

DEVA MATHA COLLEGE, KURAVILANGAD

Affiliated to Mahatma Gandhi University, Kottayam



REPORT

ADD-ON COURSE

In

PREPARATION AND MARKETING OF MILK PRODUCTS

Academic Year: 2021-22

PREPARATION AND MARKETING OF MILK PRODUCTS

Summary Report

One of the major hindrances in the growth of any country is unemployment, especially in this COVID-19 time. It is not only one of the major obstacles in the country's economic growth but also has several other repercussions on the individual as well as the society as a whole. In order to resolve the problem of unemployment, to overcome this problem to some extent and to improve the skills of the students Department of Chemistry conducted job-oriented and self-employment Add-on course on 'Preparation and Marketing of Milk Products'.

Course Objectives

- Students will acquire necessary knowledge and skills required for organizing and carrying out entrepreneurial activities for self-employment
- Students will develop the ability of analysing various aspects of entrepreneurship – especially defining competencies, resource allocation, and finally, to contribute to their entrepreneurial and managerial potentials.
- Students will be able to make various dairy products

Professional /Technical Skills

1. Able to make homemade chocolates and fancy sweets
2. Able to make value added dairy products

Students enrolled: 32

Pre-requisites to training

Inclination for taking up Milk products, diary based fancy sweets making as a self-employment occupation.6

Training outcomes

At the end of the training, the candidates will be able to

1. Appreciate the importance of embarking on self-employment and has developed the confidence and personal skills for the same.
2. Identify business opportunities in chosen sector / sub-sector and plan and market and sell products / services.
3. Start a small business enterprise by liaising with different stake holders.
4. Effectively manage small business enterprise.
5. Understand the various materials and other items required for making various dairy products.
6. Develop finished products such as milk peda, milk chocolates, milk based

puddings, pastries etc.

Professional /Technical Skills

3. Able to make homemade chocolates and fancy sweets
4. Able to make value added dairy products

Course Duration: 30 Hours.

Module1

Entrepreneurship ability among students (12 Hrs)

Self-employment. Pre-requisites of the skill development, time management, entrepreneurial ability. Market study. Defining Competencies – Combination of knowledge, skill, motive and trait. Resource allocation. Coordination, work study balance, core competency.

Module 2

Preparation of milk peda, sweet chocolates (8 Hrs)

Practical session demonstration cum training

Module 3

Preparation of milk based pudding, pastries (10 Hrs)

Practical session demonstration cum training

Course outcomes

At the end of the training, the candidates will be able to

1. Appreciate the importance of embarking on self-employment and has developed the confidence and personal skills for the same.
2. Identify business opportunities in chosen sector / sub-sector and plan and market and sell products / services.
3. Start a small business enterprise by liaising with different stake holders.
4. Effectively manage small business enterprise.
5. Understand the various materials and other items required for making various dairy products.
6. Develop finished products such as milk peda, milk chocolates, milk based puddings, pastries etc.

Assessment Procedure: The add on course shall carry 60 marks with 50% Continuous Assessment (equal weightage to Assignment, practical and viva voce) and 50% written examination of 1 hour duration.

Grading

The percentage of marks obtained by a candidate in a course will be indicated in a letter grade. Evaluation of the performance of the student will be rated as shown in the Table.

Letter Grade	Marks %
A	90 and above
B	80-89
C	70-79
D	60-69
E	50-59
RA(Reappearance)	< 50
W	Withdrawn from the examination

Programme Schedule

Day	Time	Programme	Trainer from CIPET
Session 1 03-03-2022	6.30 PM to 9.30 PM	Skill development for self-employment	Dr. Deepthi John
Session 2 04-03-2022	6.30 PM to 9.30 PM	Time management	Dr. Deepthi John
Session 3 05-03-2022	6.30 PM to 9.30 PM	Market study. Defining Competencies	Ms. Archana Devi K Raj ASAP Trainer
Session 4 06-03-2022	6.30 PM to 9.30 PM	Resource allocation, Coordination, work study balance, core competency	Ms. Archana Devi K Raj
Session 5 7-03-2022	9.00 AM -5.00 PM	Practical cum Demonstration-making of milk peda, milk chocolates	Ms. Archana Devi K Raj
Session 6 12-03-2022	9.00 AM -5.00 PM	Practical cum Demonstration-making of milk puddings, pastries	Ms. Archana Devi K Raj
Session 7 26-03-2022	9.00 AM – 11 AM	Assessment and Evaluation	

ATTENDANCE

	Name	03.03.20 22	04.03.20 22	05.03.20 22	06.03.20 22	07.03.20 22	12.03.20 22	12.03.20 22
1	KRISHNAPRASAD T K	P	P	P	P	P	P	P
2	MANU ROY	P	P	P	P	P	P	P
3	SHIJO JOY	P	P	P	P	P	P	P
4	ALINA BINESH	P	P	P	P	P	P	P
5	ALPHIA S	P	P	P	P	P	P	P
6	APARNA SURAN	P	P	P	P	P	P	P
7	ARYA SURESH	P	P	P	P	P	P	P
8	JUDIT CYRIAC	P	P	P	P	P	P	P
9	KRISHNAPRIYA H	P	P	P	P	P	P	P
10	P BHUVANESWARI	P	P	P	P	P	P	P
11	TREESA ALPHONSE PETER	P	P	P	P	P	P	P
12	VANDANA S	P	P	P	P	P	P	P
13	VARSHA VINOD	P	P	P	P	P	P	P
14	ABIN KURIAN	P	P	P	P	P	P	P
15	ABY JOSE	P	P	P	P	P	P	P
16	ACHUTH JAI	P	P	P	P	P	P	P
17	JIJO FRANCIS	P	P	P	P	P	P	P
18	KIRAN RAJ	P	P	P	P	P	P	P
19	LIBIN LIJU	P	P	P	P	P	P	P
20	PRAVEEN VINAY	P	P	P	P	P	P	P

21	AKHILA K A	P	P	P	P	P	P	P
22	AMMAL CLARA JOHN	P	P	P	P	P	P	P
23	ARDRA M ANIL	P	P	P	P	P	P	P
24	AUGUSTEENA JOSEPH	P	P	P	P	P	P	P
25	CHITHRANJALI R	P	P	P	P	P	P	P
26	JEEVA MARIA TOM	P	P	P	P	P	P	P
27	JYOTHIKA PRAKASH	P	P	P	P	P	P	P
28	KARTHIKA SHAJI	P	P	P	P	P	P	P
29	LAKSHMI P S	P	P	P	P	P	P	P
30	PARVATHY D	P	P	P	P	P	P	P
31	SANDRA ANILKUMAR	P	P	P	P	P	P	P
32	TEENU MARIA THOMAS	P	P	P	P	P	P	P

FEEDBACK

S .NO	Particulars	Very high (10)	High(8)	Adequate (6)	Low/less(4)	Very low/very less(2)
Indicator 1	Usefulness of the programme					
Indicator 2	Duration of the programme					
Indicator 3	Course content					
Indicator 4	Meeting your objectives					
Indicator 5	Proportionate coverage on knowledge/skill					
Indicator 6	Quality of presentation/course materials	Excellent (10)	Very good (8)	Good (6)	Satisfactory (4)	Poor(2)
Indicator 7	Training Methodology					
Indicator	Course					

20	PRAVEEN VINAY	8	8	8	8	8	8	9	8	10
21	AKHILA K A	8	6	8	8	8	8	9	8	10
22	AMMAL CLARA JOHN	8	8	8	8	8	8	8	8	10
23	ARDRA M ANIL	10	8	6	6	6	8	8	8	10
24	AUGUSTEENA JOSEPH	8	8	8	8	8	8	8	8	10
25	CHITHRANJALI R	8	6	8	8	8	8	6	8	8
26	JEEVA MARIA TOM	10	8	8	6	6	6	6	8	10
27	JYOTHIKA PRAKASH	10	6	8	8	8	6	6	8	10
28	KARTHIKA SHAJI	8	8	8	8	8	8	8	8	8
29	LAKSHMI P S	10	8	6	6	6	6	8	8	8
30	PARVATHY D	8	6	8	8	8	8	9	8	10
31	SANDRA ANILKUMAR	10	6	6	6	6	6	8	8	10
32	TEENU MARIA THOMAS	8	8	8	8	8	8	6	8	10

SCORE SHEET

Sl. No	Name	Score(out of 60)	Grade
1	KRISHNAPRASAD T K	58	A
2	MANU ROY	60	A
3	SHIJO JOY	59	A
4	ALINA BINESH	60	A
5	ALPHIA S	59	A
6	APARNA SURAN	59	A
7	ARYA SURESH	59	A
8		60	A

	JUDIT CYRIAC		
9	KRISHNAPRIYA H	59	A
10	P BHUVANESWARI	60	A
11	TREESA ALPHONSE PETER	60	A
12	VANDANA S	60	A
13	VARSHA VINOD	60	A
14	ABIN KURIAN	60	A
15	ABY JOSE	60	A
16	ACHUTH JAI	60	A
17	JJO FRANCIS	58	A
18	KIRAN RAJ	58	A
19	LIBIN LIJU	58	A
20	PRAVEEN VINAY	59	A
21	AKHILA K A	58	A
22	AMMAL CLARA JOHN	60	A
23	ARDRA M ANIL	58	A
24	AUGUSTEENA JOSEPH	60	A
25	CHITHRANJALI R	60	A
26	JEEVA MARIA TOM	60	A
27	JYOTHIKA PRAKASH	58	A
28	KARTHIKA SHAJI	58	A
29	LAKSHMI P S	58	A
30	PARVATHY D	60	A
31	SANDRA ANILKUMAR	60	A
32	TEENU MARIA THOMAS	60	A

Sample Certificate





Course Coordinator

Dr. Deepthi John

Assistant professor

Department of Chemistry



Principal

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Kuravilangad - 686 633*