

External Training Program

March 2026 to March 2027



Training Calendar

756 Short Term Training Programs Conducted | **15478** Dairy Industry Professionals Trained





Vidya Dairy

Vidya Dairy being a “learner centric” organization ensures participative work culture among the students, staff and faculty to roll out professionally competent Dairy Technologists. The Dairy with the help of its core staff and Faculty of Dairy Science, continues to practice the culture of Quality, Productivity, Energy Efficiency, Environment Protection and Value system among the young dairy technology graduates. In addition to the students training, Vidya Dairy contributes to the Indian Dairy Industry by organizing various short term training programs specifically aimed at dairy professionals. The beneficiaries of such training include participants from Cooperatives, Government and Private Industries like IDMC, GEA, L&T, Tetra Pak, etc. from all over India. Experienced faculty from SMC College of Dairy Science, Anand and a number of guest faculties / consultants from the industry have joined hands with Vidya Dairy to craft programs to suit the modern needs of the dairy industry. Various ‘tailor made’ training programs were also offered as per the specific requirements by the concerned organizations. Vidya Dairy acts as the “Center of Excellence” for the dairy industry, where the industry gets its employees trained, virtually for all types of processes. Our training programs involve taking theoretical sessions, followed by conducting practical sessions. We have a modest ‘Executive Hostel’ with boarding facilities on campus and the charges for the entire packages are quite reasonable. Since September 2004 to January 2026, Vidya Dairy had conducted 756 short-term training programs and trained 15,478 practicing executives of the Dairy Industry.

Schedule

The program is primarily conducted through lecture in the forenoon sessions and laboratory/plant practical in the afternoon sessions. Reading materials specifically developed for this purpose are provided to the participants. The participants are awarded with a certificate on successful completion of the training program. The program commences from 9.00 hours on the first day of the training and concludes at 17.00 hours on the last day. Participants are expected to make their travel plans accordingly

Timing

Lectures are conducted in morning session (first half), followed by lunch. Practical sessions are conducted in afternoon session/Evening session (Second half)

Registration

The registration fee is requisitioned by demand draft/cheque in favour of “Vidya Dairy” payable at Anand to the Managing Director, Vidya Dairy. Fee can be paid online using bank details mentioned below:

Account Name : Vidya Dairy
Bank Name : HDFC Bank Ltd.
Account Number : 0183 031 0000112
IFSC Code : HDFC0000183



Training program Schedule from March 2026 to March 2027

Month	Date (Duration)	Name of the Course/Program	Training fee for Cooperative*	Training fee for Private Dairies*
March 2026	09 – 14	Dairy Technology for Non-Dairy Technologist(Eng)	12,000	18,000
	16 – 18	Advances in Fat Rich Dairy Products	10,000	-
	3 days	Applying Project Management Skills (To be Announced)	9,000	10,500
April 2026	06 – 08	Technology of Fermented and Probiotic Dairy products	7,500	-
	16 – 18	Management of Bulk Milk Cooling System(Guj)	6,000	8,000
	20 – 25	Dairy Technology for Non-Dairy Technologist(Guj)	12,000	18,000
	27 – 30	Sensory Evaluation of Milk and Milk Products	9,000	12,000
May 2026	04 – 09	Laboratory practices in Dairy and Food Plant	12,000	18,000
	11 – 14	Animal Husbandry and Dairy Farm Management for Non-Veterinarian Professionals	8,000	13,000
	3 Days	Quality Management(To be announced)	9,000	10,500
June 2026	01 – 06	Dairy Technology for Non-Dairy Technologist (Eng)	12,000	18,000
	08 – 10	Detection of Adulterants in Milk	8,000	10,000
	15 – 19	Management of Bulk Milk Cooling System and Clean Milk Production(Hindi)	12,000	15,000
July 2026	01 – 04	Sensory Evaluation of Milk and Milk Products	9,000	12,000
	06 – 08	Advances in Fat Rich Dairy Products	10,000	-
	20 – 25	Technological and Engineering Aspects of Cheese Making	15,000	-
	2 Days	Awareness Course on FSSC V. 6 (To be announced)	7,500	10,000
August 2026	03 – 08	Dairy Technology for Non-Dairy Technologist (Eng)	12,000	18,000
	10 – 12	Management of Bulk Milk Cooling System(Guj)	6,000	8,000
	17 – 22	New Developments in Energy Management of Dairy and Food Operations	15,000	21,000
September 2026	07 – 12	Laboratory practices in Dairy and Food Plant	12,000	18,000
	17 – 19	Technology of Fermented and Probiotic Dairy products	7,500	-
	21 – 26	Dairy Technology for Non-Dairy Technologist (Guj)	12,000	18,000
	3 Days	Internal Auditor FSMS (To be announced)	9,000	10,500
October 2026	05 – 10	Dairy Technology for Non-Dairy Technologist (Eng)	12,000	18,000
	12 – 14	Management of Bulk Milk Cooling System(Guj)	6,000	8,000
	26 – 29	Sensory Evaluation of Milk and Milk Products	9,000	12,000
	3 Days	Applying Project Management Skills (To be Announced)	9,000	10,500
November 2026	02 – 04	Detection of Adulterants in Milk	8,000	10,000
	16 – 21	Dairy Technology for Non-Dairy Technologist (Eng)	12,000	18,000
	2 Days	Internal Auditor ISO 45001:2018(To be Announced)	7,500	10,000
December 2026	03 – 05	Technology of Fermented and Probiotic Dairy products	7,500	-
	07 – 12	Laboratory practices in Dairy and Food Plant	12,000	18,000
	14 – 19	Dairy Technology for Non-Dairy Technologist (Guj)	12,000	18,000
	28 – 30	Management of Bulk Milk Cooling System(Guj)	6,000	8,000
January 2027	04 – 08	Management of Bulk Milk Cooling System and Clean Milk Production(Hindi)	12,000	15,000
	18 – 23	Dairy Technology for Non-Dairy Technologist (Eng)	12,000	18,000
	3 Days	Quality Management (To be announced)	9,000	10,500
February 2027	01 – 03	Advances in Fat Rich Dairy Products	10,000	-
	08 – 11	Animal Husbandry and Dairy Farm Management for Non-Veterinarian Professionals	8,000	13,000
	15 – 20	Laboratory practices in Dairy and Food Plant	12,000	18,000
	3 Days	Applying Project Management Skills (To be Announced)	9,000	10,500
March 2027	01 – 04	Sensory Evaluation of Milk and Milk Products	9,000	12,000
	15 – 20	Dairy Technology for Non-Dairy Technologist (Eng)	12,000	18,000
	3 days	Improving Managerial Communication and Developing Effective Presentation Skills (To be announced)	9,000	10,500

* Fee per participant includes food and accommodation (Double Occupancy A/C room). GST 18 % extra as applicable

Details of Training Program conducted up to January 2026

Sr. No.	Nature of Training	No. of Batches	No. of Trainees	Sr. No.	Nature of Training	No. of Batches	No. of Trainees
1	Dairy Technology for Non-Dairy Technologists (in English and Gujarat Languages)	201	3599	E	Dairy Plant Operation and Management for Kenyan Participants sponsored by IL & FS Cluster (New)	1	5
2	Laboratory Practices in Dairy and Food Plant	74	896	F	Dairy Value Chain - A Special Training for the team of Nigerian Professionals from Department of Animal Husbandary Services, Federal Ministry of Agricultural & Rural Department, Nigeria	1	6
3	Technology of Pro-biotic and fermented dairy products	37	589	20	ISO-22000-2005 Internal Auditor Training	5	122
4	Technology of Mozzarella Cheese	1	12	21	ISO-22000, CIP Principals and GMP	4	153
5	Technology of Cheddar Cheese	1	17	22	Good Manufacturing Practices & Good Hygiene Practices (In-house)	9	458
6	Technology of Processed Cheese	1	8	23	ISO:14001:2004 Implementation and Management of ETP in Dairy Industry	3	64
7	Technological and Engineering Aspects and Dairy and Food Plant (L&T/GEA Training Engineers/ Rajkot)	20	234	24	Outlines of Dairying (Dairy/Laboratory/Dairy Dev. Board, Kerala) / Dairy Technology	9	164
8	New Development in Energy Management of Food and Dairy Operations	12	141	25	Causing Incredible Performance	1	24
9	Coping with Challenges of Environment in Dairy / Food Plant	1	12	26	ISO:22000, HACCP Principles, Interpretation and Application	2	45
10	Management of Bulk Milk Cooling System in Gujarati for Village Level Operators	90	1624	27	Application of Elementary Statistic in Managing Quality of Products and Services (New)	2	34
11	Clean Milk Production	6	143	29	Packaging Technology for Milk and Value Added Milk Products (New)	1	22
12	Advance Sensory / Sensory Evaluation of Milk and Milk Products	24	350	30	Applying Project Management Skills in Dairy and Food Sector	2	50
13	Technological and Engineering Aspects of Milk Condensing and Drying Plants	3	46	31	Detection of Adulteration of Milk	20	364
14	Technological and Engineering Aspects of Ice Cream Plant	14	247	32	ISO-50001 Appreciation and Interpretation (Energy Management Systems)	1	23
15	Technological and Engineering Aspects of Cheese Manufacturing	11	167	33	DCS Secretary Training	2	38
16	Advances in Fat Rich Dairy Products	5	71	34	Value Addition in Indigenous Dairy Products	5	71
17	Advances in Automation in Dairy Industry	4	91	35	Dairy Supervisor	7	104
18	FSSAI Requirements & Pest Management Solution in Food Industry	1	24	36	Hands on Training for Academic and Technical Staff of Dairy Science Colleges	1	3
19	Dairy Plant Operations & Management			37	Marketing of Liquid Milk (Pouched Milk) and Fresh Products	5	123
A	A Special training for Government of Sikkim	1	17	38	Appreciation course for ISO:9001:2015 and ISO:14001:2015	1	19
	A Special Training for Institute of Rural Management Anand (IRMA)	1	17	39	Hands-on-training to students of DMI, Patna	4	40
B	A Special Training for College of Applied Food Dairy Technology, Nepal	2	16	40	Technological and Laboratory aspect of Dairy Plant for Nepal Participants.	1	16
C	Dairy Value Chain - A Special Training for Comprehensive Agriculture and Rural Development Facility(CARDF), Afghanistan (New)	1	6	41	Awareness cum Implementer course on ISO 9001:2015	1	19
D	A Special Training for National Dairy Development Board, Anand (DPM Participants)(New)	4	98	42	Awareness cum Implementer course on ISO 22000	1	19

Details of Training Program conducted up to January 2026

Sr. No.	Nature of Training	No. of Batches	No. of Trainees	Sr. No.	Nature of Training	No. of Batches	No. of Trainees
43	Cheese Making Organised by GCMMF and Vidya Dairy in association with DSM	1	30	71	Detection of Adulterats in Milk and Milk Products	2	44
44	Dairy for Non-Dairy Professionals	7	170	72	CIP/COP and Water Management in Dairy Industry	1	106
45	CIP and Water Management in Dairy Industry	2	45	73	Operation & Maintenance of Boiler	1	63
46	Food Safety Training and Certificate (FoSTaC)	6	256	74	Laboratory Practices in Dairy Industry (Online)	1	40
47	Training on Different Streams in Dairy plant	1	2	75	SAP for Cooperative Services (SAP-CS)	1	11
48	Processed Cheese	1	29	76	Exposure of Dairy Industry and visit of Different Dairy Plants	2	19
49	Technological aspects of Cheese Making	1	11	77	Technical Presentation on Rapid CHROMagar Microbiology sampling	1	29
50	Awariness Program on Food Safety System Certificate (FSSC) 22000	1	27	78	Understanding CPCB new Guidelines & feature of CPCB EPR Portal	1	50
51	Study Tour for Farmers of Heritage	1	10	79	Awareness Training Program on Occupational Health & Safety Management System (OHSE) ISO 45001 : 2018	2	59
52	One Day Training Programs on GMP & GHP	20	527	80	Awariness Program on Food Safety System Certificate FSSC	1	27
53	Awareness Programme on ISO 22000:2018	2	43	81	SAP for Animal Husbandry (SAP-AH)	1	16
54	Laboratory Aspect of Dairy & Food Plant	4	60	82	Dairy Products Manufacturing and Plant Operations	1	13
55	"SAP-Human Capital Management"	2	41	83	Value Addition to Milk Products	1	18
56	Toilet Area Hygiene, Concepts of Sanitization and various SOP's	1	16	84	Improving Managerial Communication and Developing Effective Presentation Skills	3	78
57	Dairy Plant Management	1	17	85	Technological aspects of Paneer Making	1	16
58	Training for Milk Tester	2	29	86	Seminar on Elevating Food Safety and Sustainability in Dairy Industry : By Ecolab	1	54
59	"SAP-Human Finance & Controlling (SAP-FICO)"	5	137	87	Outlines of Dairy Technology	5	92
60	"Learn to Gain - all About Compressed Air"	2	57	88	Awareness on Food Safety Management System (FSMS)	1	34
61	SAP for Sales & Distribution	3	98	89	Overview of SAP System (All Modules)	1	29
62	In Plant Training on Milk & Milk Products	2	48	90	Quality Management	1	23
63	SAP for Materials Management (SAP-MM)	5	135	91	Onsite Training - GMP/GHP , ISO/FSSC & OHSMS for Food Handlers / Dairy Operator At Kaira Union	25	1007
64	Animal Husbandry and Dairy Farm Management for Non-veterinarian	4	152				
65	SAP for Production Planninig & Quality Management (SAP - PP & QM)	5	186				
66	Awareness Training Program on Covid-19, GMP, GHP and ISO (Online)	12	836				
67	Prevention of Sexual Harassment (POSH Act)	1	37				
68	Technology of Cheese (Online)	1	20				
69	Awariness Program on Food Safety System Certificate FSSC V.O. (Online)	1	69				
70	ISO 22000:2018 Updation and Implementation	4	151				
Total						756	15478

Infrastructure & Amenities Available At Vidya Dairy

At Vidya Dairy we have state of the art infrastructure designed to facilitate effective learning & professional development. The facilities include :



Vidya Kaksha



Executive Hostel



Conference Hall



Practice Labs

HIGHLIGHTS OF VIDYA DAIRY TRAINING PROGRAMS

- Subject Experts as faculty
- Lecture supported by Demos/ Practical/ Hands-on Experience sharing: Live Case Studies etc
- Well-equipped laboratories with state of art equipments for practical exposure
- Various dairy plant and field visits as applicable to the course to various Plants, Farms & Labs such as Amul, IDMC, Calf lab, Village Co-operative society, Dairy farm etc.
- Presentations supported with well structured course material covering latest trends
- Improved classroom ambience with audio-visual facilities
- Provides a platform for interaction with our experts
- More than two decades of experience in designing and delivering training programs

OUR CLIENTELE



FEEDBACK FROM INDUSTRY

“On behalf of NDDB, I would like to extend our heartfelt gratitude to the team for facilitating an excellent training programme to our employees. The lecture sessions and practicals were informative and beneficial and provided very good learning to the participants. The knowledge gained from training at Vidya Dairy shall equip our employees to improve their performance and contribute to the growth of the organization.”

Sh. S S Gill
Group Head (HRD), NDDB.

It's matter of proud to go through the facilities at Vidya Dairy especially prospective and inclusive infrastructure developed for the training of dairy entrepreneurs. It's Dr. V. Kurien's dream that is progressing to fulfil the objective of its establishment. I wish all the best to one and all those who are presently trying hard to bring innovative technologies for dairy industries through a model scientific plant.

Dr. P. H. Tank
Hon. Vice Chancellor, Kamdhenu University

We can arrange special tailor made training programs as per the need of the organization. Customization in our programs is very much possible as per the need of the organizations. We can add/ remove the pertinent topics as per the demand and arrange a special purpose training course for any specific organization (minimum participants required are 12 nos.)

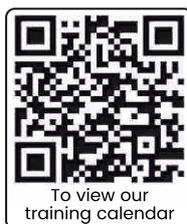
For further Inquiries / Registration/ Nomination,
Please Contact :

Mrs. Mona Gadhavi (Training Coordinator)

☎ +91-93772 11866 / +91-96646 51804

✉ trainings@vidyadairy.in;

paoffice@vidyadairy.in



Address :

The Managing Director,
Vidya Dairy,
Anand Agricultural University Campus,
Anand (GUJARAT) - 388110
Phone : (02692) 310403, 262501



For details please visit : www.vidyadairy.in