

Dairy Technology Training

Join our Dairy Technology Training in Hyderabad, Telangana, and earn a valuable certificate. Master dairy processing, product development, and quality control with hands-on experience and modern techniques to excel in the dairy industry.

Dairy Technology Training Modules

1. [Milk collection and handling](#)
2. [Milk testing and quality control](#)
3. [Dairy microbiology techniques](#)
4. [Pasteurization and sterilization processes](#)
5. [Fermentation and dairy cultures](#)
6. [Dairy product processing](#)
7. [Packaging and storage of dairy products](#)
8. [Dairy equipment operation and maintenance](#)
9. [Hygiene and sanitation in dairy production](#)
10. [Waste management and by-product utilization in dairy technology](#)

Milk collection and handling

Fee: Rs 35000/- | Duration: 30 to 45 Days

1. Milk sampling procedures
2. Milk cooling and storage techniques
3. Milk transportation protocols
4. Sanitization of milk containers
5. Prevention of contamination during collection
6. Milk weighing and documentation
7. Raw milk filtration methods
8. Handling different types of milk (cow, buffalo, goat)
9. Managing milk flow in bulk tanks
10. Automated milking systems
11. Milking frequency optimization
12. Post-milking handling and cooling
13. Field testing for contamination
14. Protocols for hand milking
15. Safe milk collection in urban environments
16. Cleaning protocols for collection equipment
17. Milk traceability systems

Milk testing and quality control

Fee: Rs 55000/- | Duration: 45 to 60 Days

1. Fat content analysis
2. Protein content analysis
3. Somatic cell count (SCC) testing
4. Bacterial count testing
5. Antibiotic residue detection
6. Lactose content testing
7. Freezing point test for added water detection
8. pH measurement of milk
9. Adulteration detection methods
10. Milk enzyme activity tests
11. Clot-on-boiling test
12. Alcohol test for stability
13. Urea testing in milk
14. SNF (Solids-not-fat) calculation
15. Test for presence of pesticides
16. Brucella ring test
17. Calcium and phosphate content measurement
18. Standard plate count method

Dairy microbiology techniques

Fee: Rs 65000/- | Duration: 45 to 60 Days

1. Isolation of lactic acid bacteria
2. Microbial quality testing of dairy products
3. Identification of spoilage organisms
4. Fermentation bacteria culture techniques
5. Pathogen testing (Salmonella, Listeria, etc.)
6. Coliform count in dairy products
7. Yeast and mold detection
8. Bacterial growth curve analysis
9. Starter culture characterization
10. Probiotic bacteria isolation and analysis
11. Detection of heat-resistant bacteria
12. Antimicrobial sensitivity testing for dairy pathogens
13. Milk spoilage organism identification
14. Use of PCR for pathogen detection
15. Plate count method for bacteria in dairy
16. Biochemical identification of dairy microbes
17. Biofilm formation testing in dairy pipelines
18. Indicator organism testing in dairy
19. Quality control of probiotic cultures

Pasteurization and sterilization processes

Fee: Rs 85000/- | Duration: 60 Days

1. Low-temperature long-time (LTLT) pasteurization
2. High-temperature short-time (HTST) pasteurization
3. Ultra-high-temperature (UHT) sterilization
4. Validation of pasteurization process
5. Heat resistance testing of microorganisms
6. Effect of pasteurization on milk components
7. Inactivation of enzymes during pasteurization
8. Batch pasteurization procedures
9. Continuous flow pasteurization
10. Fouling prevention in pasteurizers
11. Cleaning and sanitization of pasteurizers
12. Sterilization of dairy equipment
13. Microbial spore inactivation during sterilization
14. Steam sterilization methods
15. Dry heat sterilization
16. Filter sterilization for liquids
17. Autoclave usage in dairy plants
18. Temperature control in pasteurization

Fermentation and dairy cultures

Fee: Rs 85000/- | Duration: 60 to 90 Days

1. Fermented milk product protocols (e.g., yogurt, kefir)
2. Starter culture preparation and handling
3. Maintenance of dairy starter cultures
4. pH control during fermentation
5. Lactic acid fermentation in milk
6. Culture inoculation methods
7. Fermentation monitoring and control
8. Preparation of probiotic yogurt
9. Fermentation kinetics studies
10. Ripening of fermented dairy products
11. Acid and gas production in fermented milk
12. Microbial activity during dairy fermentation
13. Cheese fermentation protocols
14. Biochemical changes during fermentation
15. Control of undesirable fermentations

Dairy product processing

Fee: Rs 150000/- | Duration: 60 to 90 Days

1. Cheese making protocols

2. Butter production techniques
3. Yogurt production process
4. Whey processing and utilization
5. Evaporated and condensed milk production
6. Ice cream manufacturing process
7. Ghee production
8. Cottage cheese production
9. Buttermilk production
10. Flavored milk production
11. Fat separation techniques
12. Methods for homogenization of milk
13. Protein recovery from whey
14. Powdered dairy product processing

Packaging and storage of dairy products

Fee: Rs 150000/- | Duration: 60 to 90 Days

1. Shelf life extension techniques
2. Packaging materials for dairy products
3. Vacuum packaging protocols
4. Modified atmosphere packaging (MAP)
5. Storage temperature and humidity control
6. Handling and storage of perishable dairy products
7. Freezing methods for dairy products
8. Oxygen barrier packaging for milk
9. Active packaging solutions
10. Biodegradable packaging options
11. Packaging integrity testing
12. Cold chain management for dairy
13. Light-resistant packaging for dairy products
14. Labeling requirements for dairy products
15. Microbial spoilage prevention during storage
16. Storage protocols for different dairy products

Dairy equipment operation and maintenance

Fee: Rs 250000/- | Duration: 90 to 120 Days

1. Milk separators and homogenizers operation
2. Cleaning-in-place (CIP) protocols for dairy equipment
3. Pasteurizer maintenance
4. Filling and packaging machine operation
5. Maintenance of chilling and freezing equipment
6. Inspection of heat exchangers
7. Sanitization of dairy tanks
8. Repairing dairy equipment components

9. Milk pumps and piping system maintenance
10. Evaporator and dryer maintenance
11. Calibration of dairy processing instruments
12. Routine inspection and troubleshooting
13. Sterilization of equipment for yogurt production
14. Preventive maintenance schedules
15. Machinery lubrication practices
16. Automation in dairy equipment

Hygiene and sanitation in dairy production

Fee: Rs 150000/- | Duration: 90 to 120 Days

1. Personal hygiene standards for dairy workers
2. Sanitization of dairy processing areas
3. Cleaning procedures for dairy equipment
4. Control of cross-contamination
5. HACCP implementation in dairy plants
6. Use of sanitizers in dairy production
7. Wastewater management protocols
8. Cleaning protocols for raw milk tanks
9. Microbial control in production areas
10. Prevention of biofilm formation
11. Floor cleaning and drainage maintenance
12. Air quality control in dairy plants
13. Hand hygiene and glove use protocols
14. Storage of cleaning agents and chemicals
15. Regular monitoring and inspection
16. Documentation of cleaning schedules
17. Waste handling and disposal protocols

Waste management and by-product utilization in dairy technology

Fee: Rs 350000/- | Duration: 120 to 150 Days

1. Effluent treatment plant (ETP) operations
2. Whey utilization for protein extraction
3. Biogas production from dairy waste
4. Water recycling protocols
5. Sludge management in dairy plants
6. Composting of dairy solid waste
7. Zero liquid discharge (ZLD) techniques
8. Recycling packaging waste
9. Energy recovery from waste streams
10. Animal feed production from dairy by-products
11. Organic fertilizer from dairy effluents
12. Milk waste valorization

13. Managing chemical waste from cleaning operations
14. Reduction of carbon footprint in dairy plants
15. Optimization of water usage

Note: Modules mentioned above are for professionals who want to invest on their skills, mostly sponsored by respective companies / industries, these are not for students who cannot afford them.

Contact via whatsapp on +91-7993084748 for more details or application / joining process