

SRI VENKATESWARA UNIVERSITY

II Year syllabus for 4 year UG Honors in B.Sc., Dairy Science as Major in consonance with
curriculum frame work w.e.f. 2026-2027

COURSE STRUCTURE FOR II YEAR

Year	Semester	Course	Title	No. Hrs./ Week	No. of Credits
II	IV	8	Processing of milk- (T)	3	3
			Processing of milk- (P)	2	1
		9	Technology of Dairy products- (T)	3	3
			Technology of Dairy products- (P)	2	1
		10	Technology of fat- rich dairy products- (T)	3	3
			Technology of fat- rich dairy products- (P)	2	1


Head
Dept. of Dairy Technology
College of Dairy Technology
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Tirupati - 517502, A.P.

IV Semester

Course 10: Technology of Fat- Rich Dairy Products

Hours/Week: 3

Credits -3

Unit-1: Cream: Definition & Legal standards, efficiency of cream and factors responsible for fat loss in butter milk. Control of fat concentration in cream. Packaging and storage of cream. Methods of manufacture of cream.

Unit-2: (a) Neutralization, standardization, pasteurization and cooling of cream. (b) Different types of cream: table cream, sterilized cream, whipped cream, plastic cream and frozen cream. (c) UHT processing of cream. (d) Factors affecting quality of cream; ripening of cream (e) Defects in cream and their prevention.

Unit-3: Butter: (a) Introduction to the butter making process; theory of churning, legal standards. (b) Technology of Butter manufacture. Batch and continuous methods. Over-run in butter; control of fat losses in butter-milk; packaging and storage; transportation; defects in butter; uses of butter; Preparation of Desi butter.

Unit-4: (a) Ghee: Preparation of ghee from cream and butter. Methods of ghee making - batch and industrial processes, innovations in ghee production, procedure, packaging and preservation of ghee. (b) AG Mark Standards and PFA Standards for Ghee.

Unit-5: Utilization of dairy by-products – skim milk, butter milk, whey etc. Butteroil: Manufacture of butter oil, packaging and storage.

IV Semester

Course 10: Technology of Fat- Rich Dairy Products

Hours/Week: 2

Credits -1

1. Preparation of White butter and Table butter
2. Calculation of Over run in butter
3. Cream separation
4. Estimation of fat percentage in cream
5. Estimation of fat% in butter milk
6. Estimation of fat% in butter
7. Neutralization of cream

REFERENCE BOOKS

1. Outlines of Dairy Technology- Sukumar De
2. Milk and Milk Products – Eckles, Combs and Macy
3. Milk, Milk Products and Quality Control- C.P. Anantha Krishnan
4. The Technology of Milk Processing- C.P. Anantha Krishnan

4- Year UG Honours, Major
Syllabus
(2026-27)
Semester-IV

Model Question Paper

Time : 3hrs

Marks:75

Part-A

Answer any Five Questions. Each Question carries 3 Marks.

5x3=15

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.

Answer the following questions. Each question carries 12 Marks

5x12=60

11. a) Unit-I
(Or)
b) Unit-I

12. a) Unit-II
(Or)
b) Unit-II

13. a) Unit-III
(Or)
b) Unit-III

14. a) Unit-IV
(Or)
b) Unit-IV

15. a) Unit-V
(Or)
b) Unit-V