

Counselling schedule for practicals (DMT), 2017

Venue: Faculty of Interdisciplinary Sciences(Nanotech Building) Jamia Hamdard, New Delhi

S.No	Course code	Session	S.NO. of the Experiment and Name	
1.	BPVI-021	1.	1. Estimation of Moisture	07.01.17
2.	Do	2	2. Estimation of Crude protein	
3.	Do	3	3. Determination of total lipid content of a tissue	
4.	Do	4	4. Determination of ash	08.01.17
5.	Do	5	5. Sterilization of laboratory glassware and equipments	
6.	Do	6	6. Collection and transport of food samples for microbiological analysis	
7.	Do	7	7. Preparation of media	14.01.17
8.	Do	8	8. Inoculation techniques and incubation of culture	
9.	Do	9	9. Enumeration of microbes in food samples	15.01.17
10.	Do	10	10. Demonstration of microscope	
11.	Do	11	11. Staining techniques	
12.	BPVI-022	12	12 Drawing the layout plan of Abattoir for Buffalo/Sheep& Goat/Pig	Only demo on Computer After 28.02.17
13.	Do	13	13. Visit to Abattoir	
14.	Do	14	14. Slaughter and Dressing of Sheep& Goat	
15.	Do	15		
16.	Do	16	15. Slaughter and Dressing of Pig	
17.	Do	17		
18.	Do	18	16. Slaughter and Dressing of Buffalo	
19.	Do	19		
20.	Do	20	17. Ante-mortem examination and judgment	
21.	Do	21	18. Post-mortem examination and judgment	
22.	BPVI-023	22	19. Carcass /Meat Grading and Cutting- Sheep and Goat	Only demo on Computer After 28.02.17
23.	Do	23	20. Carcass /Meat Grading and Cutting- Pig	
24.	Do	24	21. Carcass /Meat Grading & Cutting- Buffalo	
25.	Do	25	22. Determination of pH of meat	21.01.17
26.	Do	26	23. Determination of water holding capacity	
27.	Do	27	24. Identification of meat	
28.	BPVI-024	28	25. Introduction to Product Formulation	22.01.17

29.	Do	29	26. Preparation of Meat Emulsion	
30.	Do	30	27. Preparation of Sausages	
31.	Do	31	28. Preparation of Meat Balls and Patties	28.01.17
32.	Do	32	29. Preparation of Meat Nuggets	
33.	Do	33	30. Preparation of Meat Kabab	
34.	Do	34	31. Preparation of Meat Roll	29.01.17
35.	Do	35	32. Preparation of Meat Pickle	
	Do	36	33.	
37.	Do	37		
38.	BPVI-025	38	38. Packaging materials	04.02.17
39.	Do	39	39. Sealing machines 40. Labelling specification	
40.	Do	40	41. Vacuum and modified atmosphere packaging	05.02.17
41..	Do	41	42. Sensory evaluation laboratory	
42.	Do	42	43. Selection of sensory panelist	
43.	Do	43	44. Use of Hedonic scale 45. Consumer evaluation	11.02.17
44.	Do	44	36. Quality assurance by assessment of plant sanitation and carcass Contamination	
45	Do	45		
46	BPVI-026	46	43. Candling and Grading of eggs	12.02.17
47	Do	47	44. Preservation of shell egg	
48	Do	48	45. Egg pickle production	
49	Do	49	46. Evaluation of carcass quality of poultry	18.02.17
50	Do	50	47. Preparation of tandoori chicken	
51	Do	51	48. Preparation of chicken sausage	
52	Do	52	49. Preparation of chicken patties	19.02.17
53	BPVI-027	53	50. Preparation of Casing and its grading	

54	Do	54	51. Preparation of Blood meal	
55	Do	55	52 .Preparation Bone meal	25.02.17
56	Do	56	53. Preparation of Meat meal	
57	Do	57	54. Preservation of hide and skin	26.02.17
58	Do	58	55. Quality evaluation of bone meal and meat meal	
59	Do	59	56. Collection of some glands for primary preservation	04.03.17
60	BPVI-028	60	57 .Visit to Livestock market and preparation of report	05.03.17
61	Do	61	58. Derivation of cost and supply functions for livestock products and Byproducts	11.03.17
62	Do	62	59. Estimation of capital requirement of setting up of Meat processing plant	
63	Do	63	60. Preparation of loan amortization plans	12.03.17
64	BPVI-021	64	Unguided practical	
65	Do	65		
66	BPVI-022	66	Unguided practical	
67	Do	67		
68	BPVI-023	68	Unguided practical	
69	Do	69		
70	BPVI-024	70	Unguided practical	
71	Do	71		
72	BPVI-025	72	Unguided practical	
73.	Do	73		
74	BPVI-026	74	Unguided practical	
75	Do	75		
76	BPVI-027	76	Unguided practical	
77	Do	77		
78	BPVI-028	78	Unguided practical	
79	Do	79		

Note : The schedule is only indicative ,The order of experiment & Counselor are subject to change