

KARNATAKA VETERINARY, ANIMAL AND FISHERIES SCIENCES UNIVERSITY, BIDAR



DAIRY SCIENCE COLLEGE  
DEPARTMENT OF DAIRY TECHNOLOGY  
Hebbal, Bengaluru-24.



**Time table for Hands-On-Training programme for I<sup>st</sup> year MBA students**

| SL/NO | Date                  | Particulars   |
|-------|-----------------------|---|
| 1     | 12-01-22<br>Wednesday | SEDP (Students Experimental Dairy Plant) visit and understanding Dairy plant layout   |
| 2     | 13-01-22<br>Thursday  | <ul style="list-style-type: none"><li>• Pasteurization of milk</li><li>• Homogenization of milk</li></ul>   |
| 3     | 14-01-22<br>Friday    | <ul style="list-style-type: none"><li>• Flavour milk preparation</li><li>• Value added/Enrichment of Market Milk</li></ul>                                |
| 4     | 17-01-22<br>Monday    | <ul style="list-style-type: none"><li>• Preparation of Khoa</li></ul>   |
| 5     | 18-01-22<br>Tuesday   | Preparation of <b>Khoa</b> based products <ul style="list-style-type: none"><li>• Peda</li><li>• Burfi</li><li>• Gulab jamoon</li><li>• Basundi</li></ul> |
| 6     | 19-01-22<br>Wednesday | Preparation of Paneer and Chhana  |
| 7     | 20-01-22<br>Thursday  | Preparation of <b>Panner</b> based products <ul style="list-style-type: none"><li>• Paneer kheer</li><li>• Paneer tikka</li></ul>                         |
| 8     | 21-01-22<br>Friday    | Preparation of <b>Chhana</b> based products <ul style="list-style-type: none"><li>• Rasogolla</li><li>• Rasmalai</li><li>• Chhana podo</li></ul>          |
| 9     | 24-01-22<br>Monday    | Preparation of fermented Dairy products <ul style="list-style-type: none"><li>• Sikhhand</li><li>• Lassi</li><li>• Yoghurt</li></ul>                      |
| 10    | 25-01-22<br>Tuesday   | <b>Report writing</b><br><b>Viva voce/Examination</b>   |

  
Signature

Head of the Department

Professor & Head

Dept. of Dairy Technology  
Dairy Science College (KVAFSU)  
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Signature  
Course Teacher

Dr. Shejaswini.M.L