

**(c) Activity Chart and time frame**

| Activity   | Months |   |    |    |    |    |    |    |
|--|--------|---|----|----|----|----|----|----|
|  | 4      | 8 | 12 | 16 | 20 | 24 | 30 | 36 |
| <ul style="list-style-type: none"><li>• Appointment of staff, procurement of materials and machinery</li><li>• Physico-chemical, functional and nutritional profiling of raw milk, churpi and standardization of laboratory processes.</li><li>• Demonstration, purchase/fabrication of suitable smokeless chulha for use in the houses of Yak farmers</li></ul> |        |   |    |    |    |    |    |    |
|  |        |   |    |    |    |    |    |    |
| <ul style="list-style-type: none"><li>• Standardization and optimization of process technology for processing, packaging of Yak milk cottage cheese with indigenous technology for high yield and better quality.</li><li>• Installation of smokeless chulha in the farmer house.</li></ul>  |        |   |    |    |    |    |    |    |
|  |        |   |    |    |    |    |    |    |
| <ul style="list-style-type: none"><li>• To characterize the yak milk cottage cheese for quality attributes, sensory score and shelf life assessment and storage.</li></ul>   |        |   |    |    |    |    |    |    |
|  |        |   |    |    |    |    |    |    |
| <ul style="list-style-type: none"><li>• Establishment of the prototype skid mounted production (50 Liter/batch) unit for the demonstration of Yak milk cottage cheese production technology.</li></ul>   |        |   |    |    |    |    |    |    |
|  |        |   |    |    |    |    |    |    |
| <ul style="list-style-type: none"><li>• Demonstration of prototype facility</li></ul>  |        |   |    |    |    |    |    |    |
|  |        |   |    |    |    |    |    |    |
| <ul style="list-style-type: none"><li>• Possibility of biogas plant in cold climate region, utilizing Yak dung.</li></ul>  |        |   |    |    |    |    |    |    |
|  |        |   |    |    |    |    |    |    |
| <ul style="list-style-type: none"><li>• Skill development of entrepreneurs regarding production of cottage cheese</li></ul>  |        |   |    |    |    |    |    |    |
|  |        |   |    |    |    |    |    |    |