

Syllabus for Vocational Education and Training (VET) Course

Milk Chocolate Preparation and Marketing

Course Code	:	STCVE017
Course Coordinator	:	Gisha T Mathew
		Lecturer
		Department of Vocational Education
Maximum intake	:	40
Eligibility	:	Any regular UG or PG student of the College

Objective:

(1) To familiarize the students with milk chocolate preparation

Module 1	Introduction: Milk – Definition – Different sources of milk and their composition – Physical and Chemical properties
Module 2	Milk Processing: Pasteurized milk – Sterilized milk – Frozen concentrated milk – Toned and double toned milk
Module 3	Milk Chocolate Preparation and Marketing: Ingredients – Methods of preparation – Preservatives – Marketing management – Definition – Basic concepts – Industry practices – Pricing – Labelling – Packaging
References	Milk and Milk Products: Sukumar De Food: Fact and Principles: Shakuntala Manay Marketing Management: Philip Kotler

Theory: 30% & Practical: 70%