

<b>Course Code</b>	<b>Course Title</b>	<b>Course Outcome</b>
VDT101	Introduction to Dairy Technology	Principles of Dairy Technology explained
VDT102	IntroductionTo Dairy Farming	Students will learn about traditional systems of cattle and concepts of farming
VDT 103	General Microbiology	Learning about general classification,characteristics,scope of microbes in dairy industry
VDT 104	Fundamentals of Biochemistry	Basics of Biochemistry
VDT111	Practical 1 Dairy Technology	learning about cream separation, pasteurization , homogenization of milk
VDT 112	Practical 2 Chemistry of Milk and Microbiology	Milk chemistry and microbiology of milk
VDT 201	Technology of Fat rich Dairy Products	Production of fat rich dairy products like butter, ghee etc.
VDT 202	Dairy Process Engineering	Learning about mechanism of different dairy equipments.
VDT 203	Nutritional Management of Dairy Farm	Study important aspects of cattle feed and nutritional requirements of cattle
VDT 204	Dairy Microbiology	study of microbes associated with raw milk and hygenic milk production system
VDT 211	Practical 1 DPE and Fat Rich Dairy Products	Practical exposure for production of fat rich dairy products
VDT 212	Practical 2 Microbiology	Microbial examination of raw milk
VDT 301	Dairy Plant Design and Layout	Learning about basic concept of design in dairy plant for milk and other products
VDT 302	Dairy Products microbiology	Microbiology of different dairy products
VDT 303	Pricples of Food Processing	Students will learn about basic principles of food storage , processing and nanotechnology
VDT 304	Traditional Dairy Products	Students will learn principles of TIDP and preparation of various products
VDT 305	Dairy Farm Management	Student will grasp about management,budgeting and planning of dairy farm
VDT 311	Practical 1 Dairy Technology	Design and contruction and layout of milk collection centre ,oroduct manufacturing
VDT 312	Practical 2 Microbiology	Practical for microbial testing of dairy products
VDT 313	Practical 3 Dairy Farm Management	Practical related to dairy farm management
VDT 401	Dairy Economics	Basic concepts of dairy needs, wealth, theory of production
VDT 402	Refrigeration Engineering	Basic refrigeration cycles
VDT 403	Condensed and Dried Milk	Students will Learn difference between Condensed and dried milk and their Manufacturing process
VDT 404	Quality and safety Monitoring in Dairy Industry	Current awareness of quality and safety of dairy farm

VDT 411	Practical 1 Refrigeration Practicals	Different tools used in refrigeration
VDT 412	Practical 2 Condensed and Dried Milks	Manufacturing and chemical evaluation of concentrated milk
VDT 501	Dairy Business Management	Definition and scope of dairy financial management
VDT 502	Packaging Of Milk Products	Concept of various packaging material used in Dairy Industry made clear
VDT 503	Fermented Milk Products	Introduction of starter cultures and importance in dairy industry
VDT 504	Dairy Byproducts Technology	Students will learn Concept of dairy byproducts manufacturing.
VDT 505	Industrial Microbiology	Microbial Growth process and products
VDT 511	Practical 1 Microbiology	Purity , maintenance and preservation of starter cultures
VDT 512	Practical 2 Packaging	Identification of packaging materials
VDT 601	Food Safety and Regulatory Issues	Food quality safety, and testing basing on standards
VDT 602	Marketing of Milk Products and International Trades	Students will learn marketing techniques for milk and milk products
VDT 603	Icecreams and Frozen Desserts	Priciples of Icecream Manufacturing And various types of frozen deserts available in market is explained
VDT 604	Human Resourse Development	Students will learn HRD and factors Influencing it
VDT 611	Practical 1 Food Safety and Quality Control	Qualitative tests for detection of adulterants in milk and milk products
VDT 612	Practical 2 Manufacturing Variety of Icecreams	Manufacturing of different types of ice creams and frozen deserts along with quality testing
MDT 101	Advanced Dairy Processing	Students will learn about technologies to handle physical aspects of fluid based process
MDT 102	Advanced Dairy Processing Lab	Students will learn about variuos equipments present in advanced dairy
MDT 103	Microbiology of Processed Dairy Foods	Students will learn about spoilage cost due to microorganisms in processed foods.
MDT 104	Dairy Microbiology Lab	Microbiological tests for aerobic and colliform bacteria
MDT 105	Chemistry of Milk Products	Learning about biochemistry of milk and milk products
MDT 106	Chemistry of Milk Products Lab	Chemical Analysis tests for milk and milk products
MDT 107	Dairy Process Biotechnology	Students will learn about applications of Biotechnology in Dairy Industry
MDT 201	Technology of Food Emulsions Foams and Gels	Principles and applications of food Emulsions and Foams
MDT 202	Practical -Fuctional Foods and new Product Development	Students will Learn about new foods catering to general wellbeing
MDT 203	Practical-Advanced Analytical Techniques for Dairy Products	Learning About advanced analytical techniques
MDT 204	Advanced Dairy Food Packaging	Various new food packaging material available in market introduced

MDT 205	Practical- Traditional and Value Added Products	Students will learn about applications of membrane technology for improving quality of traditional products
MDT 206	Probiotics and Fermented Products	Learning about principles and commercial applications of probiotic dairy products
MDT 207	Chemical Quality Assurance	learning about Protocols for chemical analysis of dairy products.
MDT 401	Indigenous value added dairy Products	Students will learn about making of indigenous dairy products.
MDT 402	Practical - industrialization and Commercialization of Milk and dairy products	Students will learn about shelf life of different dairy products
MDT 403	Rheology of Dairy Products	Students will learn about rheological behaviours exhibited by dairy products
MDT 404	Microbial quality and Safety in dairy Industry	Learning about various microorganisms causing infections in humans
MDT 405	Microbial Analysis of Dairy Products Lab	Practical hands on for microbiological tests like TPC, coliform etc.