

ASSIGNMENT

1. Pasteurize milk and other products and see how micro organisms are being destroyed at different stages.
2. List out all different types of lassi things that could be used in a lassi preparation
3. Take a round in the laboratory and list out all the chemicals available and chart them into different PH values. Differentiate them into acidic, alkaline and neutral.
4. Butter milk and its nutritional benefits?
5. List out all the beneficial organisms used in dairy industry.
6. Visit the nearest dairy unit and list out all the procedures that they do practically.
7. List out curd preparation and microorganisms involved in the processes?
8. Educate your friends about nutritional benefits of fermented dairy products?
9. Try out different types of cheeses making and list out different types of cheeses and their shelf life?
10. Write flow chart for curd making looking at the processing units for large scale curd making.
11. Make a good chart of all fermented dairy products available in the market and its uses.
12. Name the micro organisms which are useful and harmful in our daily lives
13. Keep an eye on your nearest dairy ,learn how they are fermenting milk.