



GOVERNMENT OF INDIA
MINISTRY OF SKILL DEVELOPMENT & ENTREPRENEURSHIP
DIRECTORATE GENERAL OF TRAINING

COMPETENCY BASED CURRICULUM

DAIRYING

(Duration: One Year)

CRAFTSMEN TRAINING SCHEME (CTS)

NSQF LEVEL- 4



SECTOR –FOOD INDUSTRY



Directorate General of Training

DAIRYING

(Non-Engineering Trade)

(Revised in 2019)

Version: 1.2

CRAFTSMEN TRAINING SCHEME (CTS)

NSQF LEVEL - 4

Developed By

Ministry of Skill Development and Entrepreneurship

Directorate General of Training

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1. COURSE INFORMATION

During the one-year duration of 'Dairying' trade, a candidate is trained on Professional Skill, Professional Knowledge and Employability Skill related to job role. In addition to this, a candidate is entrusted to undertake project work and extracurricular activities to build up confidence. The broad components covered under Professional Skill subject are as below:

During the year, trainee learns about elementary first-aid, firefighting, environment regulation and housekeeping, etc. The trainee learns about different breeds of cows/ buffalos and handle new born calf. Learns to groom animals and maintain sanitation of sheds. Observe and identify symptoms of certain specific disease in animals. The trainee learns to prepare feed and fodder for dairy. He also learns about allied trades tools and basic machinery used in electrical and mechanical maintenance. The trainee learns to use and maintain boilers and associated system used in the dairy industry. The trainee learns to use and maintain refrigeration, air conditioning systems and instruments used in the dairy industry. He carries out various tests by collecting milk samples and determines the specific gravity of milk samples. Counts different types of microorganisms in milk samples and carries out COB and MBR tests. The trainee learns the process of pasteurization of milk. Prepares sterilized, toned, doubled toned milk, butter, ghee and other dairy products.

5. LEARNING OUTCOME

Learning outcomes are a reflection of total competencies of a trainee and assessment will be carried out as per the assessment criteria.

5.1 LEARNING OUTCOMES (TRADE SPECIFIC)

1. Recognize different breeds of Cows & buffaloes following safety precautions.
2. Handle the new born calf, its sanitation etc.
3. Plan the floor arrangement after different animal houses.
4. Groom & wash the animals along with cleaning & sanitation of sheds.
5. Observe & identify symptoms of certain specific disease in animals.
6. Prepare feed and fodder for Dairy.
7. Use different types of cutting drilling, tapping, grinding & other required tools, coupler and valves used in Dairy.
8. Maintain electrical wiring and other electrical machinery used in Dairy.
9. Use and maintain boilers and associated system machinery used in Dairy.
10. Use and maintain the Refrigeration and Air Conditioning system used in Dairy.
11. Use and maintain instrumentation system used in Dairy.
12. Carryout various tests by collecting milk sample.
13. Determine the specific gravity of milk samples and carry out test using various testing techniques.
14. Count different types of microorganisms and milk samples.
15. Carry out COB and MBR tests.
16. Carryout Pasteurization of milk.
17. Prepare sterilized, toned and doubled toned milk followed by packing. Prepare butter, ghee and other dairy products.
18. Maintain records, balance sheet and other related documents used in dairy industry.