

HOW TO WRITE A PROFICIENCY BADGE NOTEBOOK?

1. THE PB SHOULD BE COVERED(WHITE/BROWN)
 2. THE EMBLEM OF THE PB SHOULD BE DRAWN/PASTED ON THE COVER
 3. THERE SHOULD BE A BIO-DATA PAGE
 4. FIRST COH GIVING YOU THE PERMISSION TO START WORKING ON THE PB
 5. SYLLAUBS OF THE PB (AS PER APRO PART 2)
 6. FOLLOW-UP (NOTES)
 7. SECOND COH CERTIFYING THAT YOU HAVE COMPLETED THE WORK
 8. PB CERTIFICATE SIGNED BY THE INDEPENDENT EXAMINER IN THE PRESCRIBED FORMAT
- (LET THE PICTURES GET PASTED ON THE LEFT SIDE PAGES OF THE PB NOTEBOOK)

Dairy Maid



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.

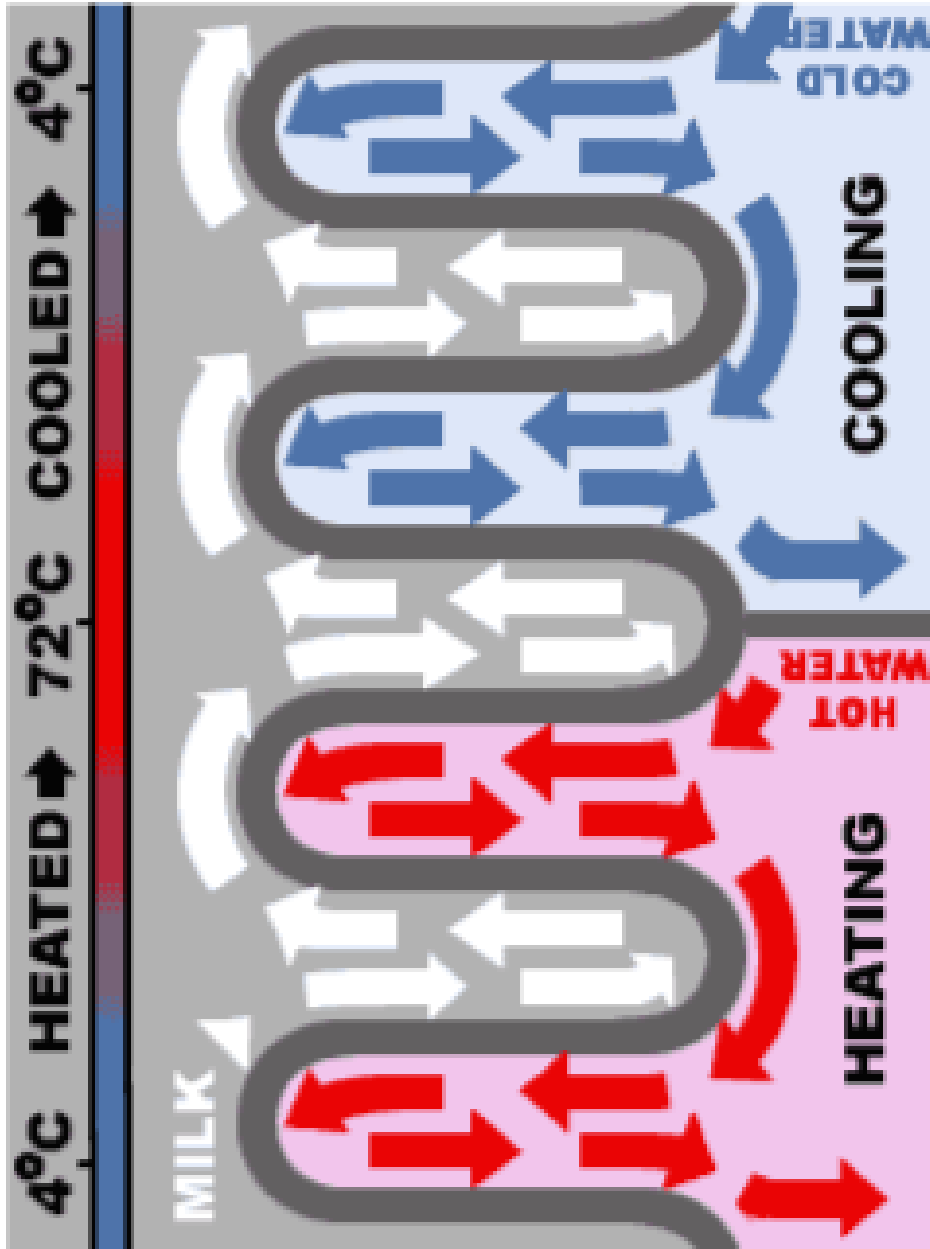
Scout Master

Syllabus

(As per APRO Part III)

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. **Know how to prepare lassi or chaas as a cold drink**

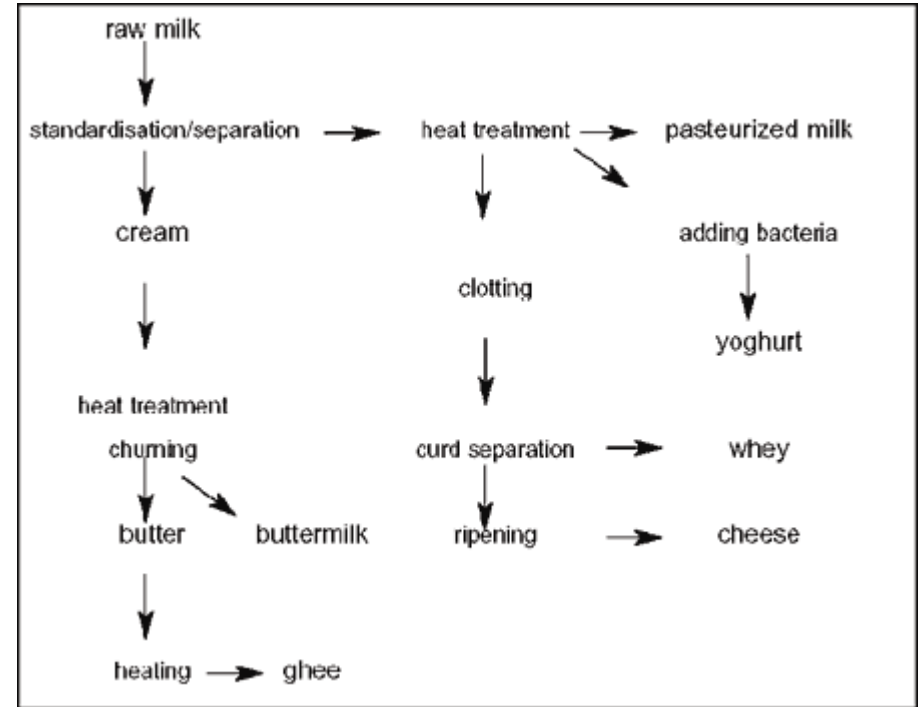
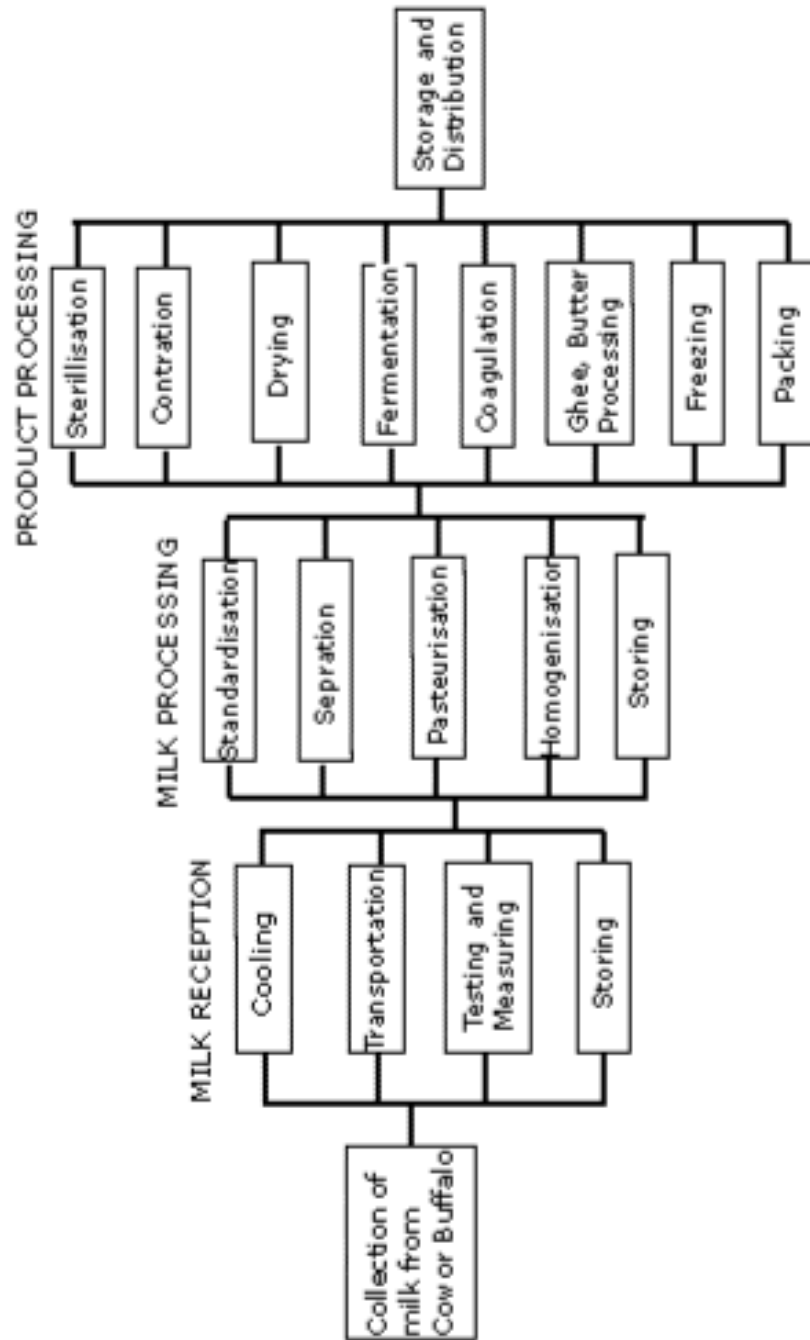
Sterilization of Milk



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



Preparing Lassi



Ingredients Of Lassi

750 gm yoghurt

50 gm ice cubes

Salt or sugar

200 ml water

How to Make Lassi

1. Crush the ice cubes in a blender.
2. Add the yoghurt, water, salt or sugar.
3. Blend for about 1 minute.
4. Serve chilled.
5. If you are making a namkeen lassi you can add *masala* like *bhuna jeera* and *kala namak* and as desired.

Write a few paragraphs on Dairy related work done by you

Photos of Dairy Work performed by you