



**Sardar Vallabhbhai Patel University of  
Agriculture and Technology, Meerut, U.P.**

## **College of Postharvest Technology & Food Processing**

### **ABOUT THE COURSE**

Agriculture along with animal husbandry has been and will continue to be the lifeline of the Indian economy. India is the world's largest and one of the most efficient producers of milk. It is the most significant sector of the Indian economy, especially in terms of reducing poverty and creating jobs. Nearly one-fourth of India's national GDP comes from this industry, while 60% of the country's workforce is employed in agriculture. Milk processing increases the product's shelf life and lowers the chance of spreading a foodborne illness. Processing For medium- and small-scale dairy business owners, selling milk generates larger earnings than selling raw milk, and it offers tremendous opportunity to access international markets. Processing milk can also help with seasonal variations in milk output. Because it creates jobs in the milk collection, transportation, processing, and sales industries, the process of turning raw milk into processed milk and products can be advantageous to the entire community. The knowledge and practical skills required to launch a milk processing business using large-scale equipment and raw materials will be provided to participants in this course. The learner will be able to comprehend numerous aspects of milk processing and the production of various milk-based products at both a domestic and commercial scale at the end of this training curriculum.



**Hands-on- training on  
Processing of milk and  
milk products**

***A 30 hours  
value added  
course***

***15-20 May, 2023***

## Hands-on- training on “Processing of Milk and Milk Products”

### Details of the value added course

#### Day 1

S.N.	Time	Lecture Topic	Instructor
1.	10:00-12:00 PM	Registration & Inaugural Session	Mr. Nityanand
2.	2:00-3:00 PM	Status, Market Size and Scope of Dairy Processing Industry in India	Mr. Chander Mohan
3.	3:00-4:00PM	Definition of milk, chemical composition and its constituents	Mr. Chander Mohan
4.	4:00-7:00 PM	Unit operations in dairy processing	Mr. Chander Mohan

#### Day 2

S.N,	Time	Lecture Topic	Instructor
1.	2:00-3:00 PM	An overview of types of market milk and milk products	Mr. Chander Mohan
2.	3:00-4:00PM	Cleaning and sanitation of dairy processing equipments	Mr. Chander Mohan
3.	4:00-7:00 PM	Preparation of Khoa and Khoa based products	Mr. Chander Mohan

#### Day 3

S.N,	Time	Lecture Topic	Instructor
1.	2:00-3:00 PM	Introduction to heat and acid coagulated dairy products	Dr. Akhilesh Kumar
2.	3:00-4:00PM	Preparation, defects and remedies of Paneer, Chhana and Chhana based products	Dr. Akhilesh Kumar
3.	4:00-7:00 PM	Preparation of Paneer and Chhana	Dr. Akhilesh Kumar

#### Day 4

S.N,	Time	Lecture Topic	Instructor
1.	2:00-3:00 PM	An insight of Cream, Butter and Ghee	Dr. Parmila Umaraw
2.	3:00-4:00PM	Neutralization, Over-run and Ripening of Cream	Dr. Parmila Umaraw
3.	4:00-7:00 PM	Preparation of ghee from Cream and Butter	Dr. Parmila Umaraw

#### Day 5

S.N,	Time	Lecture Topic	Instructor
1.	2:00-3:00 PM	Fermented dairy products: Technological details and role in human health	Dr. V.P. Singh
2.	3:00-4:00PM	Starter culture: A special key to fermented dairy products	Dr. Sailja Katoch
3.	4:00-7:00 PM	Preparation of Yoghurt, Shrikhand, Misti Dahi and Lassi	Dr. V.P. Singh

#### Day 6

S.N.	Time	Lecture Topic	Instructor
1.	2:00-3:00 PM	Ice-cream and Frozen desserts: Method of preparation, role of ingredients	Mr. Chander Mohan
2.	3:00-4:00PM	Packaging of dairy products and legal standards of dairy products	Mr. Chander Mohan
3.	4:00-6:00 PM	Preparation of Ice-cream	Mr. Chander Mohan
4.	6:00-7:00 PM	Queries and Valedictory session	Dr. Pushpendra Kumar

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## Key Features of the course

- Exposure to basic aspects of milk and milk products
- Theory and practical classes shall be conducted in both Hindi and English mediums.
- Lectures from the eminent experts from the field
- Legal Standards of dairy products
- Preparation of traditional Indian dairy products



## Eligibility

- Undergraduate students of allied disciplines
- Post graduate students of allied disciplines
- Doctoral students of allied disciplines
- JRF/ SRF / researchers



## Expected Outcomes

The objective of this course is to provide basic knowledge about various aspects of milk processing involved in manufacturing of dairy products. The learner will be able to comprehend numerous aspects of milk processing and the production of various milk-based products at both a domestic and commercial scale at the end of this training curriculum. The specific outcome of the course is going to be the training of a personnel for self-employment as well as at industrial level.



## Organizing Committee



**CHIEF PATRON**

**DR. K.K. Singh**  
Hon'ble Vice- Chancellor  
SVPUAT



**PATRONS**

**DR. B.R. Singh**  
Registrar



**COURSE DIRECTOR**

**DR. Pushpendra Kumar**  
Dean, College of PHT & FP

**FACULTY COORDINATORS**

Dr. V. P. Singh, Associate Professor, COVAS

Dr. Akhilesh Kumar, Assistant Professor, COVAS

Mr. Chander Mohan, Guest Faculty, College of PHT&FP

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## Application form\*

\*Please take a print -out of the form. After filling, please submit to the organizers

1.	<b>Name of the student:</b>	
2.	<b>Contact/ Mobile No.</b>	
3.	<b>Enrolment No.:</b>	
4.	<b>Department and College:</b>	
5.	<b>Educational Qualification:</b>	
6.	<b>Correspondence Address:</b>	
7.	<b>Permanent Address:</b>	
8.	<b>Email Id:</b>	
9.	<b>Signature :</b>	
10.	<b>Forwarded byh OIC/ HoD/ Dean</b>	