

**Diploma Programme in Dairy Technology**  
**Model Counseling Schedule (Revised on 17.10.2016)**  
**Academic Session: 2016-17 starting from November 6, 2016 to July 22, 2017**

**Sessions:-**

Theory : **18** Sessions of 2 hours & 30 minutes each

Practical : **78** Sessions of 4 hours each - 70 Sessions are Guided and 8 Sessions are Unguided

**Total Days:-**

Theory : **6**

Practical : **39** (35 Guided and 4 Unguided)

**I. Counseling Schedule for THEORY**

\*\*Total sessions: 18; Duration: 2 hours & 30 minutes per session

\*\*First session: Orientation of the Programme

\*\*Second to Seventh Session: Six Courses - One session for Each Course

\*\*Eighth to Fifteenth Session: Eight Courses - One session for each Course

\*\*Sixteenth & Seventeenth Sessions: Final Revision

\*\*Total Days: 6 Days

Sl. No	Day	Timing	Session	Course Code and Title	Teacher	Venue
1.	<b>Sunday 6.11.2016</b>	9.00-11.30 AM	1	Course-1 (BPVI-011) Milk Production and Quality of Milk Dairy Development and Cooperative System Milk Production	Dr. Vinita Katiyar	B.Tech Class Room
		11.30 AM-2.00 PM	2	Course –I (BPVUI-011) Milk Production and Quality of Milk Fundamentals of Dairy Chemistry Fundamentals of Dairy Microbiology <b>2.00-2.30 PM Lunch</b>	Dr. Pradip V. Behare	B.Tech Class Room
		2.30-5.00 PM	3	Course –II (BPVI-012) Dairy Equipment and Utilities Dairy Equipment and Their maintenance Refrigeration System	Sh. J.K. Dabas	B.Tech Class Room
2.	<b>Sunday 13.11.2016</b>	9.00-11.30 AM	14	Course-VII (BPVI-017) Quality Assurance Sensory Evaluation Packaging Materials and Specifications	Sh. Rajeev Patel	B.Tech Class Room
		11.30 AM-2.00 PM	5	Course-III (BPVI-013) Milk Processing and Packaging Milk Reception Processing of Milk <b>2.00-2.30 PM Lunch</b>	Dr. S.K. Kanawjia	B.Tech Class Room
		2.30-5.00 PM	6	Course-III (BPVI-013) Milk Processing and Packaging Milk Reception Processing of Milk	Dr. Diwas Pradhan	B.Tech Class Room
3	<b>Sunday 04.12.2016</b>	9.00 - 11.30 AM	7	Course-III (BPVI-013) Milk Processing and Packaging Packaging and Distribution; Cleaning and Sanitization	Dr. V.K. Gupta	B.Tech Class Room

		11.30-2.00 PM	8	Course-IV(BPVI-014) Dairy Products -I Cream and Butter	Dr. Pradip V. Behare	B.Tech Class Room
				<b>2.00-2.30 PM Lunch</b>		
		2.30-5.00 PM	9	Course-IV (BPVI-014) Dairy Products-I Ghee, Butter-oil and Packaging of Fat-rich products	Dr. S.K. Kanawjia	B.Tech Class Room
4	<b>Sunday 11.12.2016</b>	9.00-11.30 AM	10	Course-V(BPVI-015) Dairy Products-II Heat Desiccated Products Paneer and Chhana	Dr. S.A. Hussain	B.Tech Class Room
		11.30-2.00 PM	11	Course-V (BPVI-015) Dairy Products-II Concentrated Milks Dried Milks	Dr. Vijay Kumar Gupta	B.Tech Class Room
				<b>2.00-2.30 PM Lunch</b>		
		2.30-5.00 PM	12	Course- VI (BPVI-016) Dairy Products –III Frozen Dairy Products; Dairy By Products	Dr. Yogesh Khetra	B.Tech Class Room
5	<b>Sunday 08.1.2017</b>	9.00-11.30 AM	13	Course-VI (BPVI-016) Dairy Products – III Fermented Products; Cheese	Dr. S.K. Kanawjia	B.Tech Class Room
		11.30- 2.00 PM	4	Course-II (BPVI-12) Dairy Equipment and Utilities Steam Generation and Boilers Electrical Engineering and Safety Devices; Water Supply & Dairy Effluent System	Dr. Prashant Minz	B.Tech Class Room
				<b>2.00-2.30 PM Lunch</b>		
		2.30-5.00 PM	15	Course-VIII (BPVI-018) Dairy Management and Entrepreneurship Dairy Plant Management Book Keeping and Accountancy	Sh. Gian Mutreja	B.Tech Class Room
6	<b>Sunday 15.1.2017</b>	9.00-11.30 AM	16	Final Revision	Dr. S.K. Kanawjia	B.Tech Class Room
		11.30-2.00 PM	17	Final Revision	Dr. Vijay Kumar Gupta	B.Tech Class Room
				<b>2.00-2.30 PM Lunch</b>		
		2.30-5.00 PM	18	Concluding to the programme	Dr. S.K. Kanawjia	B.Tech Class Room

## Diploma Programme in Dairy Technology (DDT)

### II. Tentative Counseling Schedule for PRACTICAL

#### A. Guided Practical

Sl. No	Day and time	Code & Course Title	Session*	Sl. No. and Title of the Experiments	Teacher	Venue
1.	<b>Friday 11.11.16 09:00 – 01:00 PM</b>	Course-I (BPVI-011) Milk Production and Quality of Milk	1	1. Identification of different milch breeds of cattle, buffaloes, goats and external anatomy of dairy animals 2. Judging of dairy animals. 6. Clean milk production.	Dr. T.K. Mohanty	Cattle Yard
	<b>02:00 - 06:00 PM</b>		2.	3. Identification of various feeds and fodders for dairy animals. 4. Preparation of balanced rations, calf starters, milk replacer and feeding of calves. 5. Housing of animals and maintenance of hygienic conditions at farm. 7. Field /Farm visits.	Dr. T.K. Mohanty	Cattle Yard
2.	<b>Saturday 19.11.16 09:00 – 01:00 PM</b>	Course-I (BPVI-011) Milk Production and Quality of Milk	5	20. Resazurin test. 21. Methylene blue reduction (MBR) test. 22. Preparation of microbial media.	Dr. Vaishali Goel	Model Dairy Plant
	<b>02:00 - 06:00 PM</b>		6	23. Demonstration of presumptive coliform test. 24. Demonstration of standard plate count method. 25. Staining methods.	Dr. Vaishali Goel	Model Dairy Plant
3.	<b>Saturday 26.11.16 09:00 – 01:00 PM</b>	Course-I (BPVI-011) Milk Production and Quality of Milk	3	1. Preparation of standard 0.1N sodium hydroxide solution. 2. Preparation of standard 0.1N hydrochloric acid. 3. Preparation of gerber acid for determination of fat in milk	Sh. Lehri Singh	Expl. Dairy
	<b>02:00 - 06:00 PM</b>		4.	4. Sampling of milk. 5. Platform test –(i) colt-on-boiling Tests. 6. Platform test –(ii) alcohol test 7. Platform test –(iii) sediment test	Sh. Lehri Singh	Expl. Dairy
4.	<b>Friday 2.12.16 09:00 – 01:00 PM</b>	Course-I (BPVI-11) Milk Production and Quality of Milk	7.	8. Determination of fat in milk by Gerber method. 9 Determination of solid-not-fat (SNF) in milk. 10. Determination of total solid (TS) in milk	Ms. Richa Singh	UG/PG Lab
	<b>02:00 - 06:00 PM</b>		8	11. Specific gravity of milk 12. Determination of titratable acidity of milk 13. Determination if pH of milk.	Ms. Priyanka Singh Rao	UG/PG Lab

5.	<b>Saturday</b> <b>3.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course –I (BPVI-011) Milk Production and Quality of Milk	9	14. Detection of starch in milk 15. Detection of cane sugar milk. 16. Detection of glucose in milk.	Sh. Lehri Singh	Expl. Dairy
	<b>02:00 -</b> <b>06:00 PM</b>		10	17. Detection of urea in milk. 18. Detection of ammonium sulphate in milk. 19. Detection of sodium carbonate bicarbonate as neutralizer in milk.	Sh. Lehri Singh	Expl. Dairy
6.	<b>Friday</b> <b>9.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-III (BPVI- 013) Milk Processing and packaging	11	1. Reception of milk. 2. Straining, filtration & clarification 3. Chilling & storage of milk	Sh. H.R. Gupta	Expl. Dairy
	<b>02:00 -</b> <b>06:00 PM</b>		12	4. Study of cream separator. 5. Study of separation of milk. 6. Standardization of milk.	Sh. H.R. Gupta	Expl. Dairy
7.	<b>Saturday</b> <b>10.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-III (BPVI- 013) Milk Processing and Packaging	13	7. Study of batch pasteurizer and high temperature short time (HTST) pasteurizer. 8. Pasteurization of milk. 9. Determination of efficiency of pasteurization	Sh. H.R. Gupta	Expl. Dairy
	<b>02:00 -</b> <b>06:00 PM</b>		14	10. Study of homogenizer, homogenization of milk and determination homogenization efficiency.	Sh. H.R. Gupta	Expl. Dairy
8	<b>Friday</b> <b>16.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-IV (BPVI- 014) Dairy Products-1	15	1.Preparation and standardization of cream. 2. Preparation of sterilized cream	Dr. V.K. Gupta	UG/PG Lab
	<b>02:00 -</b> <b>06:00 PM</b>		16	3. Preparation of butter starter 4. Preparation of cream for butter making	Dr. V.K. Gupta	UG/PG Lab
9.	<b>Saturday</b> <b>17.12.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-IV (BPVI- 014) Dairy Products-1	17	5. Construction and operation of power churn. 6. Construction and operation of butter packaging machine.	Sh. H.R. Gupta	Expl. Dairy
	<b>02:00 -</b> <b>06:00 PM</b>		18	7. Preparation of desi butter (makkhan) and cooking butter	Sh. H.R. Gupta	Expl. Dairy
10.	<b>Friday</b> <b>23.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-IV (BPVI- 014) Dairy Products-1	19	7. Preparation of Table butter	Sh. Shahi Jahan Wani	Model Dairy Plant
	<b>02:00 -</b> <b>06:00 PM</b>	Course-IV (BPVI- 014) Dairy Products-I	47	10. Preparation of ghee 11. AGMARK grading of ghee	Sh. Shahi Jahan Wani	Model Dairy Plant
11.	<b>Saturday</b> <b>24.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-V (BPVI-015) Dairy Products-I	20	1. Preparation of khoa	Sh. H.R. Gupta	Expl. Dairy
	<b>02:00 -</b> <b>06:00 PM</b>		23.	1. Preparation of peda.	Sh.H.R. Gupta	Expl. Dairy

12.	<b>Friday</b> <b>30.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-III (BPVI-013) Milk Proc. & Packaging	21	12. Study of packaging system of Milk	Sh. Shahijahan Wani	Model Dairy Plant
	<b>02:00 -</b> <b>06:00 PM</b>		22	14. Cleaning of equipment. 15. Sanitization of equipment Assessment of cleaning and sanitization efficiency	Dr. Gian Mutreja	Model Dairy Plant
13	<b>Saturday</b> <b>31.12.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-V (BPVI-015) Dairy Products-11	24	2. Preparation of gulabjamun	Sh. H.R. Gupta	Expl. Dairy
	<b>02:00 -</b> <b>06:00 PM</b>		25	6. Preparation of kalakand and milk cake	Sh. H.R. Gupta	Expl. Dairy
14	<b>Friday</b> <b>06.01.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-V (BPVI-015) Dairy Products-11	26	8. Preparation of Chhana	Dr. S.K. Kanawjia	UG /PG Lab
	<b>02:00 -</b> <b>06:00 PM</b>		27	13. Preparation of paneer	Dr. S.K. Kanawjia	UG /PG Lab
15.	<b>Saturday</b> <b>07.01.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-V (BPVI-015) Dairy Products-11	28	10 Preparation of Sandesh 11.Preparation of rasmalai	Dr. Surinder Gupta	KVK
	<b>02:00 -</b> <b>06:00 PM</b>		35	9. Preparation of rasogolla	Dr. Surinder Gupta	KVK
16	<b>Friday</b> <b>13.01.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-V (BPVI-015) Dairy Products-11	36	12. Preparation of Chhana Murkhi	Dr. S. A. Hussain	UG /PG Lab
	<b>02:00 -</b> <b>06:00 PM</b>		49	5. Preparation of rabri 7. Preparation of kheer	Dr. S.A. Hussain	UG /PG Lab
17	<b>Saturday</b> <b>14.01.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course –VI (BPVI-016) Dairy Products-III	56	7. Preparation cheddar cheese from cow milk	Dr. S.K. Kanawjia	UG /PG Lab
	<b>02:00 -</b> <b>06:00 PM</b>		64	8. Preparation of mozzarella cheese 15. Visit to cheese factory	Dr. S.K. Kanawjia	UG /PG Lab
18	<b>Friday</b> <b>20.01.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-VI (BPVI-015) Dairy Products-II	33	6. Preparation of shrikhand	Dr. S.K. Kanawjia	UG /PG Lab
	<b>02:00 -</b> <b>06:00 PM</b>		34	4. Preparation of lassi	Dr. S.K. Kanawjia	UG /PG Lab
19	<b>Friday</b> <b>27.01.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-VI (BPVI- 016) Dairy Products-III	50	14. Study of vacuum pan /double effect /triple effect evaporator	Sh. H.R. Gupta	Expl. Dairy
	<b>02:00 -</b> <b>06:00 PM</b>		53	15. Study of manufacture of spray dried milk powder	Sh. H.R. Gupta	Expl. Dairy
20	<b>Friday</b> <b>03.02.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-VI (BPVI- 016) Dairy Products-III	45	11.Calculation of ingredients for ice cream mix 12.Preparation of ice cream mix 13.Preparation of ice cream and determination of overrun 14.Visist to ice-cream factory	Dr. S.A. Hussain	UG /PG Lab

	<b>02:00 - 06:00 PM</b>		63	16. Preparation of softy 17. Manufacture of kulfi	Dr. S.A. Hussain	UG /PG Lab
21	<b>Saturday 11.02.17 09:00 – 01:00 PM</b>	Course-VII (BPVI-017) Quality assurance	30	7 Determination of quality of ghee.	Sh. Rajiv Patel	Model Dairy Plant
	<b>02:00 - 06:00 PM</b>		60	9. Microbiological analysis of air and water. 10.In-line testing by rinse and swab methods	Mrs. Vaishali Goel	Model Dairy Plant
22	<b>Friday 17.02.17 09:00 – 01:00 PM</b>	Course-VI (BPVI-016) Dairy Products-III	37	9.Preparation of processed cheese 10.Preparation of processed cheese spread	Dr. Yogesh Khetra	UG /PG Lab
	<b>02:00 - 06:00 PM</b>	Course-V (BPVI-015) Dairy Products-II	54	16. Preparation of value added products from dried milk-dairy whitener	Sh. G.S. Meena	UG /PG Lab
23	<b>Saturday 25.02.17 09:00 – 01:00 PM</b>	Course-VII (BPVI-018) Dairy Management & Entrepreneur ship	38	7. Identification of entrepreneurial skills.	Sh. Rajiv Patel	Model Dairy Plant
	<b>02:00 - 06:00 PM</b>		43	5. Designing milk routes based on data 6. Preparation of ledger, trial balance and balance-sheet of DCS.	Dr. Gian Mutreja	Model Dairy Plant
24	<b>Saturday 04.03.17 09:00 – 01:00 PM</b>	Course-VIII (BPVI-018) Dairy Management & Entrepreneur ship	51	9. Prepare a questionnaire to assess strength and weakness of any milk or milk product marketing by a nearby milk union or a dairy and also administer it.	Sh. Rajiv Patel	Model Dairy Plant
	<b>02:00 - 06:00 PM</b>		52	10. Visit a nearby milk union /dairy and prepare a checklist of problems in procurement and milk distribution.	Dr. Gian Mutreja	Model Dairy Plant
25	<b>Friday 10.03.17 09:00 – 01:00 PM</b>	Course-VI (BPVI-015) Dairy Products-III	48	18. Manufacture of casein 19. Study of manufacture of lactose	Sh. G.S. Meena	UG /PG Lab
	<b>02:00 - 06:00 PM</b>		55	17 Visit to dairy product manufacturing plant	Dr. S.A. Hussain	Expl. Dairy
26	<b>Saturday 18.03.17 09:00 – 01:00 PM</b>	Course-VI (BPVI-016) Dairy Products-III	31	1. Preparation of starter culture 2. Preparation of Dahi	Dr. Pradip Vishnu Behare	DM Division UG /PG Lab
	<b>02:00 - 06:00 PM</b>		32	3. Preparation of Misti dahi 5. Preparation of yoghurt	Dr. Pradip Vishnu Behare	UG /PG Lab
27	<b>Saturday 25.03.17 09:00 – 01:00 PM</b>	Course-VIII (BPVI-018) Dairy Management and Entrepreneur-ship	57	11.Visit to nearby dairy cooperative society and study follows aspects 4. Calculation of milk payment based on fat and two axis pricing policy of Dairy Cooperative Society (DCS)	Sh. Shahi Jahan Wani	Model Dairy Plant
	<b>02:00 - 06:00 PM</b>		58	1. Visit to a nearby milk union / dairy and study the store keeping practices, inventory control and maintenance of	Sh. Shahi Jahan Wani	Model Dairy Plant

				various records preparation		
28	<b>Saturday</b> <b>1.04.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-VII (BPVI-017) Quality Assurance	59	8. Microbiological analysis of milk Products	Dr. Pradip Vishnu Behare	DM Div.
	<b>02:00 -</b> <b>06:00 PM</b>		29	6. Determination of quality of milk powder	Dr. Pradip Vishnu Behare	DM Div.
29	<b>Saturday</b> <b>08.04.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-VIII (BPVI-018) Dairy Management and Entrepreneur-ship	65	1. Identification of sources for milk losses during processing of milk and preparation of milk products. Preparation of checklist for controlling the losses. 2 Identification of parameters for production of efficiency. 12. Preparation of check list for evaluation of performance of a dairy plant.	Sh. Rajiv Patel	Model Dairy Plant
	<b>02:00 -</b> <b>06:00 PM</b>	Course-VII (BPVI-017) Quality Assurance	66	2. Listing of quality control agencies at national level and international level. 3. Standard specification (chemical and microbiological) of milk and milk products	Sh. Rajiv Patel	Model Dairy Plant
30	<b>Sunday</b> <b>15.04.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-VIII (BPVI-018) Dairy Management and Entrepreneurship	67	13. Load estimation of utilities	Sh. Anil Girdhar	Model Dairy Plant
	<b>02:00 -</b> <b>06:00 PM</b>		69	14. Market information report on different dairy products / preparation	Sh. Shahi Jahan Wani	Model Dairy Plant
31	<b>Friday</b> <b>21.04.16</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-VII (BPVI-017) Quality Assurance	61	9. Sensory evaluation of milk, cream, butter,	Dr. Kaushik Khamrui	UG /PG Lab
	<b>02:00 -</b> <b>06:00 PM</b>		62	9. Sensory evaluation of khoa, paneer, ice cream, milk powder, dahi, shrikhand, cheese and other products	Dr. Kaushik Khamrui	UG /PG Lab
32	<b>Saturday</b> <b>29.04.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-II (BPVI-012) Dairy Equipment and Utilities	39	1. To learn elementary layout drawings of utilities. 6. To study different types of thermometers, pressure gauge and flows	Sh. Sunil Kumar	DE Div.
	<b>02:00 -</b> <b>06:00 PM</b>		40	2. Study to various workshop tools 3. Study of different sanitary S.S. pipes, fittings and gaskets. 5. Study and sketch the details of milk tanker, storage tanks and silos	Sh. Sunil Kumar	DE Div.
33	<b>Sunday</b> <b>06.05.17</b> <b>09:00 –</b> <b>01:00 PM</b>	Course-II (BPVI-12) Dairy Equipment and Utilities	41	7. Study of refrigeration system: compressor (reciprocating), condensers (shell & tube, atmospheric) and expansion devices	Sh. J.K. Dabas	DE Div.

				(thermostatic) expansion valve / capillary tube). 8. Study of parts and operations of cold storage plant and an ice bank unit		
	02:00 - 06:00 PM		42	10. Study of water supply system and water softening plant 11. Study the constructional details of Fire tube and water tube boilers. 16. To study the control and safety mountings of a steam boiler	Sh. Sunil Kumar	DE Div.
34	Friday 12.05.17 09:00 – 01:00 PM	Course-II (BPVI-12) Dairy Equipment and Utilities	44	4. Dismantling and assembling of milk pumps 9. Study different parts and learn the operation of plate chiller and bulk milk cooler 12. Study of a dairy effluent plant 15 Study of different safety measures to be adapted in a dairy plant	Sh. Anil Girdhar	Model Dairy Plant
	02:00 - 06:00 PM		46	13. To study the different parts of single-phase and three phase induction motors 14. Starting of 3 phase squirrel cage induction motors by direct on line and star-data starter	Sh.S.K. Chaudhary	DE Div.
35	Saturday 20.05.17 09:00 – 01:00 PM	Course-VIII (BPVI-018) Dairy Management and Entrepreneurship	68	8. Prepare a project report to set up Milk parlor /a small dairy plant	Dr. Prashant Minz	DE Div.
	02:00 - 06:00 PM		70	14. Preparation bankable report	Dr. Prashant Minz	DE Div.

### B. Unguided Practical

Sl. No.	Day	Time	Course Code and Title	Session *	Venue	Teacher
36	Friday 01.07.2017	09.00 To 13.00	Course-I (BPVI-011) Milk Production & Quality of Milk	1	Exp. Dairy	Sh. Lehri Singh
		14.00 To 18.00	Course-II (BPVI-012) Dairy Equipment and Utilities	1	DE Div.	Sh. J.K. Dabas
37	Saturday 08.07.2017	09.00 To 13.00	Course-III (BPVI-013) Milk Processing and Packaging	1	DT Div.	Dr. S.K. Kanawjia
		14.00 To 18.00	Course-IV (BPVI-014) Dairy Products-I	1	DT Div.	Dr. S.A. Hussain
38	Friday 15.07.2017	09.00 To 13.00	Course-VII (BPVI-017) Quality Assurance	1	Model Dairy Plant	Sh. Rajiv Patel
		14.00 To 18.00	Course-VIII (BPVI-018) Dairy Management and Entrepreneurship	1	Model Dairy Plant	Sh. Shahi Jahan Wani
39	Saturday 22.07.2017	09.00 To 13.00	Course-V (BPVI-015) Dairy Products-II	1	DT Div.	Sh. H.R. Gupta
		14.00 To 18.00	Course-VI (BPVI-016) Dairy Products-III	1	DT Div.	Dr. S.K. Kanawjia



\*One Session = 4 hours

## **Instructions to students for submission of Assignment\***

Dear Student

As you are aware, for theory the weightage to the term-end examination will be 80% and the weightage to the continuous assessment will be 20% according to following instructions for formatting your assignment may be followed. There is one assignment for each course i.e. Total eight assignments for the programme. Each assignment will be of 50 marks which ultimately will be converted to have weightage of 20% of total of theory marks.

### **Instructions for formatting your assignment**

Before attempting the assignments, please read the following instructions carefully,

1. On top of the first page of your answer sheet, please write the details exactly in the following format.

Enrollment No: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Course Code: \_\_\_\_\_

Course Title: \_\_\_\_\_

Study Centre: \_\_\_\_\_

(Name and Code)

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**Please follow the above format strictly to facilitate evaluation and to avoid delay.**

2. Use foolscap size paper for writing your answer.

3. Leave 4cm margin on the top, bottom and left of your Assignment sheet.

4. Clearly indicate question No. and part of the question being solved while answers.

<b>Assessment Course No and Date of Submission</b>	<b>Assessment Course No and Date of Submission</b>
Assignment 1(BPVI-011) Before 31 <sup>st</sup> Dec, 2016	Assignment 5 (BPVI-015) Before 28 <sup>th</sup> Feb, 2017
Assignment 2 (BPVI-012) Before 31 <sup>st</sup> Jan, 2017	Assignment 6 (BPVI-016) Before 28 <sup>th</sup> Feb, 2017
Assignment 3 (BPVI-013) Before 31 <sup>st</sup> Dec, 2016	Assignment 7 (BPVI-017) Before 30 <sup>th</sup> Mar, 2017
Assignment 4 (BPVI-014) Before 31 <sup>st</sup> Jan, 2017	Assignment 8 (BPVI-018) Before 30 <sup>th</sup> Mar, 2017

5. Assignments are to be submitted to the Coordinator of your Study Centre.

**6. We strongly suggest that you should retain a copy of your assignment responses.**

Wishing you good luck.

\*The assignment booklet are appended in the Programme Guide

(Shaik Abdul Hussain)  
API – IGNOU, DDT-1039(P)

(S.K. Kanawjia)  
PI – IGNOU, DDT-1039(P)