

**ANNEXURE-III****SCHEME AND SYLLABUS TO THE POST OF FILED SUPERVISOR IN TELANGANA STATE DAIRY DEVELOPMENT COOPERATIVE FEDERATION LIMITED****Scheme of Examination**

<b>Written Examination (Objective Type)</b>	<b>No.of Questions</b>	<b>Duration (Minutes)</b>	<b>Maximum Marks</b>
Paper-I: General Studies and General Abilities	150	150	150
Paper-II: Dairy Technology (PG Diploma Level)	150	150	150
<b>Total</b>			<b>300</b>

<b>Name of the Papers</b>	<b>Language of Examination</b>
Paper-I: General Studies and General Abilities	Bilingual i.e., English and Telugu
Paper-II: Dairy Technology (PG Diploma Level)	English

**Syllabus****Paper-I: General Studies and General Abilities**

1. Current Affairs – Regional, National and International
2. International Relations and Events.
3. General Science; India's achievements in Science and Technology
4. Environmental issues and Disaster Management
5. Economy of India and Telangana
6. Geography of India with a focus on Telangana
7. Indian Constitution and Polity with a focus on local self Government
8. Society, Culture, Heritage, Arts and Literature of Telangana
9. Policies of Telangana State
10. History of Modern India with a focus on Indian National Movement
11. History of Telangana with special emphasis on Movement for Telangana Statehood
12. Logical Reasoning, Analytical Ability and Data Interpretation
13. Basic English

**Paper.II. Dairy Technology (PG Diploma Level)**

1. Properties of milk, principles in processing of fluid milk, quality evaluation of raw and processed milk.
2. Cold chain for raw and processed milk.
3. Computerization and automatic process controls in milk processing. HACCP concepts in fluid milk processing. Unit operations incl. centrifugal separation and bactofugation.
4. Application of membrane processing in dairy industry. Homogenizer- Theories of homogenization. Pasteurization, aseptic processing, marketing of fluid milk

5. Manufacture of various types of dairy products (indigenous and western) and changes occurring during manufacture and storage and their defects.
6. Principles of evaporation and drying. Atmosphere concentration, vacuum pan, fluidization.
7. Chemical, microbial and sensory evaluation and judging of milk and milk products.
8. Types of packaging materials and their properties, packing forms and problems in packaging.
9. Quality standards, FSSAI, food safety and nutritional labeling of dairy products.
10. Dairy plant layout and design. Functional design, space requirements of milk plant. Cleaning, sanitization and effluent treatment in dairy plants.

**SCHEME AND SYLLABUS TO THE POST OF PROCESSING SUPERVISOR IN  
TELANGANA STATE DAIRY DEVELOPMENT COOPERATIVE FEDERATION  
LIMITED**

**SCHEME OF EXAMINATION**

<b>Written Examination (Objective Type)</b>	<b>No.of Questions</b>	<b>Duration (Minutes)</b>	<b>Maximum Marks</b>
Paper-I: General Studies and General Abilities	150	150	150
Paper-II: Dairying (Diploma Level) : Common for All	150	150	150
<b>Total</b>			<b>300</b>

<b>Name of the Papers</b>	<b>Language of Examination</b>
Paper-I: General Studies and General Abilities	Bilingual i.e., English and Telugu
Paper-II: Dairying (Diploma Level) : Common for All	English

**SYLLABUS**

**Paper-I: General Studies and General Abilities**

1. Current Affairs – Regional, National and International
2. International Relations and Events.
3. General Science; India's achievements in Science and Technology
4. Environmental issues and Disaster Management
5. Economy of India and Telangana
6. Geography of India with a focus on Telangana
7. Indian Constitution and Polity with a focus on local self Government
8. Society, Culture, Heritage, Arts and Literature of Telangana
9. Policies of Telangana State
10. History of Modern India with a focus on Indian National Movement
11. History of Telangana with special emphasis on Movement for Telangana Statehood
12. Logical Reasoning, Analytical Ability and Data Interpretation
13. Basic English

**Paper.II Dairying (Diploma Level): Common for All**

1. Physico chemical properties and chemical composition of milk
2. Dairy development programmes, organization of milk procurement and dairy cooperatives, Importance extension in Dairy Development.
3. Dairy business and concept of market, pricing of milk and milk products, Macro economic analysis of dairy business
4. Microbial quality control, microbial fermentations, spoilage and pathogenic microbes of dairy importance

5. Chemical quality control, residues, pesticides, heavy metals and veterinary drugs in milk and milk products.
6. Processing of raw milk, different unit operations, clarification, pasteurization, sterilization, homogenization and bactiorifugaion
7. Manufacture of different dairy products (indigenous and western) principles of processing, churning, freezing, evaporation, drying, instantization and coagulation etc.
8. Maintenance of plant hygiene, HACCP and GMP
9. Quality standards, codex alimentarius – AGMARK, FSSAI, ISO, BIS, standards for milk and milk products.
10. Cleaning and Sanitation of milk processing equipment and milk plant. Disposal and treatment of solid and liquid waste of dairy plants.