

Department of Livestock Products Technology

College of Veterinary Sciences & Animal Husbandry,
N.D.U.A.T., Kumarganj, Faizabad (U.P.) 224229



Objectives of The Department:

1. To develop and formulate the different milk, Egg, Meat and Fish products.
2. To maintain the hygienic standards in the formulation with respect to the development of the products.
3. To prepare the undergraduate students as per the syllabi for product development and other practical aspects of subject.
4. Extension of the activities of the department through display and sale of the products developed.
5. To seek the resources for waste management and By products Utilisation.

History of the Department:

The department was established as the integral part of the college way back from the opening of the college. With the starting of the department the various activities of the respective department was carried out by then academic professionals.

FACULTY MEMBERS OF THE DEPARTMENT:

S.N	Name of the Faculty	Designation	Qualification	Date of Birth	Experiences	photograph
1	Dr. Shivesh Singh Sengar	Assistant Professor	B.V.Sc & A.H. (C.V.Sc. & A.H- Mathura) M.V.Sc(L.P.T.) (I.V.R.I. – Bareilly)	03.10.80	1. July 2007 to Dec 2012 V. O.(Gr. II) (Govt. of Uttarakhand) 2. Dec. 2012 to July 2013 Dy. Director (Govt. of Uttarakhand) 3. July 2013 to Present Asstt. Professor & Incharge	
2.	Dr. Ruma Devi	Assistant Professor	B.V.Sc & A.H. (C.V.Sc. & A.H- Mathura) M.V.Sc(L.P.T.) (G.B.P.U.A.T.- Pantnagar)	02.01.86	July 2013 to Present Asstt. Professor	

SUPPORTING STAFF OF THE DEPARTMENT (NON - TEACHING):

S.No.	Name	Designation
1.	Anjana Srivastava	Lab Technician
2.	Tirth Raj Singh	Typist/ Store Keeper
3.	Ram Sadal	Animal Attendant
4.	Chotey Lal	Sweeper/ Animal Attendant
5..	Salim	Lab Assistant

Infrastructure:

Building:

The department is situated on the Ground Floor of the college having its distinct rooms as per requirement viz, Academic Staff, Supporting Technical and Non Technical Staff. Separate rooms/Area as per VCI Guidelines – for Processing and Examining and so equipped with the storage purpose of the developed Products too.

Instruments and other facilities:

- ▶ Equipped with the latest Instruments for the product development.
- ▶ Self Sustained with the facilities of the Microbiological examining of the products.
- ▶ Equipped with the facilities of determination of the Adulteration in the milk and Meat.
- ▶ Self relied on the department for the development of the latest milk and meat Products.
- ▶ Equipped with the Latest and upgraded equipments as per the need for product development and as per VCI guidelines

Activities Of The Department :

1. Teaching Activity

1. Engage in teaching of the undergraduate Third Year (5th & 6th Semester) students.
2. Exploring the undergraduate students for the practical aspect of the subject as - Products development (Milk, Meat, Fish and Egg) and their respective examination relating to the product.

Study Material Prepared by Department:

A. Laboratory Manuals Prepared :

Title	Course No.	Author(s)
Milk and Milk Products Technology	LPT-311	Dr.Shivesh Singh Sengar Dr. Ruma Devi
Abattoir Practices and Animal Products Technology	LPT-312	Dr.Ruma Devi Dr.Shivesh Singh Sengar
Meat Science	LPT-321	Dr.Shivesh Singh Sengar Dr.Ruma Devi

B. Posters and Charts: Preparation of the chart and Posters for the exhibition in Kisan Mela exhibiting the milk and meat product development.

C. Power point presentation: Presentation of the assignment given to the undergraduate students by the course Instructor.

D. Practical Exposures: Developed the different milk and meat products in the department like– Lassi, ChickenTikka, ChickenBurger, Srikhand, khoa, Paneer, Chicken Pickles etc.

E. Courses Offered in the Department:

1. Milk and Milk Products Technology – LPT 311
2. Abattoir Practices and Animal Products Technology – LPT 312
3. Meat Science –LPT 321

Under-Graduate Courses (B. V. Sc. & A.H.)

S. No	Title of the course	Course Number	Credit Hours
1.	Milk and Milk Products Technology	LPT-311	1 + 1
2.	Abattoir Practices and Animal Products Technology	LPT-312	1 + 1
3.	Meat Science	LPT-321	1 + 1

2. Research Activity :

➤ Thrust Area of Research:

1. Development of the shelf stable milk and meat products.
2. Preparation of the meat Analogues at the level of commercialisation.
3. Availability of such products easily and cheaply purchased and to be consumed mainly considering the under Indian Condition.

3. Extension Activities: Educating the people with the help of the chart and Posters exhibiting in the Kisan Mela regarding the Indigenous milk and meat products easily prepared in households thereby increase there source of income.

Personel Achievements of The Faculty Members of The Department

Dr. Shivesh Singh Sengar

A. Symposium / Conference/ Workshop Attended : 10

B. Training Participation : 05

C. Membership Of Professional Societies :

- 1) Life Member of the Society of Green World for Sustainable Environment, Meerut.
- 2) Life Member of Indian Meat Science Association
- 3) Life Member of Indian Association of Veterinary Public Health Specialists.

D. Research papers

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| (a) Research papers (National) | : 01 |
| (b) Research papers (international) | : 02 |
| (c) Review articles (International) | : 02 |
| (d) lead papers | : 02 |
| (e) Popular Articles (Hindi) | : 03 |
| (f) Practical Manuals | : 09 |
| (g) Presentations | : 03 |
| (h) Abstracts | : 10 |

Dr. Ruma Devi

E. Symposium / Conference/ Workshop Attended : 12

F. Training Participation : 01

G. Membership Of Professional Societies :

- 1) Life Member of the Society of Indian Poultry Science
- 2) Life Member of Dairy Technology Society of India

H. Research papers

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| (a) Review articles (National) | : 08 |
| (b) Abstracts | : 02 |