

DEVA MATHA COLLEGE, KURAVILANGAD

Affiliated to Mahatma Gandhi University, Kottayam



Syllabus

ADD-ON COURSE

In

PREPARATION AND MARKETING OF MILK PRODUCTS

Academic Year: 2021-22



DEVA MATHA COLLEGE KURAVILANGAD

DEPARTMENT OF CHEMISTRY

Add on Courses offered for Students : 2021-2022

- **Fundamentals of Polymer Synthesis and Characterization Techniques - *for II DC Students***
DMCK/CHEM/AD 03/2021
- **Forensic Science - *for II DC Students***
DMCK/ CHEM/AD 04/2021
- **Preparation and Marketing of Milk Products - *for III DC Students***
DMCK/ CHEM/AD 05/2021

Department Coordinator: Dr. Deepthi John

Title: PREPARATION AND MARKETING OF MILK PRODUCTS

Instructional Hours: 30

Duration: 6 months

Mode of Instruction: Classroom teaching

Intake Capacity: 50

Eligibility: UG/PG students

PREPARATION AND MARKETING OF MILK PRODUCTS

Course Duration: 30 Hours.

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

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

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

Module 1

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



Principal
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Kuravilangad - 686 633