



ST. THOMAS COLLEGE PALAI

UGC Approved College with Potential for Excellence

Reaccredited by NAAC with A Grade (CGPA 3.30)

Syllabus for Vocational Education and Training (VET) Course

Preparation of Value Added Products using Milk

Course Code : **STCVET109**

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 provide hands on training to students in preparation of value added products using milk

Module 1 **Introduction:** Milk- Definition, Different sources of milk and other composition, Physical and Chemical properties, Pasteurized Milk- Sterilized milk, frozen concentrated milk, Toned and double, Toned milk. FSSAI standards and regulation. Value added products.

Module 2 **Milk Chocolate Preparation:** Ingredients –Methods of preparation, Sensory Evaluation

Module 3 **Milk Gulab Jamun preparation:** Ingredients –Methods of preparation, Sensory Evaluation

Theory: **30%** & Practical: **70%**