

Dairy Man



Name of Scout/Guide:

BIODATA

Name:

Troop:

District:

Patrol:

BADGE REQUIREMENTS

Date of Commencement:

Date of Completion:

Court of Honour

Permission to Earn Badge

Date:

Scout / Guide has

been given permission to work on

completing the requirements (as per

APRO Part II) towards earning the

.....badge.

Scout Master

Syllabus

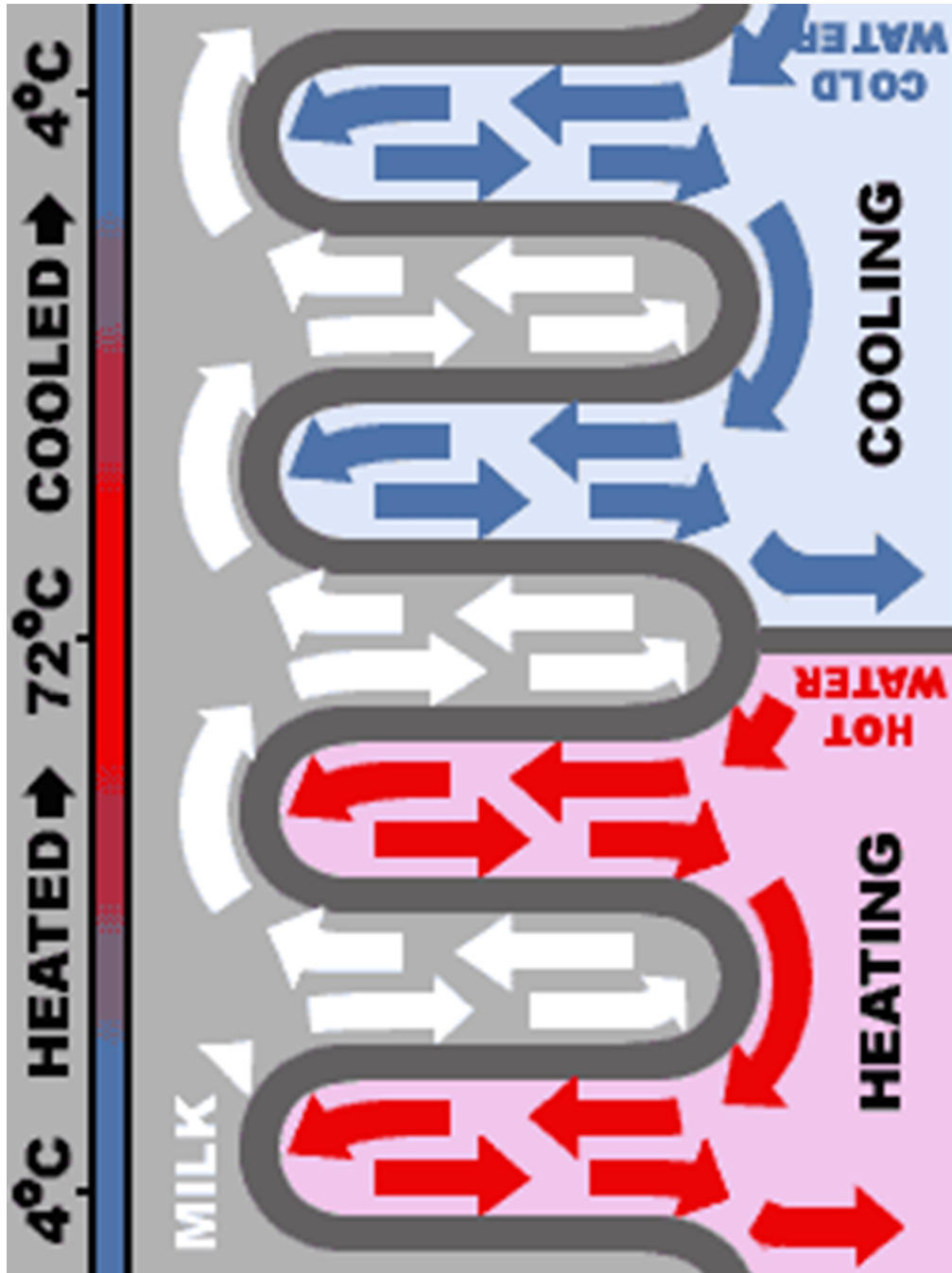
(As per APRO Part II)

1. Have knowledge gained by practice of the management of at least one animal (cow, buffalo, goat) and produce a certificate from parents or from the owner where he/she worked for at least 3 months.
2. Demonstrate the care of dairy utensils and appliances used in the area.
3. Know milking and sterilization of milk including pasteurization.
4. Know processing of milk ex: making curd, cheese, butter, ghee.
5. From veterinary doctor, know about two types of common diseases and first –aid to be rendered to milk cattle
6. Enthuse at least 6 neighbours to improve breed of their cattle by artificial insemination.
7. Propagate in the mohalla better formula of a balanced cattle feed in ten houses having cattle.

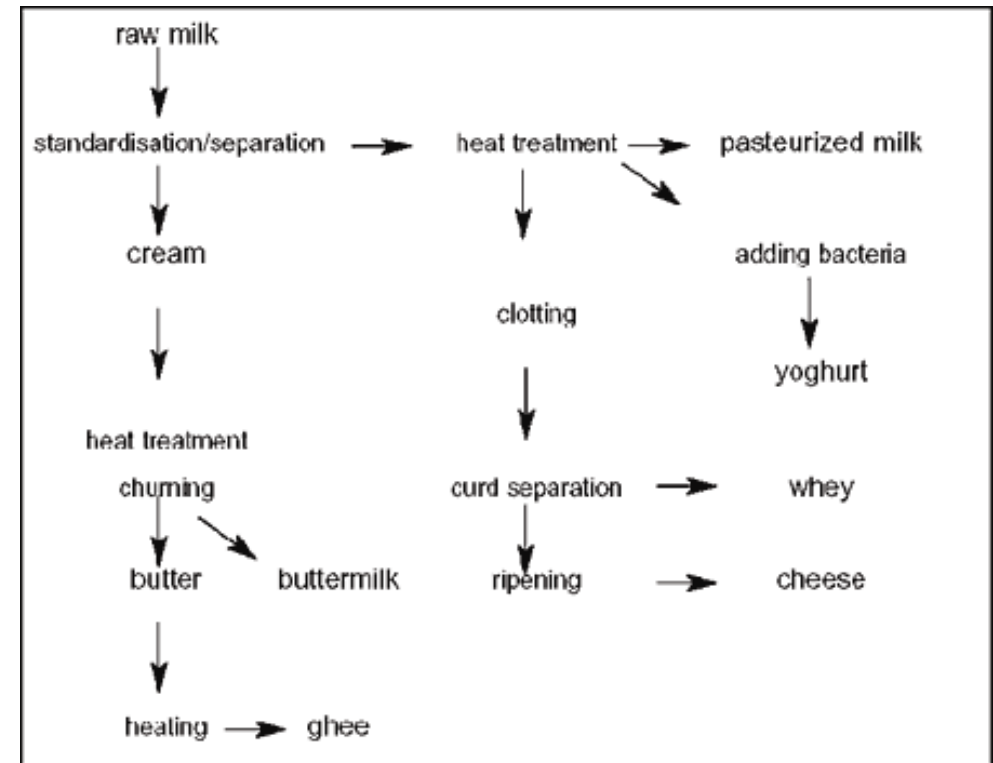
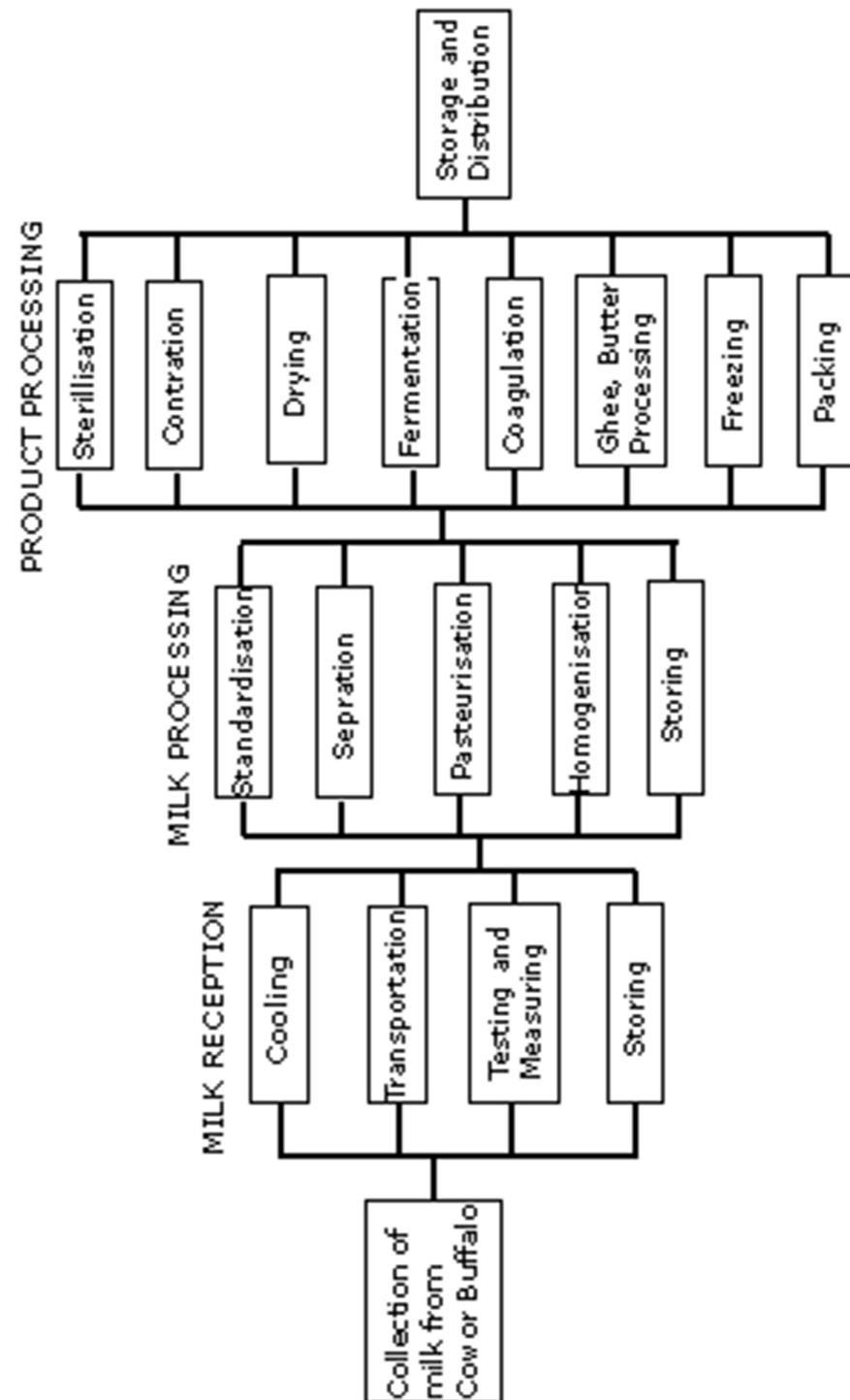
Sterilization of Milk

Sterilization of milk is aimed at killing all microorganisms present, including bacterial spores, so that the packaged product can be stored for a long period at ambient temperature, without spoilage by microorganisms. Since molds and yeasts are readily killed, we are only concerned about bacteria. To that end, 30 min at 110°C (in-bottle sterilization), 30 sec at 130°C, or 1 s at 145°C usually suffices. The latter two are examples of so-called UHT (ultra-high-temperature, short time) treatment.

Pasteurization is the process of heat processing a liquid or a food to kill pathogenic bacteria to make the food safe to eat. The use of **pasteurization** to kill pathogenic bacteria has helped reduce the transmission of diseases, such as typhoid fever, tuberculosis, scarlet fever, polio, and dysentery.



Processing of Milk



Viral Disease	Symptoms
Cow pox Rinderpest (Cattle Plague) Foot and mouth Disease	Fever accompanied by appearance of small nodules. Constipation followed by severe diarrhoea, discharge from the eyes and nostrils, loss of appetite. Blisters appear on the mouth and foot resulting in extreme soreness of the parts. Loss of appetite, excessive salivation, high fever accompanied by shivering. Inability to work.
Dermatitis	Irritation, blisters and eruptions on the skin surface.
Bacterial Disease	
Anthrax	Fever with swelling of body, milk secretion reduced.
Tuberculosis Brucellosis	Fever, infection of udders, lungs, intestines and other parts. Sterility due to infection in the reproductive organs, e.g., uterus in females and testes in males.
Fungal Disease	
Ringworm	Small, circular, discoloured raised patches.
Parasitic Disease	
1. External parasites (Lice, ticks) 2. Internal parasites (Worms, Fluke)	Live on skin and cause skin disease. Live in the stomach, intestines and damage the liver of cattle

Dairy Animal Diseases

Bacterial diseases

- Tuberculosis
- Paratuberculosis
- Brucellosis
- Hemorrhagic septicemia
- Joint ill/ naval ill/ omphalitis

Viral diseases

- Foot and mouth diseases
- Infectious bovine rhino tracheitis
- Rinderpest

Photos of Dairy Work performed by you

Write a few paragraphs on Dairy related work done by you