

<b>Subject Code No.:</b> FTD-304		<b>Subject Title: Food Processing Technology- II (Milk &amp; Milk Products Processing)</b>	
<b>Teaching Scheme:</b>		<b>Class Test:</b> 20 marks	
<b>Theory:</b> 3 hrs/week		<b>Theory Examination (Duration):</b> 3 hrs	
<b>Tutorial:</b>		<b>Theory Examination (Marks):</b> 80	
<b>Credits:</b> 3			
<b>Course Objectives</b>	:	To get acquainted with the processing technology of milk and milk products	
<b>Unit-I</b>	:	Milk and colostrums,-Definition, composition of milk from different species, factors affecting composition, food and nutritive value, physicochemical properties of milk constituent, clean milk production, buying and collection of milk at milk plant and testing for quality.	
<b>Unit-II</b>	:	Special milks-sterilized milk, homogenized milk, soft curd milk, flavored milk, fermented milk, standardized milk, reconstituted/rehydrated milk, recombined milk, toned milk, double toned milk, condensed milk, dried milks.	
<b>Unit-III</b>	:	Cream-Introduction, definition, classification, composition, physicochemical properties, production of cream, judging and grading of cream, uses. Butter-introduction, definition,classification, composition, physicochemical properties, production of butter, packaging and storage, judging and grading of butter, uses.	
<b>Unit-IV</b>	:	Ice cream-introduction, definition, composition, role of different constituents on quality, manufacture of ice cream, packaging, judging and grading of ice cream, defects, uses.	
<b>Unit-V</b>	:	Fermented milk products-Cheese, introduction, definition, classifications, and manufacture of different cheeses, judging and grading, defects, uses. Yoghurt-introduction, definition, composition, method of manufacture, uses.	
<b>Unit-VI</b>	:	Indian dairy products-introduction, definition, flow diagram of manufacture from whole milk, kheer, khoa, rabri, kulfi, dahi, shrikhand, paneer, channa, ghee, lassi, peda, gulabjamun, rasogola. Byproducts of dairy industry and their utilization.	
<b>Text Books</b>	:	1.Outlines of Dairy Technology-Sukumar De 2.Technology of Milk Processing-Khan Q A and Padmanabhan 3.Principles of Dairy Processing-Warner J N 4.The Fluid Milk Industry Henderson J L 5.Indian dairy Products-Rangappa K S and Acharya K L	