



Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore

Shri Vaishnav Institute of Home Science Choice Based Credit System (CBCS) in Light of NEP General Electives Offered PG

Subject Code	Category	Subject Name	Teaching and Evaluation Scheme								
			Theory			Practical		L	T	P	CREDITS
			End Sem University Exam	Two Term	Teachers Assessment	End Sem University Exam	Teachers Assessment				
GE MFSN 401	GE	Dairy and Meat Technology	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C -Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

UNIT II

Milk products (cream, butter, ice cream, curd, cheese, panir, khoa and ghee)-Introduction, definition, classification, methods of manufacture and its quality aspects. Adulteration of milk and milk products and its detection methods.

UNIT III

Meat Technology – Meat composition, types, pre-slaughter handling, slaughtering and related practices. Hygiene and sanitation practices of slaughter houses, grading, ageing, curing, smoking and tenderizing of meat. Methods of preservation of meat and value addition.

UNIT IV

Poultry - Poultry composition and types of poultry meat, processing plant operations (slaughter, bleeding, scalding, defeathering, eviscerating, chilling and packaging), tenderness and storage.
Eggs: composition, types, structure, quality factors, storage, egg products, bacterial infection and pasteurization, freezing, candling, drying and egg substitutes.

UNIT V

Fish - Fish composition, types, on-board handling & preservation, drying and dehydration, curing, smoking, marinades, fish products and by products of fish processing with its quality factors.

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Reference Books:

- Stadelman WJ. (1998). Egg and Poultry Meat Processing. VCH, New York.
- Bechtel, PJ. (1986). Muscle as Food. Academic Press, Orlando, FL.
- De SK (2001) Outlines of Dairy Technology, Oxford University Press, New Delhi

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