DIPLOMA IN DAIRY MANAGEMENT

Syllabus Dairy Management

| Week | Reference Learning outcome | Reference Learning outcome |
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| No. | | |
| 1- 2 | ANIMAL MANAGEMENT-INTRODUCTION | Recognize Different breeds of Cows & buffalloes |
| 3-6 | MILK PRODUCTION- INTRODUCTION | Carryout various tests by collecting milk sample. |
| 7-10 | MILK PRODUCTION- INTRODUCTION | Deterimine the specific gravity of milk samples and carry out test using various testing techniques. |
| 11 | MILK PRODUCTION- INTRODUCTION | Count different types of microorganisms and milk samples. |
| 12-16 | DAIRY PRODUCTION- INTRODUCTION | Prepare sterilized toned and doubled toned mlk followed by packing. Prepare of butter ghee and other dairy products. |
| 17 | ANIMAL MANAGEMENT-INTRODUCTION | Groom & wash the animals along with cleaning & sanitation of sheds. |
| 18-24 | ANIMAL MANAGEMENT-INTRODUCTION | Prepare, feed and fodder for dairy |
| 25 | ANIMAL MANAGEMENT-INTRODUCTION | Handle the new born calf and its sanitation etc. |
| 26 | ANIMAL MANAGEMENT- INTRODUCTION | Plan the floor arrangement for different animal houses . |

| Professional Skills | Professional Knowledge |
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| (Trade Practical) | (Trade Theory) |
| With Indicative Hours | (|
| Visit to different dary Farms. (30 HRS) Recognize different breeds of cows and buffaloes. External anatomy of cow and buffalo (30 HRS) 3. chemical quality of milk. Reception weightment and sampling of milk. (30 HRS) 4. Platform tests for milk. Sampling of milk and milk products for microbiological and chemical analysis (30 HRS) 5. Preservation of milk sample for Chemical (30 HRS) 6. Analysis, Sensory evaluation of milk (25 HRS) 7. study of an immersion coller, plate chiller, surfaces cooler and farm milk cooler. (30 HRS) | Present status and future prospects of dairy industry. Role of dairy animals in india farming. Important India and exotic dairy breeds of cattle and buffaloes, their orgin, distribution and characteristics. Pricing of milk, composition of milk, Factors affecting Composition of milk, nutritive value of milk. Sensory and physio- Chemical properties of milk. Types of micro – organisms present in milk and their relation with public health. Grading and testing of milk for quality. Functioning of BMC milk reception, different methods of chilling and sorage, handling of milk at BMC, modes of |
| 8. Study of filters & clarifiers of milk and various parts of separator. (30 HRS) 9. Different SNF test for milk. Determination of specific gravity of milk by lactometer. (15 HRS) 10. Determination of titratable acidity of milk. (15 HRS) 11. identification and counting of different types of | transportation of chilled milkstraining, filtraton and clarification of milk. Principle of cream separation. Sampling procedures and testing the quality of milk at reception dock, chilling center, maintenance of milk receipt register Milk borne disease. Pathozenes and causative organism. |
| microorganisms. Presumptive test. (30 HRS) 12. Packaging of milk in bottles, cans and sachets (10 HRS) | Water borne disease, air borne disease zoonotic diseases. Method of preparation of flavored, chocolate and sterilized |
| 13. Preparation of toned and Double Toned milk. (10 HRS) 14. Prepration of flavored milk and chocolate milk. (10 HRS) 15. Preparation og sterilized milk by Batch Methods (15 | milk ghee butter etc. and various milk products problems of storage, transportaion and marketing of dairy products. |
| HRS) 16. Preparation of butter (10 HRS) | |
| 17. Grooming and washing of animals cleaning & sanitation of sheds (30 HRS) | Animals response to environment changses protection agaist heat & cold. Farm washes, avilability collection and utilization . Disposal of dead animals . |
| 18. Identification of various feeds, fooders, feed supplements and additives in different seasons. (30 HRS) 19. Identification of animals feed adulterants by physical methods. Grinding and mixing of feed ingredients (30 HRS) 20. Calculation of feed and fodder requirements for various categories of dairy animals viz. Growing, heifers, bull calves , bulls pregnant cows lactating cows etc. (30 HRS) 21. Visits to feed laboratory and catte feed manufacturing units. Feeding and watering of calves, heifers, preganant & lacyating cows and bulls. (30 HRS) 22. Visit to markets for assessing availability and knowing prices of feed ingredients (30 HRS) 23. Cleaning and fumigation of feed stores. Storing of prepared feed (30 HRS) 24. Mixing of feed ingredients packaging of mineral and concentrate mixiture storing of prepared feed. (30 HRS) | Imprtance of feeding of dairy animal. Classification of feeds. A. Roughages – leguminous and |
| 25. Care of new born calf/ handling of new born calf, its sanitation cutting and sealing of naval cord (30 HRS) | Economic chararers of dairy animals. Control of dairy animals. Improvement through breeding. |
| 26. Drawing sketch of floor plan for different animal houses. (30 HRS) | Principles and design of annimal housing. Location and layout of animal sheds. Sanitation in dairy farm |

| 27. Handling of audio – Visual Aids. (25 HRS) 28Case study of a milk co-operative Society and dairy entrepreneur. (35 HRS) | Dairy Economics in large and small size dairy farm. Accounts keeping, Maintenance of registers & Records, preparation of Balance Sheets etc. Marketing of milk and milk products. |
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| 29. Black quarter (BQ) FMD rabies blue tongue titans milk fever mastitis bovine ephemeral fever (30 HRS) | Black quarter (BQ) FMD rabies blue tongue titans milk fever mastitis bovine ephemeral fever |
| | (symptoms diagnosis treatment, prevention and control) |