Theory Syllabus   (30Lecture)

1) **Introduction**   (2L)
   - General information about milk.
   - Uses of Milk
   - Benefits of Milk
   - Uses of Milk

2) **Milk Analysis**   (4L)
   - Introduction
   - Sampling
   - Selection of Parameters
   - Preservation

3) **Constituents of Milk**   (2L)
   - Major Constituent (Water, Fat, Protein, Lactose, Mineral)
   - Minor Constituent(Vitamin, Enzyme, Pigment)
   - True Constituent (cosine, Lactose)

4) **Physico- Chemical Properties of Milk, Milk Products**   (4L)
   - Physical State of Milk
   - Acidity and p^H of Milk
   - Density And Specific Gravity
   - Colour of Milk
   - Flavour
   - Products of milk

5) **Impurity in Milk**   (1L)
   - Urea, iodine, Boric Acid, sugar ,Caustic soda, Detergent, starch

6) **Marketing of milk product**   (2L)

7) **Practical**   (15L)
   1) Determination of total solid.
   2) To determine the acidity of milk.
   3) To detect Cane sugar in Milk.
   4) To Determine Starch in Milk
   5) To detect the chloride content in Milk.