

Date: 27/02/2019

To,
The Principal
K. K. Wagh College of Agriculture,
Nashik

Subject Regarding permission for Certificate Course.....

Respected Sir,

On behalf of the Department of AHDS, we humbly request permission to initiate a Certificate course titled **Manufacturing of Indigenous Milk Products Technology** '. This course is scheduled from 11/03/2019 to 16/03/2019 and will involve approximately 19 final-year students. It is anticipated that this course will greatly benefit our students in enhancing their knowledge about advance technique and manufacturing of Milk and Milk Products. We kindly ask for your approval for the implementation of this course.

Thanking You,



Permission granted

Dr.
27/2
PRINCIPAL
K.K.Wagh College of Agriculture
Saraswatinagar, Panchavati, Nashik

Yours faithfully,

[Signature]
(Dr.K.D.More)

Course Coordinator




K. K. Wagh Education Society's
K. K. Wagh College of Agriculture,
(Affiliated to Mahatma Phule Krishi Vidyapeeth, Rahuri)
Saraswati Nagar, Panchavati, Nashik- 422 003. Maharashtra
College Code; 11135 AISHE Code: C-50690

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Certificate course in
“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20

Syllabus Committee

Sr no	Name of Teacher	Designation	Department	Role in course
1	Dr.K.D.More	Assistant Professor	AHDS	Course coordinator
2	Prof. N.G.Devshete	Assistant Professor	AHDS	Committee member
3	Prof. J.Y.Mote	Assistant Professor	AHDS	Committee member
4	Prof. S.D.Kale	Assistant Professor	Agril Economics	Committee member
5	Prof. P.V.Shinde	Assistant Professor	SSAC	Committee member


Course Coordinator
Dr. K. D. More




Principal
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Saraswatinagar, Panchavati, Nashik



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Date: 08/03/2019

Academic Year 2019-20
Department of Animal Husbandry and Dairy Science
Minutes of the Board of Studies Meeting for the Short-Term Certificate Course

A meeting of the Board of Studies for the Short-term Certificate Course in “**Manufacturing of Indigenous Milk Products Technology**” was convened on 8 March 2019, at 12:00 PM in the Department of AHDS. The meeting was attended by the following Syllabus Design Committee members:

Sr no	Name of the expert	Designation	Sign
1	Dr. S. M. Hadole	Principal	
2	Dr. K. D. More	Course Coordinator	
3	Prof. N. G. Devshete	Member	
4	Prof. J. Y. Mote	Member	
5	Prof. S. D. Kale	Member	
6	Prof. P. V. Shinde	Member	

Minutes of Meeting

The Board of Studies convened a meeting on 8 March 2019, at 12:00 PM in the Department of AHDS to address various aspects concerning the Short-Term Certificate Course in “**Manufacturing of Indigenous Milk Products Technology**”. The meeting focused on the following key points:

1. **Syllabus Formation:** Members deliberated on developing a syllabus that emphasizes on relevant knowledge and skills in Processing of milk products.
2. **Dissemination of Work:** Strategies for effectively teaching Processing of milk products were discussed to aid students in the course.
3. **Encouragement of Students:** The meeting stressed the importance of offering guidance and motivation to students. Discussing advancements or strategies related to manufacturing indigenous milk products technology. This could involve various aspects such as production techniques, equipment, quality control, market strategies, or innovations in the dairy industry.
4. **Examination of Short-Term Course:** The examination structure and assessment methods for the short-term course were reviewed. The board explored ways to ensure fair and comprehensive evaluations that accurately assess students'

The meeting concluded with a commitment to refine the course and its delivery methods to better meet the needs of students enrolled in the Certificate Course in “**Manufacturing of Indigenous Milk Products Technology**”.

Course coordinator
(Dr. K. D. More)



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Department of Animal Husbandry and Dairy Science
Certificate course in
“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20

Syllabus Outcomes:

1. Comprehensive Understanding of Dairy Processing.
2. Proficiency in Dairy Product Manufacturing.
3. Knowledge of Dairy Chemistry and Microbiology.
4. Quality Control and Assurance Skills.
5. Awareness of Dairy Packaging and Distribution.
6. Competence in Dairy Plant Management.
7. Understanding of Regulatory Compliance and Food Safety
8. Application of Technological Innovations
9. Problem-Solving and Troubleshooting Skills


Sr no	Topic	Description	No of Lectures
1	Introduction to Indigenous Milk Products Technology	Overview of traditional milk products, Importance of indigenous milk products in different cultures and Historical background and cultural significance.	03 hours
2	Basic Principles of Milk Processing	Composition and properties of milk Unit operations in milk processing, Handling and storage of raw milk	03 hours
3	Yogurt and Fermented Milk Products	Production methods for yogurt Types of yogurt cultures and their characteristics Fermented milk products (e.g., kefir, buttermilk)	03 hours
4	Butter and Ghee Production	Butter production techniques (churning, continuous butter making) Clarification and production of ghee Quality parameters and storage considerations.	03 hours
5	Sweetened Milk Products	Production of traditional sweetened milk products (e.g., condensed milk, evaporated milk) Processing techniques and applications	03 hours
6	Indigenous Milk Desserts	Preparation methods for milk-based desserts (e.g., rice pudding, kheer, flan) Flavorings, spices, and variations in different cultures	03 hours




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7	Quality Control and Food Safety	Quality parameters for indigenous milk products Good manufacturing practices (GMP) and hygiene standards Hazard Analysis and Critical Control Points (HACCP) principles	06 hours
8	Marketing and Commercialization	Market trends and consumer preferences for indigenous milk products Packaging, branding, and distribution strategies Entrepreneurial opportunities in the indigenous milk products sector	03 hours
9	Practical Sessions and Demonstrations	Hands-on training in the production of indigenous milk products Laboratory exercises, demonstrations, and sensory evaluations	03 hours
Total			30 hours


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(Dr. K. D. More)




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Certificate course in
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Academic Year 2019-20

Examination Methodology

Sr no	Nature of exam	Marks
1	Written	30
2	Practical	20
3	Total	50


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Date:04/03/2019

Student Notice


All the students of B. Sc. (Hons.) Agriculture final year are informed that for the academic year 2019-20 the Certificate Course on “**Manufacturing of Indigenous Milk Products Technology**” is starting from 11/03/2019 to 16/03/2019. For this certificate course students should submit their names to the Certificate Course Coordinator Assistant Prof. J.Y. Mote up to 08/03/2019.

Duration: 30 Hrs. 11/03/2019 to 16/03/2019

Time: Morning Session: 10.00 am to 1.00 pm

Afternoon session: 2.00pm to 5.00 pm

Note: This course is free of cost to all students.


Course Coordinator
(Dr. J.C. D. Mote)




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STUDENT REGISTRATION FORM

Academic Year: 2019-20
(Department of AHDS)

Affix recent
passport size
photograph
(colour)

CERTIFICATE COURSE Manufacturing of Indigenous Milk Products Technology

For Department Use Only

Registration No.:

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Student ID:

Name of the Student:

Mother's Name:

Father's Name: Year: 1st / 2nd / 3rd / 4th

E-Mail ID:

Address:

State: PIN Code:

Mobile No: Alternate contact number:

Gender: Male Female Other Religion:

Date of Birth:

Educational Qualification (at the time of admission):

HSC Other

Signature of Student

Place:

Date:




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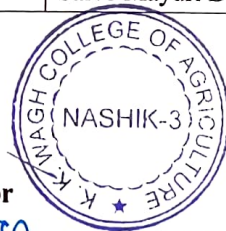
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Department of Animal Husbandry and Dairy Science
Certificate course in
“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20

Enrolled Student List

SR NO	REGISTRATION NO	NAME OF STUDENT
1	AKN-2015/107	Thikekar Dnyaneshwari A
2	AKN-2015/105	Tayade Tejasvini Rajesh
3	AKN-2015/101	Suryawanshi Rajani Khemchand
4	AKN-2015/056	Kulkarni Rasika Mahesh
5	AKN/D-2016/022	Shinde Kajal Sharad
6	AKN-2015/067	Nikale Roshni Govind
7	AKN-2015/092	Sarawat Nikhil Shivaji
8	AKN-2015/046	Kanade Tanmay Ramesh
9	AKN-2015/038	Jadhav Saurabh Ramkrishna
10	AKN-2015/037	Jadhav Saurabh Haribhau
11	AKN-2015/071	Pagar Chetan Manohar
12	AKN-2015/031	Hiray Arpita Yogesh
13	AKN-2015/016	Chandsare Shantanu Sanjay
14	AKN-2013/060	Masal Mahesh Rajaram
15	AKN-2015/112	Undare Rushikesh Shankarao
16	AKN-2014/083	Patil Dinesh Ishwar
17	AKN-2014/072	Navale Nageshwar Balasaheb
18	AKN-2014/119	Watpade Amit Pundalik
19	AKN-2015/091	Salve Mayuri Dnyandeo


Course Coordinator
DR. K. D. MORY




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Department of Animal Husbandry and Dairy Science

Certificate course in
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Academic Year 2019-20

Schedule of the course


Sr no	Topic	Description	Name of the teacher	Department
1	Introduction to Indigenous Milk Products Technology	Overview of traditional milk products, Importance of indigenous milk products in different cultures and Historical background and cultural significance.	Dr.K.D.More	AHDS
2	Basic Principles of Milk Processing	Composition and properties of milk Unit operations in milk processing, Handling and storage of raw milk	Dr.K.D.More	AHDS
3	Yogurt and Fermented Milk Products	Production methods for yogurt Types of yogurt cultures and their characteristics Fermented milk products (e.g., kefir, buttermilk)	Prof. N.G.Devshete	AHDS
4	Butter and Ghee Production	Butter production techniques (churning, continuous butter making) Clarification and production of ghee Quality parameters and storage considerations.	Prof. N.G.Devshete	AHDS
5	Sweetened Milk Products	Production of traditional sweetened milk products (e.g., condensed milk, evaporated milk) Processing techniques and applications	Prof. J.Y.Mote	AHDS
6	Indigenous Milk Desserts	Preparation methods for milk-based desserts (e.g., rice pudding, kheer, flan)	Prof. J.Y.Mote	AHDS



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		Flavorings, spices, and variations in different cultures		
7	Quality Control and Food Safety	Quality parameters for indigenous milk products Good manufacturing practices (GMP) and hygiene standards Hazard Analysis and Critical Control Points (HACCP) principles	Dr.K.D.More	AHDS
8	Marketing and Commercialization	Market trends and consumer preferences for indigenous milk products Packaging, branding, and distribution strategies Entrepreneurial opportunities in the indigenous milk products sector	Prof.S.D.Kale	Agril Economics
9	Practical Sessions and Demonstrations	Hands-on training in the production of indigenous milk products Laboratory exercises, demonstrations, and sensory evaluations	Dr.K.D.More & Prof. P. V. Shinde	AHDS & SSAC


Course Coordinator
(Dr. J. C. D. More)




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Certificate course in
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Academic Year 2019-20

Time Table

Sr no	Date	Time		Topic
1	11/03/2019	10.00 am- 02.00 pm	01.00 pm - 05.00 pm	Introduction to Indigenous Milk Products Technology
2	12/03/2019	10.00 am- 02.00 pm	01.00 pm - 05.00 pm	Basic Principles of Milk Processing
3	13/03/2019	10.00 am- 02.00 pm	01.00 pm - 05.00 pm	Yogurt and Fermented Milk Products
4	14/03/2019	10.00 am- 02.00 pm	01.00 pm - 05.00 pm	Butter and Ghee Production and Quality Control and Food Safety
5	15/03/2019	10.00 am- 02.00 pm	01.00 pm - 05.00 pm	Sweetened Milk Products & Marketing and Commercialization
6	16/03/2019	10.00 am- 02.00 pm	01.00 pm - 05.00 pm	Indigenous Milk Desserts & Practical Sessions and Demonstrations


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Department of Animal Husbandry and Dairy Science

Certificate course in
“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20

Students Attendance Sheet


Course Coordinator
(Dr. JCD Morey)




Principal
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K K WAGH COLLEGE OF AGRICULTURE, NASHIK

Department of AHDS

Certificate course in "Manufacturing of Indigenous Milk Products Technology"

Academic Year 2019-20

Sr no	Registration no	Name of students Date:	11/03/2019		12/03/2019		13/03/2019		14/03/2019		15/03/2019		16/03/2019	
			Time: 10.00-1.00	2.00-5.00	10.00-1.00	2.00-5.00	10.00-1.00	2.00-5.00	10.00-1.00	2.00-5.00	10.00-1.00	2.00-5.00	10.00-1.00	2.00-5.00
1	AKN-2015/107	Thikekar Dnyaneshwari A	<u>Amit</u>	<u>Amit</u>	<u>Amit</u>	<u>Amit</u>	A	<u>Amit</u>	<u>Amit</u>	<u>Amit</u>	<u>Amit</u>	<u>Amit</u>	<u>Amit</u>	<u>Amit</u>
2	AKN-2015/105	Tayade Tejasvini Rajesh	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>	<u>Tayade</u>
3	AKN-2015/101	Suryawanshi Rajani Khemchand	<u>Suryawanshi</u>	<u>Suryawanshi</u>	A	<u>Suryawanshi</u>	<u>Suryawanshi</u>	<u>Suryawanshi</u>	<u>Suryawanshi</u>	<u>Suryawanshi</u>	<u>Suryawanshi</u>	<u>Suryawanshi</u>	<u>Suryawanshi</u>	<u>Suryawanshi</u>
4	AKN-2015/056	Kulkarni Rasika Mahesh	<u>Rulkarni</u>	<u>Rulkarni</u>	<u>Rulkarni</u>	<u>Rulkarni</u>	A	<u>Rulkarni</u>	<u>Rulkarni</u>	<u>Rulkarni</u>	<u>Rulkarni</u>	<u>Rulkarni</u>	<u>Rulkarni</u>	<u>Rulkarni</u>
5	AKN/D-2016/022	Shinde Kajal Sharad	<u>Kshinde</u>	<u>Kshinde</u>	A	<u>Kshinde</u>	<u>Kshinde</u>	<u>Kshinde</u>	<u>Kshinde</u>	<u>Kshinde</u>	A	<u>Kshinde</u>	<u>Kshinde</u>	<u>Kshinde</u>
6	AKN-2015/067	Nikale Roshni Govind	<u>R.Nikale</u>	A	<u>R.Nikale</u>	<u>R.Nikale</u>	A	<u>R.Nikale</u>	<u>R.Nikale</u>	<u>R.Nikale</u>	<u>R.Nikale</u>	<u>R.Nikale</u>	<u>R.Nikale</u>	<u>R.Nikale</u>
7	AKN-2015/092	Sarawat Nikhil Shivaji	<u>A Sarawat</u>	<u>A Sarawat</u>	A	<u>A Sarawat</u>	<u>A Sarawat</u>	<u>A Sarawat</u>	<u>A Sarawat</u>	<u>A Sarawat</u>	<u>A Sarawat</u>	<u>A Sarawat</u>	<u>A Sarawat</u>	<u>A Sarawat</u>
8	AKN-2015/046	Kanade Tanmay Ramesh	<u>Tanve</u>	<u>Tanve</u>	<u>Tanve</u>	<u>Tanve</u>	A	<u>Tanve</u>	<u>Tanve</u>	<u>Tanve</u>	<u>Tanve</u>	<u>Tanve</u>	<u>Tanve</u>	<u>Tanve</u>
9	AKN-2015/038	Jadhav Saurabh Ramkrishna	<u>Pat</u>	<u>Pat</u>	<u>Pat</u>	<u>Pat</u>	A	<u>Pat</u>	<u>Pat</u>	<u>Pat</u>	<u>Pat</u>	<u>Pat</u>	<u>Pat</u>	<u>Pat</u>
10	AKN-2015/037	Jadhav Saurabh Haribhau	<u>Jsay</u>	<u>Jsay</u>	A	<u>Jsay</u>	<u>Jsay</u>	<u>Jsay</u>	<u>Jsay</u>	<u>Jsay</u>	<u>Jsay</u>	<u>Jsay</u>	<u>Jsay</u>	<u>Jsay</u>
11	AKN-2015/071	Pagar Chetan Manohar	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>	<u>Copgar</u>
12	AKN-2015/031	Hiray Arpita Yogesh	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>	<u>Arpita Hiray</u>
13	AKN-2015/016	Chandsare Shantanu Sanjay	<u>Shn</u>	<u>Shn</u>	<u>Shn</u>	<u>Shn</u>	A	<u>Shn</u>	<u>Shn</u>	<u>Shn</u>	<u>Shn</u>	<u>Shn</u>	<u>Shn</u>	<u>Shn</u>
14	AKN-2013/060	Masal Mahesh Rajaram	<u>Maha</u>	<u>Maha</u>	<u>Maha</u>	<u>Maha</u>	<u>Maha</u>	A	<u>Maha</u>	<u>Maha</u>	<u>Maha</u>	<u>Maha</u>	<u>Maha</u>	<u>Maha</u>
15	AKN-2015/112	Undare Rushikesh Shankarao	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>	<u>Rushi</u>
16	AKN-2014/083	Patil Dinesh Ishwar	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>	<u>Dipal</u>
17	AKN-2014/072	Navale Nageshwar Balasaheb	<u>Alu</u>	<u>Alu</u>	<u>Alu</u>	A	<u>Alu</u>	<u>Alu</u>	<u>Alu</u>	<u>Alu</u>	<u>Alu</u>	<u>Alu</u>	<u>Alu</u>	<u>Alu</u>
18	AKN-2014/119	Watpade Amit Pundalik	<u>watpade</u>	<u>watpade</u>	<u>watpade</u>	<u>watpade</u>	<u>watpade</u>	A	<u>watpade</u>	<u>watpade</u>	<u>watpade</u>	<u>watpade</u>	<u>watpade</u>	<u>watpade</u>
19	AKN-2015/091	Salve Mayuri Dnyandeo	<u>Salvemayri</u>	<u>Salvemayri</u>	<u>Salvemayri</u>	<u>Salvemayri</u>	A	<u>Salvemayri</u>	<u>Salvemayri</u>	<u>Salvemayri</u>	<u>Salvemayri</u>	<u>Salvemayri</u>	<u>Salvemayri</u>	<u>Salvemayri</u>

Dr. J. D. More
Course Coordinator
(Dr. J. D. More)



Principal
Principal
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“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20

Exam Time Table

All enrolled students of the Certificate Course are hereby informed that for the academic year 2019-20, the Certificate Course on **“Manufacturing of Indigenous Milk Products Technology”** has been completed. The examination for this certificate course is scheduled to be conducted on 18/03/2019. Therefore, all students are required to be present without exception.

Note: Time Table is as follow

Sr no	Date	Time	Certificate course subject
1	18/03/2019	02:00 to 03:00 pm	Theory exam: “Manufacturing of Indigenous Milk Products Technology”
2		03:00 to 04:00 pm	Practical Exam: “Manufacturing of Indigenous Milk Products Technology”


Course Coordinator
(Dr. IC DM OM)

Exam Incharge


Principal
K.K.Wagh College of Agriculture
Saraswatinagar, Panchavati, Nashik





K. K. Wagh Education Society's
K. K. Wagh College of Agriculture,
(Affiliated to Mahatma Phule Krishi Vidyapeeth, Rahuri)
Saraswati Nagar, Panchavati, Nashik- 422 003, Maharashtra
College Code: 11135 AISHE Code: C-50690

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Department of Animal Husbandry and Dairy Science
Certificate course in
“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20
Exam Block Report

Class- Final Year Date- 18/03/2019

Subject: Theory Paper of “Manufacturing of Indigenous Milk Products Technology”

Block no: 02

SR NO	REGISTRATION NO	NAME OF STUDENT	SIGN
1	AKN-2015/107	Thikekar Dnyaneshwari A	A. m. l.
2	AKN-2015/105	Tayade Tejasvini Rajesh	T. y. a. d. e.
3	AKN-2015/101	Suryawanshi Rajani K	S. r. j. a. n. i.
4	AKN-2015/056	Kulkarni Rasika Mahesh	K. u. l. k. a. r. n. i.
5	AKN/D-2016/022	Shinde Kajal Sharad	S. h. i. n. d. e.
6	AKN-2015/067	Nikale Roshni Govind	N. i. k. a. l. e.
7	AKN-2015/092	Sarawat Nikhil Shivaji	S. a. r. a. w. a. t.
8	AKN-2015/046	Kanade Tanmay Ramesh	K. a. n. a. d. e.
9	AKN-2015/038	Jadhav Saurabh Ramkrishna	J. a. d. h. a. v.
10	AKN-2015/037	Jadhav Saurabh Haribhau	J. a. d. h. a. v.
11	AKN-2015/071	Pagar Chetan Manohar	P. a. g. a. r.
12	AKN-2015/031	Hiray Arpita Yogesh	H. i. r. a. y.
13	AKN-2015/016	Chandsare Shantanu Sanjay	C. h. a. n. d. s. a. r. e.
14	AKN-2013/060	Masal Mahesh Rajaram	M. a. s. a. l.
15	AKN-2015/112	Undare Rushikesh Shankarao	U. n. d. a. r. e.
16	AKN-2014/083	Patil Dinesh Ishwar	P. a. t. i. l.
17	AKN-2014/072	Navale Nageshwar Balasaheb	N. a. v. a. l. e.
18	AKN-2014/119	Watpade Amit Pundalik	W. a. t. p. a. d. e.
19	AKN-2015/091	Salve Mayuri Dnyandeo	S. a. l. v. e.

Total no of student:

No of student present:

No of students absent:

Name and Sign of Jr. Supervisor

Cs. D. Kale



Name and Sign of Sr. Supervisor

(Signature)




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Department of Animal Husbandry and Dairy Science
Certificate course in
“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20

Student Result

Sr. No.	Registration no	Name of the students	Theory marks (30)	Practical Marks (20)	Mark Out of Total 50
1	AKN-2015/107	Thikekar Dnyaneshwari A	22	17	39
2	AKN-2015/105	Tayade Tejasvini R	16	16	32
3	AKN-2015/101	Suryawanshi Rajani K	20	14	34
4	AKN-2015/056	Kulkarni Rasika M	23	15	38
5	AKN/D-2016/022	Shinde Kajal S	23	13	36
6	AKN-2015/067	Nikale Roshni G	22	13	35
7	AKN-2015/092	Sarawat Nikhil Shivaji	21	14	35
8	AKN-2015/046	Kanade Tanmay Ramesh	19	15	34
9	AKN-2015/038	Jadhav Saurabh R	22	16	38
10	AKN-2015/037	Jadhav Saurabh Haribhau	19	16	35
11	AKN-2015/071	Pagar Chetan Manohar	19	15	34
12	AKN-2015/031	Hiray Arpita Yogesh	17	17	34
13	AKN-2015/016	Chandsare Shantanu Sanjay	22	16	38
14	AKN-2013/060	Masal Mahesh Rajaram	20	15	35
15	AKN-2015/112	Undare Rushikesh S	24	17	41
16	AKN-2014/083	Patil Dinesh Ishwar	19	17	36
17	AKN-2014/072	Navale Nageshwar B	17	14	31
18	AKN-2014/119	Watpade Amit Pundalik	22	13	35
19	AKN-2015/091	Salve Mayuri Dnyandeo	20	14	34


Course Coordinator
D.K. Dnyaneshwari




Principal
K.K.Wagh College of Agriculture
Saraswatinagar, Panchavati, Nashik

K. K. Wagh College of Agriculture, Nashik
Department of Animal Husbandry & Dairy Science
 Certificate course in **Manufacturing of Indigenous Milk Products Technology**
 Academic Year 2019-20

THEORY EXAMINATION

Class:		Semester :	
Day & Date:		Time:	
Subject:		Marks:	
Name of student:		Registration no:	

Multiple Choice Questions

1. Which enzyme is tested for cream pasteurization?	
a) Plasmin	b) Phosphatas
c) Catalase	d) peroxidase
2. Milk is a good source of all water-soluble vitamins except for _____	
a) Cyanocobalmin	b) Riboflavin
c) Ascorbic Acid	d) Thiamine
3. _____ is a milk process that makes milk more easily digested by those with a sensitive digestive system.	
a) Ionization	b) Evaporation
c) Pasteurization	d) Homogenization
4. Milk contains 87 % water and the rest is solids and fats. Which of the following is not included as milk solid?	
a) Protein	b) Water
c) Carbohydrate	d) Milk Fat
5. What is the application of any effective method or substance to a clean surface for destruction of pathogen is called?	
a) Pasteurization	b) High Temperature Treatment
c) Sanitization	d) Cleaning
6. The process of raising or lowering the percent of fat in milk or cream to a desired standard is called?	
a) Enrichment	b) Fortification
c) Standardization	d) None of these
7. The process to increase in volume caused by whipping air into the ice cream mix during freezing is called?	
a) Homogenization	b) Aging
c) Overrun	d) Hardening
8. Reagent used for determination of cane sugar adulteration in milk is.....	
a) Resorcinol	b) Amyl alcohol
c) Ethyl alcohol	d) None of these
9. Adulteration of water in milk can be detected quickly by.....	
a) Lactometer	b) Kjeldhal method
c) Centrifugal	d) None of these
10. The natural acidity of milk ranges between.....	
a) 0.13-0.15%	b) 0.05-0.10%

c) 0.25-0.50%	d) 0.21-0.25%
11. Milk spoilage results in	
a) Increase in PH	b) Decrease in PH
c) PH remain constant	d) All the above
12. Principal protein in milk is.....	
a) Albumin	b) Lactalbumin
c) Casein	d) Lactoglobulin
13. Example of soft cheese is.....	
a) Cheddar	b) Swiss
c) Brick	d) Cottage
14. Whey is the by-product in the manufacture of.....	
a) Skimmed milk	b) Butter
c) Cheese	d) Yogurt
15. Emulsifiers are used in the manufacture of.....product?	
a) Ice cream	b) Paneer
c) Khoa	d) Yogurt
16. The alkaline solution of Annatto is used in.....for colour?	
a) Cheese	b) Ghee
c) Yogurt	d) Butter
17. In khoa making when mass reaches at the pasty consistency the stage is known as.....	
a) Dough	b) Crystal
c) Milky	d) Liquid
18. Overrun in ice cream is due to	
a) Moisture	b) Solid
c) Air	d) None of these
19.is used as base material for preparation of shrikhand?	
a) Chakka	b) Dahi
c) Lassi	d) Yoghurt
20. Salting is taking place in	
a) Butter	b) Khoa
c) Lassi	d) Milk Shake
21. In clarified ghee contains.....milk fat?	
a) 90.5% milk fat	b) 95.5% milk fat
c) 92.5% milk fat	d) 99.9% milk fat
22. Speed required for Gerber's centrifuge machine	
a) 1000 rpm	b) 1100 rpm
c) 2010 rpm	d) 2200 rpm
23. Which of the following test is used to test heat stability of milk for processing?	
a) Resazurin test	b) Alcohol test
c) COB test	d) Sediment test
24. Refers to milk prepared by dispersing whole milk powder in water?	
a) Reconstituted milk	b) Recombined milk
c) Standardized milk.	d) Toned milk.
25.....is a lactic acid alcohol fermented milk originated in Russia?	
a) Bulgarian butter milk	b) Kefir

c) Kumiss	d) Khoa
26. Which of following Bacteria is responsible for Conversion of milk into Acidophilus milk	
a) Lactobacillus acidophilus	b) Streptococcus thermophilus
c) Lactococci	d) Lactobacillus bulgaricus
27. Ice cream should contain minimum fat and total sugar?	
a) 20 % fat and 40 % total sugar.	b) 15 % fat and 25 % total sugar.
c) 10 % fat and 15 % total sugar.	d) 10 % fat and 20 % total sugar.
28. The cream, having the highest 'clumping ability', is generally obtained from.....	
a) Gravity separated cream	b) Centrifugally separated
c) Both (a) and (b)	d) None of these
29. What is the principal carbohydrate in the milks of all mammals?	
a) Lactose	b) Glucose
c) Sucrose	d) Fructose
30. Reagent used for detection of starch adulteration in milk is.....	
a) Iodine solution	b) Silver nitrate
c) Sulphuric acid	d) Hydrochloric acid

Answer key

1. d) peroxidase	20. a) Butter
2. c) Ascorbic Acid	21. d) 99.9% milk fat
3. d) Homogenization	22. b) 1100 rpm
4. b) Water	23. c) COB test
5. c) Sanitization	24. a) Reconstituted milk
6. c) Standardization	25. c) Kumiss
7. b) Aging	26. a) Lactobacillus acidophilus
8. a) Resorcinol	27. c) 10 % fat and 15 % total sugar.
9. a) Lactometer	28. a) Gravity separated cream
10. a) 0.13-0.15%	29. a) Lactose
11. b) Decrease in PH	30. a) Iodine solution
12. c) Casein	
13. d) Cottage	
14. c) Cheese	
15. a) Ice cream	
16. d) Butter	
17. a) Dough	
18. c) Air	
19. a) Chakka	



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STUDENT REGISTRATION FORM

Academic Year: 2019-20
(Department of AHDS)

CERTIFICATE COURSE

“Manufacturing of Indigenous Milk Products Technology”

For Department Use Only

Registration No. : AKV-2015/016.....

6	1	5	0	2	1	3	22
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Student ID: 615021322

Name of the Student: Chandsare Shantanu Sanjay.....

Mother's Name: Nilima Sanjay Chandsare.....

Father's Name: Sanjay pandurang Chandsare Year: 1st / 2nd / 3rd / 4th ✓

E-Mail ID: schand sare 05@gmail.com.....

Address: Rajyog Bungalow, Mumbai, AERA Road, Jankar, Dhindori.....

State: Maharashtra..... PIN Code:.....

Mobile No: 9503635052 Alternate contact number: 9823077390.....

Gender: Male Female Other Religion: Hindu

Date of Birth: 05/05/1997.....

Educational Qualification (at the time of admission):

HSC (12th) Other

Place: Nashik

Date: 07/03/2019



[Signature]
Signature of Student



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STUDENT REGISTRATION FORM

Academic Year: 2019-20

(Department of AHDS)

CERTIFICATE COURSE

“Manufacturing of Indigenous Milk Products Technology”

For Department Use Only

Registration No. : AKN-2015/101.....

0 6 1 5 0 2 1 0 5 1

Student ID:

Name of the Student: Rajani khemchand suryawanshi

Mother's Name: sangita.....

Father's Name: khemchand..... Year: 1st/2nd/3rd/4th

E-Mail ID: suryawanshirajani124@gmail.com.....

Address: Matoshri Nagar, shahada.....

State: Maharashtra PIN Code: 425403.....

Mobile No: 9130345038 Alternate contact number: 9420375098.....

Gender: Male Female Other Religion: Hindu

Date of Birth: 1/3/1997.....

Educational Qualification (at the time of admission):

HSC Other

Signature of Student

Place: KKWCOA, Nashik

Date: 07/3/2019



Rajani



K. K. Wagh Education Society's
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STUDENT REGISTRATION FORM

Academic Year: 2019-20

(Department of AHDS)

CERTIFICATE COURSE

“Manufacturing of Indigenous Milk Products Technology”

For Department Use Only

Registration No. : AKN-2015/112

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Student ID: 0615021015

Name of the Student: Undare Rushikesh Shankarao

Mother's Name: Undare Suresha Shankar

Father's Name: Undare Shankar Dadasaheb Year: 1st / 2nd / 3rd / 4th

E-Mail ID: rushikeshundare6787@gmail.com

Address: Flat No. - 9B, Saptarshi appt. Moyal nagar, Nashik

State: Maharashtra

PIN Code: 422008

Mobile No: 8149909995

Alternate contact number: 9921403994

Gender: Male

Female

Other

Religion: Hindu

Date of Birth: 30-07-1997

Educational Qualification (at the time of admission):

HSC passed

Other -

Place: Nashik

Date: 7/3/2019



P. K. K. Wagh

Signature of Student

K. K. Wagh College of Agriculture, Nashik
Department of Animal Husbandry & Dairy Science
 Certificate course in **Manufacturing of Indigenous Milk Products Technology**
 Academic Year 2019-20

23

 30

THEORY EXAMINATION

Class:	final (fourth) Bsc. Agri.	Semester :	8 th (VIII)
Day & Date:	18/3/2019	Time:	2-3 pm
Subject:	AHDS	Marks:	30
Name of student:	Kulkarni Rasika Mahesh	Registration no:	AKN-2015/056

Multiple Choice Questions

1. Which enzyme is tested for cream pasteurization?	
a) Plasmin	b) Phosphatas
c) Catalase	<input checked="" type="checkbox"/> d) peroxidase
2. Milk is a good source of all water-soluble vitamins except for	
a) Cyanocobalmin	b) Riboflavin
<input checked="" type="checkbox"/> c) Ascorbic Acid	d) Thiamine
3. _____ is a milk process that makes milk more easily digested by those with a sensitive digestive system.	
a) Ionization	b) Evaporation
c) Pasteurization	<input checked="" type="checkbox"/> d) Homogenization
4. Milk contains 87 % water and the rest is solids and fats. Which of the following is not included as milk solid?	
a) Protein	b) Water
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a) Pasteurization	b) High Temperature Treatment
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6. The process of raising or lowering the percent of fat in milk or cream to a desired standard is called?	
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<input checked="" type="checkbox"/> c) Standardization	d) None of these
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8. Reagent used for determination of cane sugar adulteration in milk is.....	
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<input checked="" type="checkbox"/> c) Casein	d) Lactoglobulin
13. Example of soft cheese is.....	
a) Cheddar	b) Swiss
c) Brick	<input checked="" type="checkbox"/> d) Cottage

14. Whey is the by-product in the manufacture of.....	
a) Skimmed milk	b) Butter
c) Cheese	d) Yogurt
15. Emulsifiers are used in the manufacture of.....product?	
a) Ice cream	b) Paneer
c) Khoa	d) Yogurt
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17. In khoa making when mass reaches at the pasty consistency the stage is known as.....	
a) Dough	b) Crystal
c) Milky	d) Liquid
18. Overrun in ice cream is due to	
a) Moisture	b) Solid
c) Air	d) None of these
19. is used as base material for preparation of shrikhand?	
a) Chakka	b) Dahi
c) Lassi	d) Yoghurt
20. Salting is taking place in	
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c) Lassi	d) Milk Shake
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a) 1000 rpm	b) 1100 rpm
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c) Kumiss	d) Khoa
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c) Lactococci	d) Lactobacillus bulgaricus
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c) 10 % fat and 15 % total sugar.	d) 10 % fat and 20 % total sugar.
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a) Gravity separated cream	b) Centrifugally separated
c) Both (a) and (b)	d) None of these
29. What is the principal carbohydrate in the milks of all mammals?	
a) Lactose	b) Glucose
c) Sucrose	d) Fructose
30. Reagent used for detection of starch adulteration in milk is.....	
a) Iodine solution	b) Silver nitrate
c) Sulphuric acid	d) Hydrochloric acid



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Department of Animal Husbandry and Dairy Science

Certificate course in
“Manufacturing of Indigenous Milk Products Technology”
Academic Year 2019-20

Report

K.K.Wagh Education Society's K.K.Wagh College of Agriculture, Saraswatinagar, Nashik which provide education in agriculture at U.G. level students. College has to decide introduce new Certificate Course “Manufacturing of Indigenous Milk Products Technology”. Total 19 students are enrolled from department of AHDS. Due to this certificate course in **“Manufacturing of Indigenous Milk Products Technology”** Students get more knowledge of Manufacturing of various milk and milk products to improve quality and quantity of finished products.

Course outcome

- Understanding of Dairy Processing Techniques:
- Knowledge of Indigenous Milk Products
- Quality Control and Assurance
- Production Planning and Management
- Technological Applications
- Business and Entrepreneurship Skills
- Environmental and Sustainability Considerations
- Research and Innovation
- Communication and Teamwork
- Ethical and Legal Responsibilities

These outcomes collectively prepare students for careers in the dairy industry, whether in production management, quality assurance, research and development, or entrepreneurial ventures related to indigenous milk products technology.

Students are able to understand advances in Dairy Processing Techniques and its Marketing. The course on Manufacturing of Indigenous Milk Products Technology has proven instrumental in equipping participants with the knowledge, skills, and insights necessary to excel in the dynamic field of dairy processing. The program's success is evidenced by the participants' achievements and the positive feedback received. As we reflect on this journey, we remain committed to advancing education and innovation in dairy




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technology, preparing future leaders who will drive sustainable growth and excellence in the global dairy industry.

This conclusion serves to encapsulate the achievements and impact of the course while providing guidance for future improvements and developments in the field of indigenous milk products technology. This course also helps to motivate students to improve their entrepreneurship skill. In academic year 2019-20 nineteen students are enrolled for this certificate course. Course structure had been divided into theory and theory practical. Theory has 30 marks while theory practical has 20 marks weightage examination has been conducted for total 50 marks. Duration for this certificate course is 11/03/2019 to 16/03/2019 (Total 30 hrs.). The students who successfully completed the certificate course were given a certificate as appreciation by the college.

Course coordinator is Dr.K.D.More and member for this certificate course are, Prof. N.G.Devshete, Prof. J.Y.Mote, Prof. S.D.Kale and Prof. P.V.Shinde.


Course Coordinator
DR. K.D. MORE




Principal
K.K.Wagh College of Agriculture
Saraswatinagar, Panchavati, Nashik



K K Wagh Education Society's

K K WAGH COLLEGE OF AGRICULTURE

(Affiliated to Mahatma Phule Krishi Vidyapeeth, Rahuri)

Saraswatinagar, Panchavati, Nashik - 422 003

Certificate

This is to certify that Mr./Ms. *Thikekar Dnyaneshwari A*.....

Class *F.Y. Bsc (Agri) (4th)* has completed Certificate Course on *Manufacturing of Indigenous*

Milk products Technology..... from *11/03/2019*..... to *16/03/2019*..... organized by

Department of *AIDS*..... in academic year *2019-20*.....

Date : *18/03/2019*

Place : Nashik

M. J. J. J.
Course Coordinator
(Dr. K. D. More)



M. J. J. J.
Principal
K. K. Wagh College of Agriculture
Saraswatinagar, Panchavati, Nashik