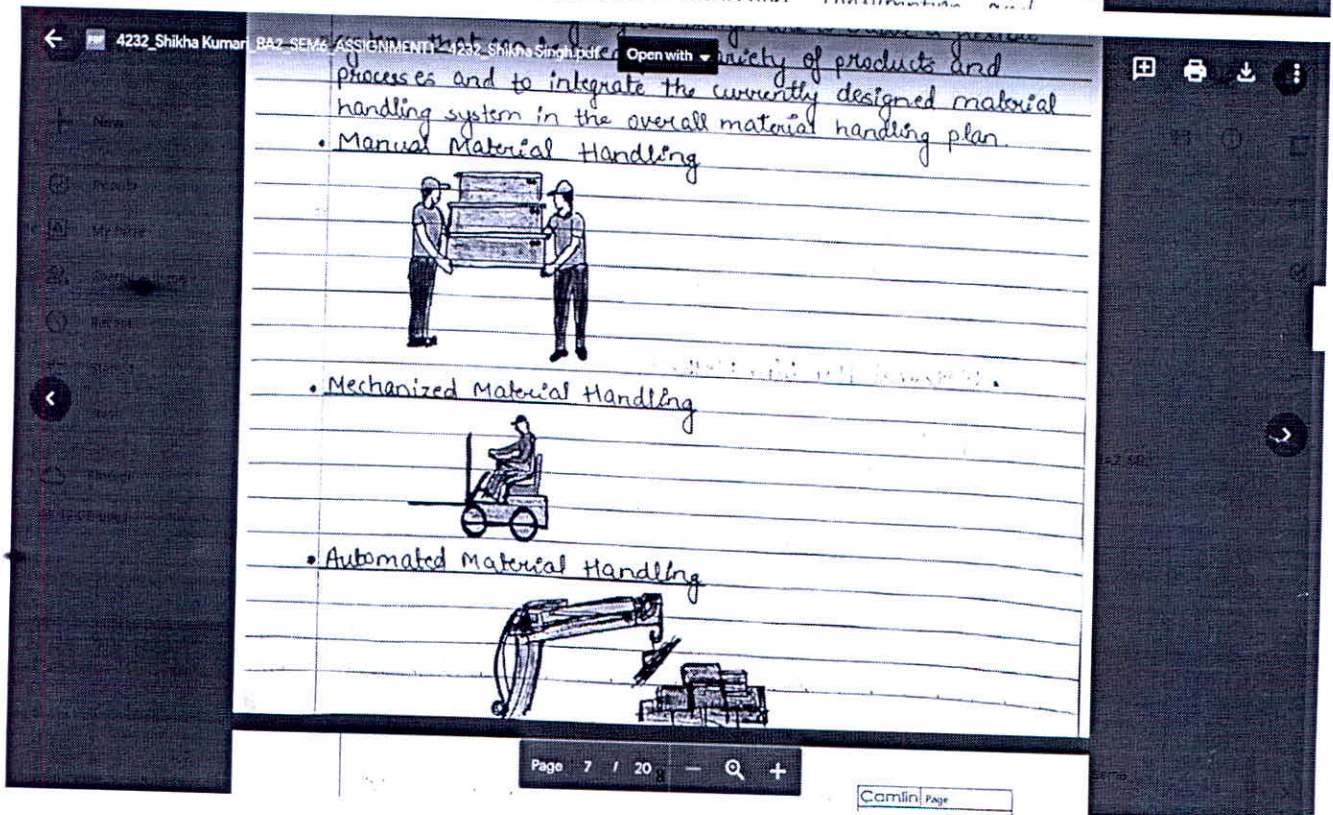
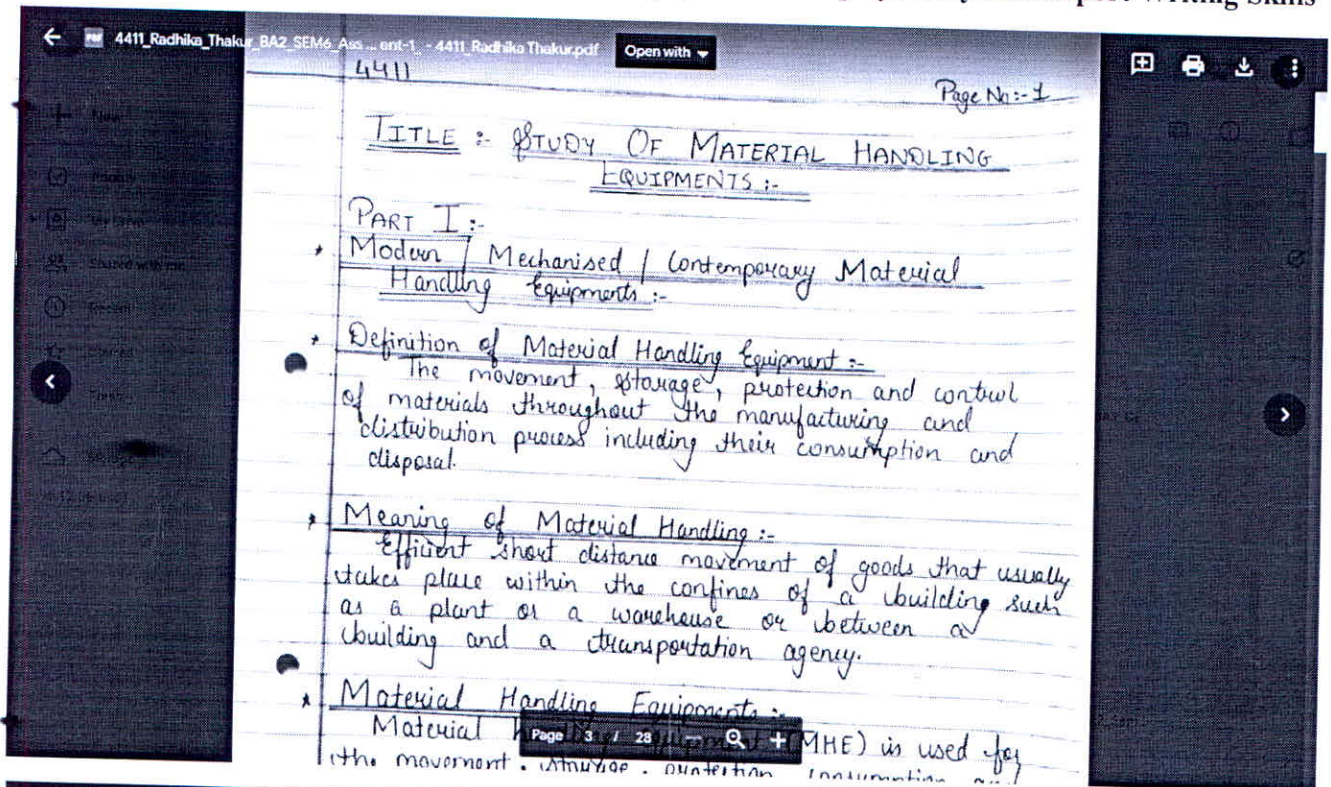


Unit 3: Working of various Material Handling Equipments: Employability and Report Writing Skills



*Shanthe*  
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Unit 1, 2, 3 & 4: Study of Manufacturing Processes of various Manufacturing Industries: Practical Exposure-Analytical and Report Writing Skills

4465 Supriya kale BA2 Assinmgment2

Part 1 :

Cheese Manufacturing Process :

Cheese is a fermented food derived from the milk of various mammals. Since humans began to domesticate milk-producing animals around 10,000 B.C., they have known about the propensity of milk to separate into curds and whey. As milk sours, it breaks down into curds, lumps of phosphoprotein, and whey, a watery, grey fluid that contains lactose, minerals, vitamins, and traces of fat. It is the curds that are used to make cheese, and practically every culture on Earth has developed its own methods, the only major exceptions being China and the ancient Americas.

The first cheeses were Page 1 / 9 consisted solely of salted white curds drained of whey, similar to today's cottage cheese. The next

Unit 1, 2, 3 & 4: YouTube Video reviews on Manufacturing Processes of various Manufacturing Industries: Practical Exposure and Report Writing Skills

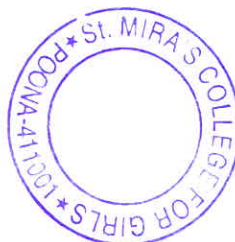
distinctive process that take place in the manufacture of black tea.

Step 1 :- PLUCKING  
↓  
Step 2 :- WITHERING  
↓  
Step 3 :- ROLLING  
↓  
Step 4 :- FERMENTATION  
↓  
Step 5 :- DRYING  
↓  
Step 6 :- GRADING  
↓  
Step 7 :- PACKING / DISPATCHING

Note - Every video had a different steps where in some, drying was done before rolling and in some, none were.

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