

<b>Academic Regulations 2025 (as per ICAR VI<sup>th</sup> Dean's Committee)</b>		
<b>Course Code</b>	<b>Nomenclature</b>	<b>Credit Hours</b>
<b>Semester II</b>		
DT-121	Market Milk	4 (3+1)
SEC-121	Operation of liquid milk processing system	2 (0+2)
<b>Semester III</b>		
DT-211	Traditional Indian Dairy Products	3 (2+1)
<b>Semester IV</b>		
DT-221	Cheese Technology	5 (3+2)
DT-222	Fat Rich Dairy Products	3 (2+1)
DT-223	Ice-cream & Frozen Deserts	3 (2+1)
SEC-221	Operation of Ice-cream Freezers, Ice-candy making unit and their packaging	2 (0+2)
<b>Semester V</b>		
DT-311	Condensed & Dried Milks	4 (3+1)
DT-312	Dairy By-products Technology	3 (2+1)
<b>Semester VI</b>		
DT-321	Dairy Plant Management and Pollution Control	2 (1+1)
DT-322	Packaging of Dairy Products	2 (1+1)
DT-323	Food Technology - I	3 (2+1)
<b>Semester VII</b>		
DT-411	Food Technology-II	3 (2+1)
DT-412	Sensory Evaluation of Dairy Products	2 (1+1)
DT-413	Design and Formulation of Foods	3 (2+1)
Elective Course		
<b>Semester VIII</b>		
DT-421	In-Plant Training	<b>20 (0+20)</b>