



Rayat Shikshan Sanstha's

**Radhabai Kale Mahila Mahavidyalaya, Ahmednagar**

Accredited with 'A' Grade by NAAC/An ISO 9001:2015 Certified College

Affiliated to Savitribai Phule Pune University, Pune

**Skill Based Short Term Course**  
**Certificate Course in Dairy Sciences (CC-DS)**  
2022-2023

**REPORT**

The skill based short term course "Certificate Course in Dairy Sciences (CC-DS)" has been regularly conducted in the academic year 2022-2023 in the college. The course has been conducted in the month of March-April. Total 49 students were trained and are benefited by the certificate course that will be a source of self-employment for them in future. During this course we have prepared different dairy products like curd, paneer, lassi, gulab jamun, flavoured ice cream.

Course information at a glance:

Class: B. Sc.III

Timing: 10:00 am - 11:00 am

Sr. No.	Name of The Course	Batches	No. of Beneficiaries	Course Duration	Name of Trainer	Name of Incharge Department
1	Certificate Course in Dairy Sciences (CC-DS)	I	49	60 hrs	Ms. Sana. A. Khan	Chemistry

HOD  
In-charge Department

Chairman  
Skill Based Courses

PRINCIPAL  
Radhabai Kale Mahila Mahavidyalaya  
Ahmednagar





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**SHORT TERM COURSES**

2022-2023

**Course Completion Report**

Name of the Course: **Certificate Course in Dairy Science (CC-DS)**

The college is running Skill Based Short Term Courses for giving professional training and inculcating practical approach among students. These courses provide the training in fewer fees. It is the need of an hour to provide skill based education along with university curriculum.

Name of the Trainer: Ms. Sana.A.Khan

Name of the Incharge Department: Chemistry

Duration of the Course: 60 Hours

Students admitted for the course: 49

No. Students completed the course: 49

Skills Acquired: 1- How to detect adulteration and preservatives added in the milk.

2- How we can prepare various milk products and increase self-employability in the field of Dairy Sciences.

HOD  
Incharge Department

Chairman  
Skill Based Courses



Principal

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### SHORT TERM COURSES

2022-2023

### Certificate Course in Dairy Sciences (CC-DS)



Detection of Preservative and Adulterants in the milk



Detection of Preservative and Adulterants in the milk



**Preparation of Shrikhand, Aamrakhand, Flavoured Lassi**



**Preparation of Paneer by the students**



**Testing of product by Principal Dr. S.R.Thopate**



**Preparation of Ice Cake by the students**