

DEPARTMENT OF LIVESTOCK PRODUCT TECHNOLOGY

Shourabh College of Veterinary Science, Kheda,

Hindaun City, Karauli

LECTURE SCHEDULE – THEORY AND PRACTICAL

Third Year B.V.Sc. & A.H.

LIVESTOCK PRODUCTS TECHNOLOGY

Credit Hrs. (2+1)

w.e.f. 02/12/2024

Theory

Lecture Duration: One hour

Name of Teachers: Dr. Yogesh Meena, Dr. Dhanraj Meena , Dr. Basant Bais and Dr. D.V. Deshpandey,

UNIT -1(MILK AND MILK PRODUCTS TECHNOLOGY)

S. No.	DATE	Topics
1.	5.12.2024	Retrospect and prospects of milk industry in India.
2.	6.12.2024	Layout of milk processing plant and its management
3.	12.12.2024	Composition of milk and nutrient value of milk
4.	13.12.2024	Factor affecting composition of milk physico-chemical properties of milk
5.	19.12.2024	Microbiological deterioration of milk and milk products
6.	20.12.2024	Collection, straining, filtration, clarification and chilling.
7.	26.12.2024	standardization and homogenization of milk.
8.	27.12.2024	Pasteurization , UHT treatment and bacteriostatic treatment of milk
9.	02.01.2025	Dried and dehydrated milk
10.	03.01.2025	Fermented milk. Dahi, yoghurt, lassi and acidophilus milk
11.	09.01.2025	Preparation of cream, (standards, common defects and remedial measures.)
12.	10.01.2025	Preparation of butter and ghee (standards, common defects and remedial measures.)
13.	16.01.2025	Preparation of paneer or chhana and khoa
14.	17.01.2025	Preparation of ice cream
15.	23.01.2025	Preparation of mozzarella cheese.
16.	24.01.2025	Utilization of dairy by-products, skim milk, whey etc Common defects of milk products and their remedial measures
17.	30.01.2025	Packaging, transportation and storage.
18.	31.01.2025	Distribution of milk and milk products
19.	06.02.2025	Good manufacturing practices.
20.	07.02.2025	Implementation of HACCP in milk plant.
21.	13.02.2025	Introduction to organic and functional milk products
22.	14.02.2025	Food safety standards for milk and milk products. Cleaning and sanitation in milk plant

23.	20.02.2025	Dairy effluent management
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UNIT -2 (WOOL SCIENCE)

S. No.	DATE	Topics
24.	21.02.2025	Introduction to wool and pelt and specialty fibers with respect to processing industry.
25.	27.02.2025	Glossary of terms of wool processing.
26.	28.02.2025	Basic structure and development of wool follicle
27.	06.03.2025	Post shearing operations of wool, classification and impurities.
28.	07.03.2025	grading of wool
29.	20.03.2025	Physical and chemical properties of wool, Impurities of wool
30.	21.03.2025	Factors influencing the quality of wool
31.	27.03.2025	Brief outline of processing of wool

UNIT -3 (ABATTOIR PRACTICES AND ANIMAL BYPRODUCTS TECHNOLOGY)

S. No.	DATE	Topics
32.	28.03.2025	Layout and management of rural, urban and modern abattoirs
33.	03.04.2025	FSSAI standards on organization and layout of an abattoir
34.	04.04.2025	Animal welfare and pre-slaughter care.
35.	14.04.2025	Handling and transport of meat animals including poultry
36.	17.04.2025	Procedures of Ante-mortem and post-mortem examination of meat animals
37.	24.04.2025	Slaughtering and dressing of meat animals and birds.
38.	25.04.2025	Emergency and casualty slaughter
39.	01.05.2025	Evaluation, grading and fabrication of dressed carcasses including poultry
40.	02.05.2025	Abattoir by-products,
41.	08.05.2025	rendering, meat bone, glue, gelatin, fat and byproducts of pharmaceutical value.
42.	09.05.2025	rendering, meat bone, glue, gelatin, fat and byproducts of pharmaceutical value.
43.	15.05.2025	Skin and hides;
44.	16.05.2025	Treatment of condemned meat and carcasses
45.	22.05.2025	methods of flaying, defects, preservation and tanning
46.	23.05.2025	Defects in hide.
47.	30.05.2025	Processing of leather. Preservation and tanning
48.	05.06.2025	Treatment of condemned meat and carcasses
49.	06.06.2025	HACCP concepts in abattoir management
50.	12.06.2025	Management of effluent emanating from abattoir

UNIT -4 (MEAT SCIENCE)

S. No.	DATE	Topics
51.	13.06.2025	Prospect of meat industry in India
52.	19.06.2025	Structure & composition of muscle (including poultry muscle). Nutritive value of meat.
53.	20.06.2025	Conversion of muscle to meat
54.	26.06.2025	Fraudulent substitution of meat
55.	27.06.2025	Preservation of meat and poultry ; drying salting, curing, smoking, chilling, freezing, canning, irradiation and chemicals
56.	03.07.2025	Chilling, freezing, canning and irradiation. Chemical preservation
57.	04.07.2025	Aging of meat
58.	10.07.2025	Modern processing technologies of meat and meat products
59.	11.07.2025	Packaging of meat and meat products
60.	17.07.2025	Formulation and development of meat and sea foods; kabab and sausages, meat balls/patties,
61.	18.07.2025	Tandoori chicken, meat soup, pickles, surimi, smoked fish.
62.	24.07.2025	Fermentation of meat products.
63.	25.07.2025	Physicochemical and microbiological quality of meat and their products products.
64.	31.07.2025	Basics of sensory evaluation of meat products
65.	01.08.2025	Composition of an egg.
66.	07.08.2025	Nutritive value
67.	08.08.2025	Preservation, packaging of egg and egg products.
68.	14.08.2025	Laws governing national / international trade in meat and meat products
69.	21.08.2025	Organic and genetically modified meat and poultry products
70.	22.08.2025	Organic and genetically modified meat and poultry product
71.	28.08.2025	Revision Class UNIT -1
72.	29.08.2025	Revision Class UNIT -2
73.	04.09.2025	Revision Class UNIT -3

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VETERINARY LIVESTOCK PRODUCTS TECHNOLOGY

Credit Hrs. (2+1)

w.e.f. 02/12/2024

Practical

Lecture Duration: Two hours

Name of Teachers: Dr. Yogesh Meena and Dr. Dhanraj Meena

UNIT -1(MILK AND MILK PRODUCTS TECHNOLOGY)

S. No.	DATE	Lecture Schedule
1.	05.12.2024- C batch 06.12.2024- A batch 07.12.2024- B batch	Sampling of milk
2.	12.12.2024- C batch 13.12.2024- A batch 21.12.2024- B batch	Platform tests (Physical examination, Acidity and Specific gravity of milk)
3.	19.12.2024- C batch 20.12.2024- A batch 28.12.2024- B batch	Estimation of fat in milk
4.	26.12.2024- C batch 27.12.2024- A batch 04.01.2025- B batch	Estimation of solid not fat of milk
5.	02.01.2025- C batch	Detection of adulteration of milk
	03.01.2025- A batch 18.01.2025- B batch	
6.	09.01.2025- C batch 10.01.2025- A batch 25.01.2025- B batch	Pasteurization: Holding and pasteurization
7.	16.01.2025- C batch 17.01.2025- A batch 01.02.2025- B batch	Cream separation.
8.	23.01.2025- C batch 24.01.2025- A batch 15.02.2025- B batch	Preparation of milk products: butter & ghee
9.	30.01.2025 C batch 31.01.2025- A batch 22.02.2025- B batch	Preparation of milk products: paneer/channa and khoa.
10.	06.02.2025- C batch 07.02.2025- A batch 01.03.2025- B batch	Preparation of milk products: ice cream/kulfi and milk beverages (whey drink & flavoured milk.
11.	13.02.2025- C batch 14.02.025- A batch 15.03.2025- B batch	Visit to dairy and processing of milk products manufacturing plants.

UNIT -2 (WOOL SCIENCE)

S. No.	DATE	Topics
12.	20.02.2025- C batch 21.02.2025- A batch 22.03.2025- B batch	Wool sampling techniques
13.	27.03.2025- C batch 28.02.2025.- A batch 22.03.2025- B batch	Tests for identification of wool; determination of fleece density and fiber diameter.
14.	03.04.02025- C batch 07.03.2025- A batch 29.03.2025- B batch	Staple length, crimp and medulation percentage Scouring/clean fleece yield

UNIT -3 (ABATTOIR PRACTICES AND ANIMAL BYPRODUCTS TECHNOLOGY)

S. No.	DATE	Lecture Schedule
15.	17.04.2025- C batch 21.03.2025- A batch 05.04.2025- B batch	Introduction
16.	24.04.2025- C batch 28.03.2025- A batch 19.04.2025- B batch	Methods of ritual slaughter
17.	01.05.2025- C batch 04.04.2025- A batch 26.04.2025- B batch	Methods of humane slaughter (stunning).
18.	08.05.2025- C batch 25.04.2025- A batch 03.05.2025- B batch	Flaying and dressing of food animals (buffalo, sheep and goat) including poultry.
19.	15.05.2025- C batch 02.05.2025- A batch 17.05.2025- B batch	Flaying and dressing of food animals (Pig and poultry).
20.	22.05.2025- C batch 09.05.2025- A batch 24.05.2025- B batch	Carcass evaluation
21.	05.06.2025- C batch 16.05.2025- A batch 31.05.2025- B batch	Determination of meat yield, dressing percentage, meat bone ratio
22.	12.06.2025- C batch 23.05.2025- A batch 21.06.2025- B batch	Preparation of different abattoir byproducts. Cut up parts of carcasses (Buffalo and Sheep/Goat).
23.	19.06.2025- C batch 30.05.2025- A batch 28.06.2025- B batch	Cut up parts of carcasses (Pig and Poultry). Visit to slaughter house or meat plant

UNIT -4 (MEAT SCIENCE)

S. No.	DATE	Lecture Schedule
24.	26.06.2025- C batch 06.06.2025- A batch 05.07.2025- B batch	Packaging of meat, poultry and shell eggs and their byproducts
25.	03.07.2025- C batch 13.06.2025- A batch 19.07.2025- B batch	Packaging of meat, poultry and shell eggs and their byproducts
26.	10.07.2025- C batch 20.06.2025- A batch 26.07.2025- B batch	Estimation of deteriorative changes in meat and meat products
27.	17.07.2025- C batch 27.06.2025- A batch 02.08.2025- B batch	Packaging of meat, aquatic foods and shell eggs and their products
28.	24.07.2025- C batch 04.07.2025- A batch 02.08.2025- B batch	Preparation of comminuted meat products: nuggets, patties
29.	31.07.2025- C batch 11.07.2025- A batch 23.08.2025- B batch	Preparation of comminuted meat products: sausages and meat balls

30.	07.08.2025- C batch 18.07.2025- A batch 30.08.2025- B batch	Preparation of non-comminuted meat products: Loaf.
31.	14.08.2025- C batch 25.07.2025- A batch 30.08.2025- B batch	. Preparation of fish products: surimi
32.	21.08.2025- C batch 01.08.2025- A batch 06.09.2025- B batch	Preparation of traditional meat products: tandoori chicken.
33.	28.08.2025- C batch 08.08.2025- A batch 28.08.2025- B batch	Preparation of traditional meat products: soup and biryani.
34.	04.09.2025- C batch 22.08.2025- A batch 04.09.2025- B batch	Evaluation of external and internal egg quality
35.	29.08.2025- C batch 29.08.2025- A batch 29.08.2025- B batch	Preservation techniques of eggs