

CERTIFICATE IN DAIRY FARMING AND ALLIED ENTREPRENEURSHIP

Subject Code: CSP-124

Scope of Course:

Dairy farming is a good source of income to which risk is very less in this business. In this business, dairy animals can also be insured, which can greatly reduce the loss caused in it. You can choose new business opportunities / self-employment or entrepreneurship as career options by getting trained to do business for livelihood while doing this course. The ultimate objective of the course is to create new enterprises, capacity building of existing MSMEs and promote entrepreneurial culture for youth of nation. To identify traditional /non-traditional young entrepreneurs having potential to set up enterprises and motivate them for self-employment. By doing this course, you will gain knowledge of entrepreneurship activities such as company formation, raw-material @ Value addition, selection and preparation of project profile DPR/PPR, marketing avenues/techniques (Vocal for Local Products), product/service pricing, export opportunities, infrastructure available and EPC requirement, financial viability, quality control, licensing process and other useful information. By doing this course, you may setting up new MSME/ Startup for manufacturing/ processing of following goods/ items/products.

- Start dairy business in local market and become a global market by processing and packaging.
- After completing this course, you will be able to build your own milk product brand for different dairy product like: **Milk** (Fresh cow milk, buffalo milk, soya milk, single toned milk, camel milk, goat milk etc.), **Ghee** (cow ghee, buffalo ghee etc.), **Milk powder** (skimmed milk, baby milk powder, full cream milk powder, whole milk powder, camel milk powder, instant milk powder, whipped cream powder), **Cheese** (Mozzarella cheese, fresh cheese, cream cheese, pizza cheese, cheddar cheese, processed cheese, cheese slices), **Ice-cream** (vanilla ice cream, kulfi ice cream, butter scotch ice cream, ice cream cake, fruit ice cream, ice cream brick), **Paneer** (soya paneer, tofu, frozen paneer, organic paneer), **Butter** (peanut butter, unsalted butter, nutritious margarine, butter oil, white butter, cocoa butter, table margarine etc.), **flavoured milk** (milkshakes, badam milk, falavored soya milk, milk masala, milk premix, badam miki powder, sterilized flavoured milk etc.), **Dairy ingredients** (dairy culture, ice cream premix, coconut milk powder, cheese powder, lactose powder, whipped cream powder, lactose etc.), **Curd** (sweet curd, forzone yogurt, soya curd etc.), **Milk proteins, Dairy product** (Milk khoya. Butter milk, dairy cream, lassi, matha, chhach etc.)
- **Alternatives Milk based Allied Entrepreneurship**
 - ❖ Soy milk: Contains 109 calories, 5 grams of fat, 7 grams of protein and 8 grams of carbs (14).
 - ❖ Rice milk: Contains 120 calories, 2.5 grams of fat, 1 gram of protein and 23 grams of carbs (15).
 - ❖ Oat milk: Contains 130 calories, 2.5 grams of fat, 4 grams of protein and 24 grams of carbs (16).
 - ❖ Almond milk: Contains 60 calories, 2.5 grams of fat, 1 gram of protein and 8 grams of carbs (17, 18, 19).
 - ❖ Coconut milk: Contains 80 calories, 5 grams of fat, 0 grams of protein and 7 grams of carbs (20, 21).
 - ❖ Cashew milk: Contains 60 calories, 2.5 grams of fat, 1 gram of protein and 9 grams of carbs (22).
 - ❖ Flaxseed milk: Contains 50 calories, 2.5 grams of fat, 0 grams of protein and 7 grams of carbs (23).
 - ❖ Hemp milk: Contains 100–140 calories, 5–7 grams of fat, 2–5 grams of protein and 8–20 grams of carbs (24, 25).

- **Alternatives Butter based Allied Entrepreneurship**

- ❖ Vegetable oil blends butter: 50–100 calories, 6–11 grams of fat, 0 grams of protein and 0 grams of carbs (35, 36, 37).
- ❖ Coconut butter: 105–130 calories, 10–14 grams of fat, 0–2 grams of protein and 0–8 grams of carbs (38, 39, 40).
- ❖ Cultured vegan butter, made from coconut and cashews: 90 calories, 10 grams of fat, 0 grams of protein and 0 grams of carbs (41).
- ❖ Pea Nut butters: 93–101 calories, 8–9 grams of fat, 2–3 grams of protein and 3–4 grams of carbs (42, 43, 44).

Dairy based Allied Entrepreneurship i.e. Non Dairy Substitutes for Milk, butter, ghee, Paneer, khova and it is called

- **Alternatives dairy products:**

There many plant based alternatives to dairy products traditionally used as part of a lacto-vegetarian diet. More and more products are becoming available in market.

- **Alternatives Milk**

A huge range of alternatives to dairy milk are now available across the market having varieties include soya, rice, oat, almond, coconut, hazelnut and quinoa. Soya is the most popular and can easily be substituted for dairy milk in most circumstances.

Quinoa Milk is highly beneficial: For many vegans, fortified plant-based milks are an important source of nutrients such as B12, calcium and vitamin D.

- **Alternatives Butter and ghee**

Cheese: Cream cheeses, hard cheese blocks, Vegan cheese sauces, Cheese slices

- **Alternatives Paneer:** Example soya tofu ,

- **Cream** - plant-based alternatives cream

- **Ice cream** Alternatives to dairy ice cream

- **Mayonnaise** For baking, egg-free alternatives mayonnaise which come in a variety of flavours.

- **Chocolate** Dark chocolate

- **Pudding and other allied MSME/ Startup entrepreneurship.**

By doing this course, you will have complete knowledge of dairy animals and its feeds material like silage, so you start the business of silage which is delivered in your areas other dairies farmers. It can be earned well. Animal dung will be obtained from dairy animals. Which we can use in vermicomposting, biogas or we can earn money by selling it in such a place. Money may also be earned by selling the good breed of extra animals available in dairy. Dairy work may also be started with small capital and it is a business which can go ahead even bigger than our capacity.

