

DEPARTMENT OF LIVESTOCK PRODUCTS TECHNOLOGY
M J F COLLEGE OF VETERINARY & ANIMAL SCIENCE CHOMU, JAIPUR

Course Outline for Theory (Session: 2021-22)

Tentative Lecture Schedule 3rd Year (MSVE-2016)

Course Title: Livestock Products Technology

Credit Hrs. :- 2+1=3

Duration of Lecture Class: 02-09-2021 to 30-06-22

Sr. No.	Date	Topic to be Covered	Hrs.
<i>UNIT 1 :- MILK AND MILK PRODUCTS TECHNOLOGY</i>			
01.	02-09-21	Retrospect and Prospects of milk industry in India	1
02.	04-09-21	Composition and nutritive value of milk	1
03.	09-09-21	Factors affecting composition of milk	1
04.	11-09-21	Physico-chemical properties of milk.	1
05.	18-09-21	Microbiological deterioration of milk and milk products	1
06.	23-09-21	Collection, chilling and standardization of milk	1
07.	25-09-21	Pasteurization and UHT treatment of milk	1
08.	30-09-21	Homogenization and bacto-fugation of milk	1
09.	09-10-21	Dried, dehydrated and fermented milk	1
10.	14-10-21	Preparation of cream	1
11.	16-10-21	Cheese- definition, classification, properties and mozzarella cheese	1
12.	21-10-21	Preparation of paneer or channa, khoa	1
13.	23-10-21	Preparation of ice-cream	1
14.	28-10-21	Preparation of ghee	1
15.	30-10-21	Common defects of milk products and their remedial measures,	1
16.	11-11-21	Packaging of milk and milk products	1
17.	13-11-21	Good manufacturing practices and implementation of HACCP in milk plant	1
18.	18-11-21	Organic milk products	1
19.	20-11-21	Preparation of dairy byproducts	1
20.	25-11-21	Food safety standards for milk and milk products	1
21.	27-11-21	Cleaning and sanitation in milk plant	1
22.	02-12-21	Dairy effluent management	1

First internal assessment Exam			
UNIT-II :- Wool Science			
23.	04-12-21	Introduction to wool, fur and pelt specialty fibers with respect to processing industry	1
24.	09-12-21	Glossary of terms of wool processing	1
25.	11-12-21	Basic structure and development of wool follicle	1
26.	16-12-21	Post shearing operations of wool	1
27.	18-12-21	Classification and grading of wool	1
28.	23-12-21	Physical and chemical properties of wool	1
29.	30-12-21	Impurity of wool and factors influencing the quality of wool	1
30.	06-01-22	Brief outline of processing of wool	1
Unit -III :-(Abattoir Practices and Byproducts Technology			
31.	08-01-22	Layout and management of rural and urban abattoirs	1
32.	15-01-22	Layout and management of modern abattoirs	1
33.	20-01-22	HACCP concepts in abattoir management	1
34.	22-01-22	FSSA standards on organization and layout of abattoirs	1
35.	27-01-22	Animal welfare and pre-slaughter care	1
36.	29-01-22	handling and transport of meat animals including poultry	1
37.	03-02-22	Procedures of Ante-mortem examination of meat animals	1
38.	05-02-22	Procedures of P.M examination of meat animals	1
39.	09-02-22	Slaughtering of meat animals and birds	1
40.	12-02-22	Dressing of meat animals and birds	1
41.	23-02-22	Layout and management of rural and urban abattoirs	1
42.	10-03-22	Layout and management of modern abattoirs	1
43.	12-03-22	Emergency and casualty slaughter	1
44.	16-03-22	Emergency and casualty slaughter	1
Second internal assessment Exam			
45.	19-03-22	Evaluation, grading and fabrication of dressed carcasses including poultry	1
46.	23-03-22	Abattoir byproducts; rendering, meat, bone, glue, gelatin	1
47.	26-03-22	Abattoir byproducts; rendering, meat, bone, glue, gelatin	1
48.	30-03-22	Abattoir byproducts; rendering, meat, bone, glue, gelatin	1
49.	07-04-22	By-products of pharmaceutical value	1
50.	09-04-22	Skin and hides; methods of flaying, defects, preservation and tanning	1
51.	16-04-22	Skin and hides; methods of flaying, defects, preservation and tanning	1
52.	21-04-22	Treatment of condemned meat and carcasses	1
53.	23-04-22	Management of effluent emanating from abattoir	1

Sports and cultural week			
Unit -IV :- (Meat Science)			
54.	28-04-22	Prospect of meat industry in India	1
55.	30-04-22	Structure and composition of muscle (including poultry muscle)	1
56.	05-05-22	Conversion of muscle to meat	1
57.	07-05-22	Fraudulent substitution of meat	1
58.	12-05-22	Preservation of meat and poultry; drying, salting, curing	1
59.	14-05-22	Preservation of meat and poultry: smoking, chilling, freezing	1
60.	19-05-22	Preservation of meat and poultry: canning, irradiation and chemicals	1
61.	21-05-22	Nutritive value and Ageing of meat.	1
62.	26-05-22	Modern processing technologies of meat and meat products	1
63.	28-05-22	Formulation and development of tandoori chicken, soup, pickles	1
64.	02-06-22	Formulation and development of meat: meat balls or patties	1
65.	04-06-22	Formulation and development of meat; kabab, sausages	1
Third internal assessment Exam			
66.	09-06-22	Laws governing national or international trade in meat and meat products	1
67.	11-06-22	Organic and genetically modified meat and poultry products	1
68.	16-06-22	Physico-chemical and microbiological quality of meat products	1
69.	18-06-22	Basics of sensory evaluation of meat products	1
70.	23-06-22	Nutritive value, preservation and packaging of egg and egg products	1
71.	25-06-22	Previous year question discussion	1
72.	30-06-22	Previous year question discussion	1

(Signature)
Head of Department

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M J F COLLEGE OF VETERINARY & ANIMAL SCIENCE CHOMU, JAIPUR
Course Outline for Practical (Session: 2021-22)

Tentative Lecture Schedule 3rd Year (MSVE-2016)

Course Title: Livestock Products Technology

Credit Hrs. :- 2+1=3

Duration of Lecture Class: 06-09-2021 to 23-05-2022

Name of Teachers: Prof. R.N Kachwaha (Head of Department)

Prof. Alpaf Husain

Dr. Asman Singh Gurjar

Dr. Manoj Bhunkar

S.N.	Days	Topic to be Covered	Hrs.
MILK AND MILK PRODUCTS TECHNOLOGY			
01.	06-09-21	Sampling and Determination of fat percentage by Gerber's method	2
02.	13-09-21	Determination of specific gravity and total solids and solids - not-fat content of milk sample	2
03.	20-09-21	Organoleptic test, Temperature measurement and heat stability of milk by clot on boiling test	2
04.	27-09-21	Determination of acidity of milk	2
05.	04-10-21	Sediment test, Alcohol test and Alizarin alcohol test	2
06.	11-10-21	Methylene blue reduction test and Ten minute resazurin reduction test	2
07.	18-10-21	To determine the presence of various adulterants in the milk	2
08.	25-10-21	Manufacturing of butter and ghee from makkhan Detection of vegetable/ hydrogenated oil added to desi ghee	2
09.	01-11-21	Manufacturing of ice cream and of milk beverages	2
10.	08-11-21	Manufacturing of paneer/channa and khoa from the given sample of milk	2
11.	15-11-21	Phosphatase test for efficiency of pasteurization	2
12.	22-12-21	Bacteriological examination of milk	2
13.	29-12-21	Visit to modern milk processing and milk manufacturing plants	2
UNIT-II :- Wool Science			
14.	06-12-21	Terminology, Parts of fleece and Sampling techniques of wool	2
15.	13-12-21	Methods of Shearing	2
16.	20-12-21	Estimation of staple length and number of crimps	2

17.	27-12-21	Estimation of fibre diameter and mean fibre length	2
18.	03-01-22	Estimation of medullation percentage and fleece density	2
19.	10-01-22	Estimation of scouring yield and grease content	2
20.	17-01-22	Preservation and processing of sheep pelts	2
21.	24-01-22	Visit to wool processing and testing center	2
Unit -III :- (Abattoir Practices and Byproducts Technology)			
22.	31-01-22	Study of different methods of slaughter of food animals	2
23.	07-02-22	Slaughter, dressing and cut up parts: cattle/buffalo and sheep/goat	2
24.	14-02-22	Slaughtering, dressing and cut up parts: pig and poultry	2
25.	21-02-22	Grading and evaluation of meat animal carcass including poultry	2
26.	28-02-22	Dressing percent and meat bone ratio of meat animal including poultry	2
27.	07-03-22	Preparation of different abattoir byproducts and Glandular by-products	2
28.	14-03-22	Tanning of skins and hides	2
29.	21-03-22	Visit to local slaughter house	2
Unit -IV :- (Meat Science)			
30.	28-03-22	Packaging of meat and meat products	2
31.	04-04-22	Packaging of eggs	2
32.	11-04-22	Deteriorative changes in meat and meat products	2
33.	18-04-22	Estimation of PH and (TBA) value of meat	2
34.	25-04-22	Estimation of Tyrosine value and (ERV) value of meat	2
35.	02-05-22	Preparation of ready-to-eat meat and poultry products	2
36.	23-05-22	Preservation and Evaluation of external and internal quality of egg	2

(Signature)
Head of Department