

LECTURE SCHEDULE (THEORY)**LPT (2+1)****IIIrd Year B.V.Sc. &A.H.**

SN		Topic	Course teacher
Unit-1 Milk and Milk Products Technology			
1.	11/12/2024	Retrospect and prospects of milk industry in India	Dr. Subhash S. Raut
2.	11/12/2024	Layout of milk processing plant and its management	Dr. Subhash S. Raut
3.	13/12/2024	Composition of milk	Dr. Subhash S. Raut
4.	13/12/2024	Nutritive value of milk	Dr. Subhash S. Raut
5.	18/12/2024	Factors affecting composition of milk	Dr. Subhash S. Raut
6.	20/12/2024	Physico-chemical properties of milk.	Dr.Ashlesha Ranade
7.	20/12/2024	Physico-chemical properties of milk.	Dr.Ashlesha Ranade
8.	27/12/2024	Microbiological deterioration of milk and milk products	Dr.Ashlesha Ranade
9.	01/01/2025	Collection, chilling, standardization, pasteurization, UHT treatment, homogenization, bactofugation	Dr. Subhash S. Raut
10.	01/01/2025	Collection, chilling, standardization, pasteurization, UHT treatment, homogenization, bactofugation	Dr. Subhash S. Raut
11.	03/01/2025	Dried, dehydrated and fermented milk	Dr. Subhash S. Raut
12.	03/01/2025	Dried, dehydrated and fermented milk	Dr. Subhash S. Raut
13.	08/01/2025	Introduction to functional milk products	Dr.Ashlesha Ranade
14.	10/01/2025	Preparation of cream	Dr.Ashlesha Ranade
15.	10/01/2025	Preparation of cream	Dr.Ashlesha Ranade
16.	15/01/2025	Cheese- definition, classification, properties	Dr.Ashlesha Ranade
17.	15/01/2025	Preparation of cheese, mozzarella cheese	Dr. Subhash S. Raut
18.	17/01/2025	Introduction to indigenous milk products	Dr.Ashlesha Ranade
19.	22/01/2025	Preparation of paneer or channa	Dr. Subhash S. Raut
20.	24/01/2025	Preparation of khoa	Dr. Subhash S. Raut
21.	24/01/2025	Preparation of ice-cream	Dr.Ashlesha Ranade
22.	25/01/2025	Preparation of ghee	Dr.Ashlesha Ranade
23.	31/01/2025	Common defects of milk products and their remedial measures	Dr. Subhash S. Raut
24.	01/02/2025	Packaging of milk and milk products	Dr. Subhash S. Raut
25.	12/02/2025	Transportation, storage and distribution of milk and milk products	Dr.Ashlesha Ranade
26.	14/02/2025	Good manufacturing practices	Dr. Subhash S. Raut
27.	14/02/2025	Good manufacturing practices	Dr. Subhash S. Raut
28.	14/02/2025	Implementation of HACCP in milk plant	Dr. Subhash S. Raut
29.	15/02/2025	Organic milk products	Dr.Ashlesha Ranade
30.	21/02/2025	Preparation of dairy byproducts	Dr. Subhash S. Raut
31.	21/02/2025	Preparation of dairy byproducts	Dr. Subhash S. Raut
32.	22/02/2025	Food safety standards for milk and milk products	Dr.Ashlesha Ranade

33.	28/02/2025	Cleaning and sanitation in milk plant	Dr.Ashlesha Ranade
34.	01/03/2025	Dairy effluent management	Dr.Ashlesha Ranade
35.	07/03/2025	Condensed milks	Dr.Ashlesha Ranade
Unit-2 Wool Science			
36.	22/03/2025	Introduction to wool, fur, pelt and specialty fibers with respect to processing industry	Dr.Ashlesha Ranade
37.	22/03/2025	Glossary of terms of wool processing	Dr.Ashlesha Ranade
38.	28/03/2025	Basic structure and development of wool follicle	Dr.Ashlesha Ranade
39.	29/03/2025	Post shearing operations of wool	Dr.Ashlesha Ranade
40.	04/04/2025	Classification and grading of wool	Dr. Subhash S. Raut
41.	04/04/2025	Physical and chemical properties of wool	Dr. Subhash S. Raut
42.	15/04/2025	Impurity of wool, factors influencing the quality of wool	Dr. Subhash S. Raut
43.	15/04/2025	Brief outline of processing of wool	Dr. Subhash S. Raut
Unit-3 Abattoir Practices and By-products Technology			
44.	17/04/2025	Layout and management of rural, urban and modern abattoirs	Dr. Pankaj Chawla
45.	23/04/2025	HACCP concepts in abattoir management	Dr. Subhash S. Raut
46.	23/04/2025	FSSAI standards on organization and layout of abattoirs.	Dr. Subhash S. Raut
47.	25/04/2025	Animal welfare and pre-slaughter care, handling and transport of meat animals including poultry	Dr. Pankaj Chawla
48.	25/04/2025	Animal welfare and pre-slaughter care, handling and transport of meat animals including poultry	Dr. Pankaj Chawla
49.	28/04/2025	Procedures of Ante-mortem of meat animals	Dr.Ashlesha Ranade
50.	01/05/2025	Procedures of post mortem examination of meat animals	Dr. Pankaj Chawla
51.	02/05/2025	Slaughtering and dressing of meat animals and birds	Dr. Subhash S. Raut
52.	08/05/2025	Emergency and casualty slaughter	Dr.Ashlesha Ranade
53.	09/05/202	Evaluation, grading and fabrication of dressed carcasses including poultry	Dr. Pankaj Chawla
54.	15/05/2025	Abattoir by-products; rendering, meat, bone, glue, gelatin, fat and by-products of pharmaceutical value	Dr.Ashlesha Ranade
55.	15/05/2025	Abattoir byproducts; rendering, meat, bone, glue, gelatin, fat and byproducts of pharmaceutical value	Dr.Ashlesha Ranade
56.	16/05/2025	Skin and hides; methods of flaying, defects, preservation and tanning	Dr. Subhash S. Raut
57.	16/05/2025	Skin and hides; methods of flaying, defects, preservation and tanning	Dr. Subhash S. Raut
58.	22/05/2025	Treatment of condemned meat and carcasses	Dr.Ashlesha Ranade
59.	23/05/2025	Management of effluent emanating from abattoir	Dr.Ashlesha Ranade
Unit-4 Meat Science			
60.	30/05/2025	Prospect of meat industry in India	Dr. Pankaj Chawla
61.	05/06/2025	Structure and composition of muscle (including poultry muscle)	Dr.Ashlesha Ranade
62.	06/06/2025	Conversion of muscle to meat.	Dr. Subhash S. Raut
63.	12/06/2025	Conversion of muscle to meat.	Dr. J.K. Das

64.	13/06/2025	Fraudulent substitution of meat	Dr. Pankaj Chawla
65.	19/06/2025	Preservation of meat and poultry; drying, salting, curing	Dr.Ashlesha Ranade
66.	20/06/2025	Preservation of meat and poultry: smoking, chilling, freezing	Dr. Subhash S. Raut
67.	26/06/2025	Preservation of meat and poultry: canning, irradiation and chemicals	Dr. J.K. Das
68.	27/06/2025	Nutritive value of meat.	Dr. Pankaj Chawla
69.	04/07/2025	Ageing of meat.	Dr.Ashlesha Ranade
70.	05/07/2025	Modern processing technologies of meat and meat products	Dr. Subhash S. Raut
71.	11/07/2025	Modern processing technologies of meat and meat products	Dr. J.K. Das
72.	18/07/2025	Packaging of meat and meat products	Dr. Pankaj Chawla
73.	19/07/2025	Formulation and development of tandoori chicken, soup, pickles	Dr.Ashlesha Ranade
74.	25/07/2025	Formulation and development of meat; kabab, sausages	Dr. Subhash S. Raut
75.	26/07/2025	Fermentation of meat products	Dr. J.K. Das
76.	01/08/2025	Physico-chemical and microbiological quality of meat and their products	Dr. Pankaj Chawla
77.	02/08/2025	Basics of sensory evaluation of meat products	Dr.Ashlesha Ranade
78.	08/08/2025	Nutritive value of egg and egg products	Dr. Subhash S. Raut
79.	22/08/2025	Preservation, packaging of egg and egg products	Dr. J.K. Das
80.	29/08/2025	Laws governing national or international trade in meat and meat products	Dr. Pankaj Chawla
81.	30/08/2025	Organic and genetically modified meat and poultry products	Dr.Ashlesha Ranade
82.	06/09/2025	Organic and genetically modified meat and poultry products	Dr. Subhash S. Raut

LECTURE SCHEDULE (PRACTICAL)

LPT (2+1)

IIIrdYear B.V.Sc. &A.H.

S.no.	Date	EXERCISE	
Unit-1 Milk and Milk Products Technology			
1.	12/12/2024 (B)	Sampling of milk	Dr.Ashlesha Ranade
	09/12/2024 (C)		
	10/12/2024 (A)		
2.	19/12/2024 (B)	Determination of fat percentage by Gerber's method	Dr. Subhash S. Raut
	09/12/2024 (C)		
	17/12/2024 (A)		
3.	26/12/2024 (B)	Determination of total solids and solids-not-fat content of milk sample	Dr.Ashlesha Ranade
	16/12/2024 (C)		
	24/12/2024 (A)		
4.	02/01/2025 (B)	Platform tests of milk	Dr. Subhash S. Raut
	23/12/2024 (C)		
	31/12/2024 (A)		
5.	09/01/2025 (B)	Cream separation	Dr. Subhash S. Raut
	30/12/2024 (C)		
	07/01/2025 (A)		
6.	16/01/2025 (B)	To determine the presence of various adulterants in the milk	Dr.Ashlesha Ranade
	13/01/2025 (C)		
	21/01/2025 (A)		
7.	23/01/2025 (B)	Manufacturing of Ice cream	Dr.Ashlesha Ranade
	20/01/2025 (C)		
	28/01/2025 (A)		
8.	23/01/2025 (B)	Manufacturing of butter	Dr. Subhash S. Raut
	20/01/2025 (C)		
	04/02/2025 (A)		
9.	30/01/2025 (B)	Manufacturing of ghee from makkhan	Dr.Ashlesha Ranade
	27/01/2025 (C)		
	11/02/2025 (A)		
10.	06/02/2025 (B)	Manufacturing of paneer/Channa	Dr. Subhash S. Raut
	27/01/2025 (C)		
	18/02/2025 (A)		
11.	13/02/2025 (B)	Preparation of khoa from the given sample of milk	Dr.Ashlesha Ranade
	03/02/2025 (C)		
	25/02/2025 (A)		
12.	20/02/2025 (B)	Preparation of milk beverages	Dr. Subhash S. Raut
	10/02/2025 (C)		
	04/03/2025 (A)		

13.	27/02/2025 (B)	Estimation of efficiency of pasteurization	Dr.Ashlesha Ranade
	17/02/2025 (C)		
	11/03/2025 (A)		
14.	06/03/2025 (B)	Visit to modern milk processing and milk products manufacturing plants	Dr. Subhash S. Raut
	24/02/2025 (C)		
	18/03/2025 (A)		
Unit-2 Wool Science			
15.	20/03/2025 (B)	Terms to be Remembered	Dr. Subhash S. Raut
	03/03/2025 (C)		
	25/03/2025 (A)		
16.	27/03/2025 (B)	Parts of Fleece	Dr.Ashlesha Ranade
	03/03/2025 (C)		
	01/04/2025 (A)		
17.	03/04/2025 (B)	Sampling Techniques of Wool	Dr. Subhash S. Raut
	10/03/2025 (C)		
	08/04/2025 (A)		
18.	17/04/2025 (B)	Estimation of Staple Length and Number of Crimps	Dr. Pankaj Chawla
	17/03/2025 (C)		
	15/04/2025 (A)		
19.	17/04/2025 (B)	Estimation of Fibre Diameter	Dr.Ashlesha Ranade
	24/03/2025 (C)		
	22/04/2025 (A)		
20.	24/04/2025 (B)	Estimation of Medullation Percentage	Dr. Subhash S. Raut
	07/04/2025 (C)		
	06/05/2025 (A)		
21.	01/05/2025 (B)	Estimation of Fleece Density	Dr. Pankaj chawla
	07/04/2025 (C)		
	13/05/2025 (A)		
22.	01/05/2025 (B)	Estimation of Scouring Yield	Dr. Subhash S. Raut
	21/04/2025 (C)		
	20/05/2025 (A)		
Unit-3 Abattoir Practices and Byproducts Technology			
23.	08/05/2025 (B)	Study of different methods of slaughter of food animals	Dr. Pankaj chawla
	28/04/2025 (C)		
	27/05/2025 (A)		
24.	15/05/2025 (B)	Slaughter, dressing and cut up parts: cattle/buffalo	Dr. Subhash S. Raut
	05/05/2025 (C)		
	03/06/2025 (A)		
25.	22/05/2025 (B)	Slaughter, dressing and cut up parts: sheep/goat	Dr.Ashlesha Ranade
	12/05/2025 (C)		

	10/06/2025 (A)		
26.	05/06/2025 (B)	Slaughter, dressing and cut up parts: pig	Dr. J. K. Das
	19/05/2025 (C)		
	17/06/2025 (A)		
27.	12/06/2025 (B)	Grading and evaluation of meat animal carcass including poultry	Dr. Subhash S. Raut
	26/05/2025 (C)		
	24/06/2025 (A)		
28.	19/06/2025 (B)	Dressing percent and meat bone ratio of meat animal including poultry	Dr. Pankaj chawla
	02/06/2025 (C)		
	01/07/2025 (A)		
29.	26/06/2025 (B)	Preparation of different abattoir by-products	Dr. Subhash S. Raut
	09/06/2025 (C)		
	08/07/2025 (A)		
30.	03/07/2025 (B)	Glandular by-products	Dr.Ashlesha Ranade
	16/06/2025 (C)		
	15/07/2025 (A)		
31.	10/07/2025 (B)	Tanning of skins and hides	Dr. J. K. Das
	23/06/2025 (C)		
	22/07/2025 (A)		
32.	17/07/2025 (B)	Visit to local slaughter house	Dr.Ashlesha Ranade
	30/06/2025 (C)		
	29/07/2025 (A)		
Unit-4 Meat Science			
33.	24/07/2025 (B)	Packaging of meat and meat products	Dr. Subhash S. Raut
	07/07/2025 (C)		
	05/08/2025 (A)		
34.	31/07/2025 (B)	Packaging of eggs	Dr.Ashlesha Ranade
	14/07/2025 (C)		
	05/08/2025 (A)		
35.	07/08/2025 (B)	Estimation of pH of meat	Dr. Subhash S. Raut
	21/07/2025 (C)		
	12/08/2025 (A)		
36.	14/08/2025 (B)	Estimation of extract release volume (ERV) of meat	Dr. Subhash S. Raut
	28/07/2025 (C)		
	12/08/2025 (A)		
37.	14/08/2025 (B)	Estimation of thiobarbituric acid value (TBA)	Dr. Pankaj chawla
	04/08/2025 (C)		
	19/08/2025 (A)		
38.	21/08/2025 (B)	Estimation of tyrosine value	Dr. J. K. Das
	11/08/2025 (C)		
	19/08/2025 (A)		
39.	21/08/2025 (B)	Dye (resazurin) reduction test	Dr. Subhash S. Raut

	11/08/2025 (C)		
	26/08/2025 (A)		
40.	28/08/2025 (B)	Preparation of ready-to-eat meat	Dr. Pankaj chawla
	18/08/2025 (C)	Preparation of ready-to-eat poultry products	
	26/08/2025 (A)		
41.	04/09/2025 (B)	Preservation of eggs	Dr. Subhash S. Raut
	25/08/2025 (C)		
	02/09/2025 (A)		
42.	04/09/2025 (B)	Evaluation of external quality of egg	Dr. Pankaj chawla
	01/09/2025 (C)	Evaluation of internal quality of egg	
	02/09/2025 (A)		

Course Teachers:

Dr. Pankaj chawla Dr. J. K. Das Dr. Ashlesha Ranade Dr. Subhash S. Raut
 (Assistant professor) (Assistant professor) (Assistant professor) (Associate professor)