | 4 |

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED

Choice Based Credit System (CBCS)

(Semester Pattern)

Theory Examination

Question Paper Pattern

Maximum Marks: 75

Time: 3.00 Hrs

Q1. Long answer type question(15 Marks).

OR

- (a) Short answer type question(8 Marks)
- (b) Short answer type question(7 Marks).

Q2. Long answer type question(15 Marks).

OR

- (a) Short answer type question(8 Marks)
- (b) Short answer type question(7 Marks).

Q3. Long answer type question(15 Marks).

OR

- (a) Short answer type question(8 Marks)
- (b) Short answer type question(7 Marks).

Q4. Long answer type question(15 Marks).

OR

- (a) Short answer type Question(8 Marks)
- (b) Short answer type Question(7 Marks).

Q5. Write a short note on (**Any three**) (15 Marks)

- (a)(5 Marks)
- (b)(5 Marks)
- (c)(5 Marks)
- (d)(5 Marks)
- (e)(5 Marks).

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED

Choice Based Credit System (CBCS)

(Semester Pattern)

Practical Examination

Question Paper Pattern

Maximum Marks : 50

Time: 3.00 Hrs

-
- Q1.** Perform the major experiment(20 Marks).
 - Q2.** (a) Perform the minor experiment(10 Marks).
 - (b) Describe and procedure of indigenous dairy product (any one).....(10 Marks).

OR

- (b) Describe and procedure of western dairy product (any one)

Q3. (a) Viva -voce(5 Marks).

(b) Submission of field collection and samplings during field visits and excursions.
.....(5 Marks).



Dr. S.N. Landge
Chairman
B.Voc Animal Husbandry and Dairy Science