

DEPARTMENT OF DAIRY TECHNOLOGY
COLLEGE OF DAIRY TECHNOLOGY, UDGIR

Faculty Position: The Department of Dairy Technology has the following sanctioned faculty positions:

- Professor: One
- Associate Professor: One
- Assistant Professors : Two

Departmental subjects: As per the Sixth Dean Committee recommendations, the Department of Dairy Technology offers twelve core courses and Skill Enhancement (SEC) modules, designed to award a B.Tech. (Dairy Technology).

Core Courses:

DT-1201 Market Milk	DT-3608 Dairy Plant Management and Pollution Control
DT-2302 Traditional Dairy Products	DT-3609 Packaging of Dairy Products
DT-2303 Fat-rich Dry Products	DT-3610 Food Technology-I
DT-2404 Cheese Technology	DT-4711 Sensory evaluation of Dairy Products
DT-2405 Ice Cream and Frozen Desserts	DT-4712 Food Technology-II
DT-3506 Condensed and Dried Milks	DT-3507 By-products Technology
DT- Skill Enhancement (SEC) Modules	

Departmental laboratories:

Sr. No.	Name of Laboratory	Specialty to conduct practical
1.	Western Dairy Products Lab.	Practical of western dairy products manufacturing.
2.	Traditional Dairy Products Lab.	Practical of Traditional dairy products manufacturing.
3.	Sensory evaluation Lab.	Practical of sensory evaluation
4.	Packaging of Dairy Products Lab.	Practical of testing of Packaging materials for dairy products
5.	Food Technology Lab.	Practical of Food Technology

Infrastructure and Equipment: The department boasts a wide array of advanced equipment to support practical learning and research, ensuring students gain hands-on experience in dairy technology operations.

Lab Spray Dryer	Softy Ice Cream Machine
Mini tray dryer	Kulfi Making Unit
Falling Ball viscometer	Paneer Press
Ice Gola Machine	Sieve shaker
Cream separator	Bulk density apparatus
Butter churner (SS)	Vacuum Oven
Microwave Oven	Willy Mill
CoBB tester	Hot air oven
Bursting strength tester	Tearing strength tester

Photo Gallery








