



TEACHER: Dr. KIRTI SINGLA
DEPARTMENT OF FOOD SCIENCE
MEHR CHAND MAHAJAN DAV COLLEGE FOR WOMEN
E-CONTENT - MFT SEM. IV
SUBJECT: PROCESSING OF FOODS OF ANIMAL ORIGIN

1. **Students please click on the link and listen to the video on:**
PART-I: Definition, Chemical Composition, Factors and Physico-chemical Properties of Milk
https://drive.google.com/file/d/1qv_nNr39byONFJBmkZeMfovuN3QECJJ/view?usp=sharing
https://drive.google.com/file/d/1EM_VS3rfgZbBJbdCj_Sy497yTZTyLL_j/view?usp=sharing
PART-II: Pasteurized Milk
<https://drive.google.com/file/d/14OzM14MUMXOpBAMyphu3G2rwOdNfxjZN/view?usp=sharing>

2. **Answer the following MCQs and test your knowledge of the topic:**
PART-I: Definition, Chemical Composition, Factors and Physico-chemical Properties of Milk
<https://docs.google.com/forms/d/e/1FAIpQLScSui2nAkSf6dwtfhGikLfmQftSRsqs6KIY2r6NrLuXBW5D4A/viewform>
PART-II: Pasteurized Milk
https://docs.google.com/forms/d/e/1FAIpQLSfZ-zm_F8yT5_I0WpHHyOj8u9Px4qchowRyQ5GRoxYLoYDyVA/viewform

3. **Additional Resources:**
https://youtu.be/nB-jOi_bOow

4. **Short Question Answers and Long Questions:**
<https://docs.google.com/forms/d/e/1FAIpQLSfMK8GhWDzlfB2OKc4ItvjCZ7LNnOKkaqYLrBvkULK3fvzCpA/viewform>

5. **Additional Readings:**
De Sukumar (2012). *Outlines of Dairy Technology*. Oxford Univ. Press, ND
Walstra, P. (2009). *Dairy Technology*. New Delhi: Oxford Univ. Press.