

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 8: Processing of Milk (Market milk)

Hours/Week: 3

Credits -3

UNIT-I: a) Reception of Milk- Unloading, Grading, Sampling, Testing, Weighing and Recording.

b) Storage of Milk c) Straining, Filtration and Clarification of Milk.

UNIT- II: Pasteurization of Milk- Definition, Objectives, Principles of Heat exchange, Methods of Pasteurization.-(LTLT, HTST, UHT and Sterilization of Milk.

UNIT- III: a) Homogenization of Milk- Factors influencing Homogenization of Milk (Temperature and Pressure), Effect of Homogenization on Milk. (b) Standardization of Milk: Standardization using Pearson square method.

Unit-IV: a) Market Milk- Toned milk, Double toned milk, Reconstituted milk, Standardized milk. and Full cream milk - Standards and methods of manufacture.

(b) Packaging of Milk- Desirable characters and types of packaging materials, Forms of Packaging.

UNIT V: (a) Cleaning and sanitation of dairy equipment: Types of cleaning and sanitizing agents, mode of action, different types of cleaning methods. (i) Hand washing, (ii) Mechanical washing (iii) Cleaning in place(CIP).

(b) Disposal of Dairy effluents: Sources of Dairy wastes, Necessity of treating Dairy wastes, methods of treatment, Low cost methods, Conventional methods, Activated sludge process and trickling filters.

IV Semester

Course 8: Processing of Milk (Market milk)

Hours/Week: 2

Credits -1

1. RMRD Testing of Milk (Platform tests)

2. Standardization of Milk

3. Homogenization of Milk

4. Pasteurization of Milk

1. Sterilization of Milk

2.Preparation of Toned Milk

7. Preparation of Double Toned Milk

8.Preparation of Reconstituted Milk

9. Cream Separation.

REFERENCE BOOKS

1.Outlines of Dairy Technology – Sukumar De

2.Milk Products Preparation and Quality Control- C.P.Anantha Krishnan

3.The Technology of Milk Processing- C.P. Anantha Krishnan

4.Modern Dairy Products- Lincoln M Lampert

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