

Study Plan	
Mentor	Mahima Ma'am
Lecture Time	1 PM - 2 PM
Day & Date	Subject - Dairy Processing
Monday, Mar 16, 2026	Class 1: Status of dairy industry in India and abroad with major milk producing states and global comparison.
Tuesday, Mar 17, 2026	Class 2: Clean milk production principles, hygienic milking practices and sources of contamination.
Wednesday, Mar 18, 2026	Class 3: Milk procurement systems, pricing methods based on fat and SNF, and quality testing at collection centers.
Thursday, Mar 19, 2026	Class 4: Detection of common milk adulterants, rapid tests and legal standards under FSSAI.
Friday, Mar 20, 2026	Class 5: Transportation of milk, cold chain management, Operation Flood and recent dairy sector policies.
Monday, Mar 23, 2026	Class 6: Physical properties of milk including density, viscosity, surface tension and freezing point.
Tuesday, Mar 24, 2026	Class 7: Chemical composition of milk and comparison of cow, buffalo and other species with legal standards.
Wednesday, Mar 25, 2026	Class 8: Raw milk preservation methods including chilling, refrigeration and lactoperoxidase system.
Thursday, Mar 26, 2026	Class 9: Centrifugal separation, clarification and bactofugation principles and equipment.
Friday, Mar 27, 2026	Class 10: Factors affecting separation efficiency with numerical problems and troubleshooting.
Monday, Mar 30, 2026	Class 11: Homogenization theory, mechanism and types of homogenizers.
Tuesday, Mar 31, 2026	Class 12: Efficiency of homogenization and factors affecting fat globule size reduction.
Wednesday, Apr 1, 2026	Class 13: Impact of homogenization on milk stability, creaming and sensory quality.
Thursday, Apr 2, 2026	Class 14: Pasteurization principles and methods including LTLT and HTST systems.
Friday, Apr 3, 2026	Class 15: Sterilization, UHT processing and aseptic packaging technology.
Monday, Apr 6, 2026	Class 16: Cleaning and sanitization of dairy equipment including CIP systems and detergents.
Tuesday, Apr 7, 2026	Class 17: Special milks including standardized, toned, double toned and recombined milk with standards.
Wednesday, Apr 8, 2026	Class 18: Flavoured and fortified milk processing with quality defects and legal requirements.
Thursday, Apr 9, 2026	Class 19: Detection of preservatives, antibiotic residues and quality assurance systems.
Friday, Apr 10, 2026	Class 20: Comprehensive revision and unit test covering dairy industry to special milks.
Monday, Apr 13, 2026	Class 21: Classification of traditional Indian dairy products and general production methods.

Tuesday, Apr 14, 2026	Class 22: Manufacture, yield, packaging and defects of khoa and paneer.
Wednesday, Apr 15, 2026	Class 23: Processing steps and physico-chemical changes in chhena and rasgulla production.
Thursday, Apr 16, 2026	Class 24: Shelf life, storage changes and packaging systems of traditional dairy products.
Friday, Apr 17, 2026	Class 25: Legal standards and revision test on traditional dairy products.
Monday, Apr 20, 2026	Class 26: Cream separation, types of cream and butter manufacturing processes.
Tuesday, Apr 21, 2026	Class 27: Butter defects, butter oil and ghee production technology with standards.
Wednesday, Apr 22, 2026	Class 28: Margarine and fat spreads production, formulation and common defects.
Thursday, Apr 23, 2026	Class 29: Ice cream definition, composition and role of milk constituents and stabilizers.
Friday, Apr 24, 2026	Class 30: Freezing technology, overrun calculation, hardening, packaging and storage of ice cream.
Monday, Apr 27, 2026	Class 31: History, definition and classification of cheese varieties.
Tuesday, Apr 28, 2026	Class 32: Milk quality requirements and pre-treatments for cheese making.
Wednesday, Apr 29, 2026	Class 33: Role of starter cultures and additives in cheese production and quality.
Thursday, Apr 30, 2026	Class 34: Rennet action, coagulation mechanism and cheese ripening process.
Friday, May 1, 2026	Class 35: Manufacture and defects of Cheddar and Gouda cheese.
Monday, May 4, 2026	Class 36: Manufacture and characteristics of Mozzarella and Swiss cheese.
Tuesday, May 5, 2026	Class 37: Cheese storage conditions, defects and legal standards.
Wednesday, May 6, 2026	Class 38: Condensed milk processing, stabilizers and heat stability of milk.
Thursday, May 7, 2026	Class 39: Defects in condensed milk and their prevention methods.
Friday, May 8, 2026	Class 40: Dried milk production by spray drying and drum drying techniques.
Monday, May 11, 2026	Class 41: Milk powder defects, instantization process and storage stability.
Tuesday, May 12, 2026	Class 42: Manufacture of infant milk foods and malted milk products.
Wednesday, May 13, 2026	Class 43: Packaging materials, properties and selection criteria for dairy products.
Thursday, May 14, 2026	Class 44: Retort packaging systems and modified atmosphere packaging in dairy industry.
Friday, May 15, 2026	Class 45: Aseptic packaging systems and legal requirements of labeling and product information.

Monday, May 18, 2026	Class 46: Dairy by-products including whey and buttermilk with nutritional value.
Tuesday, May 19, 2026	Class 47: Processing technology and legal standards of dairy by-products.
Wednesday, May 20, 2026	Class 48: Membrane processing techniques including RO, UF, NF and MF applications in dairy.
Thursday, May 21, 2026	Class 49: Waste management in dairy plant including effluent treatment processes.
Friday, May 22, 2026	Class 50: Final comprehensive revision and full-length mock test of entire dairy processing syllabus.
Study Plan	
Mentor	Mahima Ma'am
Lecture Time	1 PM - 2 PM
Date	Subject - Dairy Chemistry
Friday, May 29, 2026	Class 1: Compositional differences among milk of various species including cow, buffalo, goat and human milk.
Monday, Jun 1, 2026	Class 2: Factors affecting composition of milk including breed, feed, stage of lactation, season and health.
Tuesday, Jun 2, 2026	Class 3: Colloidal state of milk, emulsion system and physico-chemical nature of milk.
Wednesday, Jun 3, 2026	Class 4: Physical properties of milk including density, specific gravity, surface tension, viscosity and refractive index.
Thursday, Jun 4, 2026	Class 5: Freezing point, electrolytes, ionic equilibrium and buffer capacity of milk.
Friday, Jun 5, 2026	Class 6: Oxidation-reduction potential, thermal conductivity and electrical conductivity of milk.
Monday, Jun 8, 2026	Class 7: Fundamentals of human nutrition and nutritional requirements of different age groups.
Tuesday, Jun 9, 2026	Class 8: Nutritional value of milk from different species and digestion and absorption of milk constituents.
Wednesday, Jun 10, 2026	Class 9: Vitamins, hormones, enzymes and bioactive components in milk.
Thursday, Jun 11, 2026	Class 10: Milk intolerance, hypersensitivity, food additives, antibiotics, radionuclides and toxic residues in milk.
Friday, Jun 12, 2026	Class 11: Nutraceuticals, antioxidants, food toxins and anti-nutritional factors in milk and milk products.
Monday, Jun 15, 2026	Class 12: Chemistry of carbohydrates in milk including lactose structure, properties and estimation techniques.
Tuesday, Jun 16, 2026	Class 13: Chemistry of milk proteins including classification, structure, physico-chemical properties and estimation methods.
Wednesday, Jun 17, 2026	Class 14: Chemistry of milk lipids including fatty acids, phospholipids, sterols and their analytical principles.

Thursday, Jun 18, 2026	Class 15: Chemistry of different milk products and integration revision with numerical and problem solving practice.
Study Plan	
Mentor	Mahima Ma'am
Lecture Time	1 PM - 2 PM
Date	Subject - Dairy Microbiology
Thursday, Jun 25, 2026	Class 1: Classification of microorganisms including prokaryotic and eukaryotic microorganisms.
Friday, Jun 26, 2026	Class 2: Structure, growth and nutrition of microorganisms with growth curve and influencing factors.
Monday, Jun 29, 2026	Class 3: Diversity of microorganisms in dairy environment and microbial genetics basics.
Tuesday, Jun 30, 2026	Class 4: Immunology basics related to milk, host defense and mastitis microbiology.
Wednesday, Jul 1, 2026	Class 5: Milk microflora, sources of contamination and public health significance.
Thursday, Jul 2, 2026	Class 6: Clean milk production and microbiology of fluid milk.
Friday, Jul 3, 2026	Class 7: Milk spoilage organisms and defects caused by bacteria, yeasts and molds.
Monday, Jul 6, 2026	Class 8: Milk-borne diseases and important dairy pathogens of public health concern.
Tuesday, Jul 7, 2026	Class 9: Microbiology of cream and butter including spoilage and defects.
Wednesday, Jul 8, 2026	Class 10: Microbiology of condensed, evaporated and dried milk products.
Thursday, Jul 9, 2026	Class 11: Microbiology of ice cream and indigenous dairy products.
Friday, Jul 10, 2026	Class 12: Starter cultures in dairy industry and role in fermented milk products.
Monday, Jul 13, 2026	Class 13: Probiotics, fermented dairy products and functional dairy microbiology.
Tuesday, Jul 14, 2026	Class 14: Food safety systems in dairy, HACCP principles and rapid microbial detection techniques.
Study Plan	
Mentor	Parikshit Sir
Lecture Time	2 PM - 3 PM
Date	Subject - Dairy Microbiology
Friday, Apr 3, 2026	Class 1: Animal husbandry aspects, dairy management microbiology and full revision with case studies.
Monday, Apr 6, 2026	Class 2: Animal husbandry aspects, dairy management microbiology and full revision with case studies.
Tuesday, Apr 7, 2026	Class 3: Animal husbandry aspects, dairy management microbiology and full revision with case studies.

Wednesday, Apr 8, 2026	Class 4: Animal husbandry aspects, dairy management microbiology and full revision with case studies.
Thursday, Apr 9, 2026	Class 5: Animal husbandry aspects, dairy management microbiology and full revision with case studies.
Friday, Apr 10, 2026	Class 6: Animal husbandry aspects, dairy management microbiology and full revision with case studies.
Study Plan	
Mentor	Sandeep Sir
Lecture Time	10 AM - 11 AM
Date	Subject - Dairy Processing
Friday, Apr 3, 2026	Class 1: Status of dairy industry in India and abroad with major milk producing states and global comparison.
Monday, Apr 6, 2026	Class 2: Status of dairy industry in India and abroad with major milk producing states and global comparison.
Tuesday, Apr 7, 2026	Class 3: Status of dairy industry in India and abroad with major milk producing states and global comparison.