Experiential Learning Unit at the Students' Training Dairy Plant: Shaping the Future of India's Dairy Industry

India proudly holds the top position in global milk production, with an impressive annual growth rate of 3.78%. The country's total milk production reached 239.30 million metric tons in 2023-24. To sustain this growth, there is an increasing demand for milk processing plants, a skilled workforce, and entrepreneurial ventures that drive the Indian dairy industry's economic balance. Recognizing this need, our college has gone beyond the conventional education model. While many institutions focus solely on placements, we provide hands-on training to final-year B. Tech (Dairy Technology) students through well-structured experiential learning programs.

To support these initiatives, the college has established two state-of-the-art Experiential Learning Units with financial assistance from ICAR, New Delhi:

- 1. Experiential Learning Unit on Milk Processing & Production Facilities for Traditional Indian Dairy Products (2009-10).
- 2. Ice-Cream Production Unit with Logistics & Transportation Facilities (2018-19).

Earn-While-You-Learn: A Unique Approach to Dairy Training

Our college takes experiential learning a step further by enabling students to earn while they learn. The final-year students undergo sectional training in groups, covering key areas such as:

- Milk procurement
- Quality control
- Production of milk-based value-added products
- Sales and marketing

These hands-on activities develop students' decision-making, teamwork, and leadership skills. This training is conducted under the Rural Entrepreneurship Awareness Development Yojana (READY-II, and Hands-on Training) program, equipping students with real-world business acumen.

Innovation & Entrepreneurship: Driving the Future

With a focus on hygienic and scientific production, students are trained to manufacture traditional Indian dairy products, including:

- Khoa, Basundi, Pedha, Chocolate Burfi, Mango Burfi, SantraBurfi
- Dahi, Lassi, Paneer, Shrikhand, Ghee, Ice-Cream, and Candies

These products are developed using modern technologies pioneered by the college, ensuring high-quality production under HACCP registration. This guarantees product trust, quality, and purity, further boosting consumer confidence in student-made dairy products.

READY Program: A Pathway to Financial & Entrepreneurial Success

Under the ICAR guidelines, as per the IV Deans' report, students receive 75% of the profit earned, while as per the V Deans' report, students receive 50% of the profit earned from sales as a motivational incentive. The program statistics over the years showcase its successful implementation:

Year	No. of Students Registered	Expenditure on Manufacturing (INR)	Sales Revenue (INR)	Profit Earned (INR)	Profit Distributed to Students (INR)*
2014- 15	28	160,000	193,721	33,721	25,290
2015- 16	31	322,665	433,932	81,267	60,950
2016- 17	31	370,740	465,229	94,489	70,866
2021- 22	34	172,868	249,682	76,814	36,320
2022- 23	34	231,833	315,793	83,960	41,980
2023- 24	34	304,501	403,624	99,123	49,561

^{*} As per IV Deans' report, 75% profit & V Deans' report 50% profit distributed

This initiative not only provides students with financial independence but also instills the Confidence to launch their own dairy enterprises upon graduation.

Training for Rural Entrepreneurs & Industry Collaboration

Our institution is committed to fostering entrepreneurship development among students, dairy farmers, and Self-Help Groups (SHGs). We organize specialized training sessions throughout the year, focusing on rural entrepreneurship and business incubation.

Additionally, our success stories and innovative approaches have been featured on the ICAR web portal, highlighting our role in developing technologies and products that support dairy farmers in increasing their income.

Dairy Business Incubation Facility: Supporting Budding Entrepreneurs

The college has launched an Incubation Facility to mentor aspiring entrepreneurs in mechanized and scientific dairy production. Under this initiative, participants receive training in:

- Production & quality control
- Packaging & branding
- Marketing & sales strategies
- Technical support for business proposal development

Conclusion

With our strong commitment to experiential learning, entrepreneurship development, and industry collaboration, our Students' Training Dairy Plant is shaping the future leaders of India's dairy industry. Through hands-on experience and real-world business exposure, we are empowering students to become successful entrepreneurs and industry professionals, ensuring the continued growth and sustainability of India's dairy sector.