

## Department of Livestock Products Technology

### Profile:

The independent department of Livestock Products Technology was created in 1999 as per the norms of Veterinary Council of India (VCI). The Department is actively engaged in the teaching, research and extension activities. Department is actively engaged in the teaching of Livestock Products Technology to U.G. students, P.G. Students and Ph.D Students.

### Faculties:

Sr. No.	Name with photograph	Designation	Phone (O)	Cell No	Inter Com No.	E-Mail
1	 Dr. B. C. Parmar	Associate Professor & Head(I/C)	02692-225986	9974143357	986	<a href="mailto:bcparmar@aaui.in">bcparmar@aaui.in</a>
2	 Dr. M. A. Gamit	Assistant Professor	02692-225986	7984728501	986	<a href="mailto:drmartina@aaui.in">drmartina@aaui.in</a>

### Major Activities:

#### I. Teaching

##### A. UG Courses

Unit No.	Unit Title	Credit
Unit - 1	Milk and Milk Products Technology	2+1=3
Unit - 2	Wool Science	
Unit - 3	Abattoir Practices and Animal By-products Technology	
Unit - 4	Meat Science	

## B. PG Courses

Sr. No.	Course No.	Title of the Course	No. of Credits/Week		
			Lect	Pract.	Total
1	LPT-601	Fresh Meat Technology	1	1	2
2	LPT-602	Meat Processing, Packaging, Quality Control And Marketing	2	1	3
3	LPT-603	Poultry And Fish Products Technology	2	1	3
4	LPT-604	Egg And Egg Products Technology	1	1	2
5	LPT-605	Abattoir And Poultry Processing Plant Practices	1	1	2
6	LPT-606	Slaughter House Byproducts Technology	2	1	3
7	LPT-607	Processing And Marketing Of Wool	2	1	3
8	LPT-608	Market Milk Processing And Dairy Plant Practices	2	1	3
9	LPT-609	Quality Control Of Milk And Milk Products	1	1	2
10	LPT-610	Technology Of Milk Products	2	1	3
11	LPT-611	Biotechnology Of Foods Of Animal Origin	1	1	2
12	LPT-612	In-Plant Training (Non-Credit)	0	2	2
13	LPT-691	Master's Seminar	1	0	1

## C. Ph.D Courses

Sr. No.	Course No.	Title of the Course	No. of Credits/Week		
			Lect	Pract	Total
1	LPT 701	Advances In Abattoir Practices And Animal Byproducts Utilization	2	1	3
2	LPT 702	Advances In Fresh Meat And Processed Meat Products Technology	3	1	4
3	LPT 703	Advances In Poultry Products Technology	2	1	3
4	LPT 704	Advances In Milk And Milk Products Technology	3	1	4
5	LPT 705	Advances In Quality Control Of Livestock Products	2	0	2
6	LPT 706	Biotechnological Techniques And Processes In Animal Products	1	1	2
7	LPT 791	Doctoral Seminar I	1	0	1
8	LPT 792	Doctoral Seminar II	1	0	1

## II. Research

The department is associated in the following basic and applied research areas:

- Milk and Milk Products Technology
- Meat and Meat Products Technology
- Identification of Sex and Species of Meat and Meat Products by DNA based Technique.
- Poultry Products Technology
- Food Safety & Microbiology

## **Research Publications (No.)**

**National        04**

**International: 06**

### **III. Extension**

The department is undertaking awareness and training programme for farmers, students, researchers, butchers, entrepreneurs and interested persons in areas of milk & milk products technology, meat & meat products technology, egg and egg products technology, Poultry products technology etc.

### **Advanced Instrumentation / Lab Facilities**

Department of Livestock Products Technology having facilities like Under-Graduate Laboratory, Class room and different instruments as mentioned below

#### **Instruments:**

1. Meat grinder
2. Bone & Meat cutting machine
3. Hot Air Oven
4. Water purifier system
5. Single door refrigerator
6. Autoclave
7. Water bath with cooling attachment
8. Students Microscope
9. Spinner mini micro centrifuge
10. Standard pH portable meter with digital display
11. Refrigerated Centrifuge
12. Vacuum cleaner
13. Microwave oven
14. Large Animal balance
15. Micro pan balance
16. Deep freeze
17. Electroequip Bacteriological incubator

#### **Future Thrust Areas:**

- Post-graduate education in Livestock Products Technology started to cater the need of scientific manpower and human resource development in livestock products technology sectors.
- To carry out Research and entrepreneurship training in clean milk production, processing and value addition.
- To establish quality assurance Centre and food safety laboratory for livestock products.
- Department is planning to do research in the area of Detection of Adulteration in meat and meat products, Packaging and Preservation of livestock foods.