

AG423 Dairy and Food Engineering

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Course Description & Objectives:

The practical in relation dairy and food engineering would be performed by the student in this laboratory.

Course Outcomes:

Students will get information about different processing machineries and their uses on industrial scale.

1. Study of a composite pilot milk processing plant & equipments
2. Study of pasteurizers
3. Study of sterilizers
4. Study of homogenizers
5. Study of separators
6. Study of butter churners
7. Study of evaporators
8. Study of milk dryers
9. Study of freezers
10. Design of food processing plants & preparation of layout
11. Visit to multiproduct dairy plant
12. Determination of physical properties of food products
13. Estimation of steam requirements
14. Estimation of refrigeration requirements in dairy & food plant
15. Visit to Food industry