CFN

Certificate Programme in Food and Nutrition

CFN-1: You and Your Food ASSIGNMENT- 1 January 2025 and July 2025



School of Continuing Education Indira Gandhi National Open University Maidan Garhi, New Delhi -110068

Certificate Programme in Food and Nutrition (CFN)

ASSIGNMENT-1

2025

Dear Students,

You will have to do three assignments in all. Each Tutor Marked Assignment carries 100 marks. The course-wise distribution of assignments is as follows:

Assignment 1 (TMA) - based on CFN -1 Assignment 2 (TMA) - based on CFN -2 Assignment 3 (TMA) - based on CFN -3

INSTRUCTIONS

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	Enrolment No Name
Course Title	Date

- 4) Use only foolscape size paper for your responses and tie all the pages carefully.
- 5) Write the question number with each answer.
- 6) You should write in your own handwriting.
- 7) Submission: The completed Assignment should be sent to the Coordinator of the Study Centre allotted to you.

A Note of Caution

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GUIDELINES FOR TMA

The Tutor Marked Assignments have two parts.

Section A: Descriptive Questions (60 marks)

Section B: Practical Activities (40 marks)

POINTS TO KEEP IN MIND

You will find it useful to keep the following points in mind:

- 1) **Planning:** Read the assignments carefully. Go through the units on which they are based. Make some points regarding each question and then rearrange these in a logical order.
- 2) **Organization:** Be a little more selective and analytical. Give attention to your introduction and conclusion. The introduction must offer your brief interpretation of the question and how you propose to develop it. The conclusion must summarize your response to the question.

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- a) Is logical and coherent;
- b) Has clear connections between sentences and paragraphs;
- Is written correctly giving adequate consideration to your expression, style and presentation;
- d) Does not exceed the number of words indicated in the question.
- 3) **Presentations:** Once you are satisfied with your answers, you can write down the final version for submission, writing each answer neatly and underline the points you wish to emphasize.

ASSIGNMENT 1 (TMA-1)

Course Code: CFN-1

Maximum Marks: 100

Assignment Code: CFN-1/AST-1/TMA-1/25

For January 2025 session last date of Submission: 30th May, 2025 For July 2025 session last date of Submission: 30th November, 2025

Assignment-1 consists of two parts and is of 100 marks. The weightage given to each part is indicated in the brackets. **A)** Descriptive Type Question (60 Marks) **B)** Practical Exercise (40 Marks) **Part A: Descriptive Type Question** (**60 Marks**) All questions are compulsory a) Enumerate the factors which influence our food acceptance and selection. 1. (3) b) List the various functions of food in our body. Briefly describe any one function of food, giving examples. (3) a) Briefly state the functions and food sources of the following nutrients in our (4) 2. i) Vitamin D ii) Iron (3) b) Enlist the effects of deficiency of the following nutrients in the body: i) Carbohydrates ii) Fats iii) Protein a) How would you classify food into different food groups? Explain the (2+2) 3. significance of the food groups. Give examples. b) Present three points you would keep in mind while choosing the right food for (3) your family. 4. a) Comment on the following briefly: (2+2)i) Meal patterns in India ii) Improvement in nutritional value by combination of certain foods in our diet. (3) b) List the various cooking methods. Explain briefly the effect of cooking on foods.

5.	a) Briefly describe three steps that you would take to prevent the spread of disease through food.	(3)
	b) Write short notes on the following:i) Need for food preservationii) Two methods of preserving perishable foodsiii) Nutritive value of cereals.	(2+2+2)
6.	 a) Comment briefly on the following: i) Nutritive value of Sugar and Jaggery. ii) Choice of fats and oils for cooking. iii) Uses of Nuts and Oilseeds 	(3)
	b) 'Fermentation and sprouting improves the nutritional quality of pulses'. Justify this statement.	(3)
7.	a) Discuss briefly the nutritive value and uses of Eggs in our diet.	(3)
	b) What is the importance of vegetables in our daily diet? Describe how vegetables are classified, giving suitable examples.	(2+2)
8.	a) Present the nutritional benefits of fruits.	(2)
	b) Briefly describe the role of spices and condiments in Indian diet.	(3)
9.	a) Elaborate on the following ,giving examples:i) Milk based beverages.ii) Adulterant found in Turmeric.iii) Constituents of Coffee.	(3)
	b) What are Convenience foods? Highlight the advantages and disadvantages of using convenience foods, giving suitable examples.	(1+1+1)

PART B (Practical Exercises)

(40 Marks)

There are four exercises in this part. You must attend all the questions.

1. Name any two food preparations made in your home on the following occasions?

Write the cooking method(s) used and the nutritive content of each of these preparations in the table given. (Refer to Unit 1,3,4 and 8)

(10)

Occasions	S No	Name of food prepared	Cooking method(s) used	Nutrients rich in
Birthday of 8 year girl child	1			
	2			
Festival (Holi/Eid/Christmas)	1			
	2			
Family get together (10 members)	1			
	2			

2. Recall what you ate for breakfast, lunch and dinner yesterday. Write the major ingredients used for preparing that food item. Classify them according to the function they perform in the body (by putting a tick). Also suggest how the meal could be made more nutritious (Refer to Unit 2). (10)

Meal	S.No	Name of Dish	Major Ingredients	Functions of the major ingredients in the body			Suggestions to
		VI DISH	in dish	Energy Giving	Body Building	Protective / Regulatory	make the meal more nutritious
Breakfast							
Lunch							
Dinner							

- 3. List the pulses commonly consumed in your region. Give the method of preparation of two pulse recipes from your region. Give the nutritional value of the recipes. Enlist ways to make the pulses more nutritious. (Refer to Unit 14)
- 4. Conduct a survey in your nearby market and find out five different foods that have been preserved either by sugar, salt, acid or chemical preservatives (Put a tick on the preservatives used in the product).

Write your observations in the Table. (Refer to Unit 10) (10)

Food	Brand		Preservatives used				
Item	name	Sugar	Sugar Salt Acid Chemical		Chemical	Preservation	
					preservatives		

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Certificate Programme in Food and Nutrition

CFN-2: Your Food and Its Utilization ASSIGNMENT- 2 January 2025 and July 2025



School of Continuing Education Indira Gandhi National Open University Maidan Garhi, New Delhi -110068

Certificate Programme in Food and Nutrition (CFN)

ASSIGNMENT-2

2025

Dear Students,

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Assignment 1 (TMA) - based on CFN -1 Assignment 2 (TMA) - based on CFN -2 Assignment 3 (TMA) - based on CFN -3

INSTRUCTIONS

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	Enrolment No
	1 tdd1 c55
Course Title	
Assignment No	Date
Study Centre	

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- 6) You should write in your own handwriting.
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GUIDELINES FOR TMA

The Tutor Marked Assignments have two parts.

Section A: Descriptive Questions (60 marks)

Section B: Practical Activities (40 marks)

POINTS TO KEEP IN MIND

You will find it useful to keep the following points in mind:

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- 2) **Organization:** Be a little more selective and analytical. Give attention to your introduction and conclusion. The introduction must offer your brief interpretation of the question and how you propose to develop it. The conclusion must summarize your response to the question.

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ASSIGNMENT 2 (TMA-2)

Course Code: CFN-2

Assignment Code: CFN-2/AST-2/TMA-2/25

For January 2025 session last date of Submission: 30th May, 2025 For July 2025 session last date of Submission: 30th November, 2025 **Maximum Marks: 100** Assignment-2 consists of two parts and is of 100 marks. The weightage given to each part is indicated in the brackets. A) Descriptive type question (**60** marks) **B)** Practical Exercise (40 marks) **Section A: Descriptive Type Questions** (60 Marks) All questions are compulsory a) Briefly describe the physiological function of food in our body, giving 1. (3) appropriate examples. b) List two functions each of the following nutrients: (1+1+1)(i) Fats (ii) Proteins (iii) Carbohydrates a) Explain how RDA's for energy and protein change with age and activity giving 2. (3) suitable examples. b) Elaborate on the food groups included in the food guide, highlighting the (3) recommended size of servings of food in each group. a) Name the end products of digestion of carbohydrates, fats and proteins in our 3. (3) body. b) Give one simple technique you will adopt to measure growth in children. (3) Explain the process. a) Define malnutrition. Briefly explain any two nutritional deficiencies affecting 4. (1+2)population groups in India. b) What is BMR? How does BMR along with voluntary activities influence our (1+2)energy needs? a) Comment on the nutritional needs during pregnancy and highlight why the (3) 5. nutrient requirement increases. b) Explain why breast milk is the best choice of food for infant. What is the right (1+2)time to introduce complementary foods in the diet of the infant and why? 6. a) What advice will you give to a mother of a preschool child regarding developing (3) good food habits? b) Discuss the relevance of school meals and packed lunches in the context of (3) meeting nutrient needs and ensuring good nutrition for children. 7. a) Discuss how growth affects the nutritional needs of adolescents. Give the (1+2)recommended nutrient intake for adolescent.

Sect	ion B – Practical Exercises	(40 marks)
	misrepresentations related to food? Explain with examples	(-)
10.	b) What measures would you adopt to be vigilant about the misconceptions/	(3) (3)
10.	a) Enumerate the factors that influence our food acceptance.	(3)
	categorizing adults into different grades of malnutrition. b) What is growth monitoring? How will you monitor growth of children?	(1+2)
9.	a) Present the WHO classification based on body mass index (BMI) for	(3)
	b) Describe the linear measurements used to record growth in children.	(3)
8.	a) Elaborate on the nutrition related problems of old age and what measures you would follow to meet the special needs of elderly.	(3)
	b) How will you fulfil the nutrient needs of adults belonging to different income levels?	(3)

1. Record your food intake of a normal week day, and complete the following table. (10) (Refer to Unit 3).

Menu	Amount taken	Food group	No. Of servings
Breakfast			
Mid-morning			
Lunch			
Evening			
Dinner			
Other foods			

eaten between meals		

- a) Did you include sufficient foods from all the three groups yesterday?
- b) If not, which group is low in your diet?
- c) Can you modify it? How?
- d) How many servings of each food group did you take in the day?
- 2. Record your weight every week for a month in the format given below and answer the questions that follow (Refer to Unit 7):

(10)

Week	1	2	3	4
Date				
Time				
Weight (Kg)				

Are there any significant changes in your weight? Yes/ No. It is increasing/ decreasing/ no change?

a) Record weight and height of all your family members including yourself.

S.no	Member	Age (Yeas)	Weight (kg)	Height (cm)	BMI (kg/m ²⁾

- i) Is there any member who is overweight?
- ii) Is there any member who is underweight?
- iii) How many are in normal range?

(10)

3. Visit any one family in your neighbourhood where they have an infant 6 to 12 months of age. Record the complementary foods given to the infants in the proforma given below and answer the questions thereafter. (Refer to Unit 9)

S.No	Time of the day	Food Given	Amount	Briefly describe whether sugar/ salt etc are added and the amount

- i) When was complementary foods first introduced to the child?
- ii) Which was the first food to be introduced?
- iii) Evaluate the foods given against the daily food guide. Is the infant getting foods from all the five food groups? If not, suggest some foods that can be included.
- **4.** Suggest five different menus for a school going child. These menus should be low cost and meet the nutritional needs of a school going child. (Refer to Unit 11)

MealMenu 1Menu 2Menu 3Menu 4Menu 5BreakfastImage: Control of the con

- i) Suggest some dishes from the above menu which can be served in the School canteen.
- ii) What modifications can be made if a school going child wishes to eat junk/ fast food?
- iii) What points should be kept in mind while planning a packed lunch for school?

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Certificate Programme in Food and Nutrition

CFN-3: Economics of Food ASSIGNMENT- 3 January 2025 and July 2025



School of Continuing Education Indira Gandhi National Open University Maidan Garhi, New Delhi -110068

Certificate Programme in Food and Nutrition (CFN)

ASSIGNMENT-3

2025

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ASSIGNMENT 3 (TMA-3)

Course Code: CFN-3

Assignment Code: CFN-3/AST-3/TMA-3/25

For January 2025session last date of Submission: 30th May, 2025

For July 2025 session last date of Submission: 30th November, 2025

Maximum Marks: 100

(60Marks)

Assignment-3 consists of two parts. Total marks is 100. The weightage given to each part is indicated in the brackets.

A) Descriptive Type Questions

	B) Practical Exercise	(40Marks)
Part A	A: Descriptive Type Questions (60 Mark	as)
1.	a. Define Food expenditure and discuss role of income and food price on food expenditure of an individual.	(1+3)
	b. Classify the foods based on the source.	(2)
2.	a) Elaborate on the role of fertilizers in increasing the productivity of crops.	(2)
	b) What point should be kept in mind while planning a kitchen garden?	(2)
	c) Differentiate between Inland fishing and Marine fishing.	(2)
3.	a) What are Fair Price Shops? Give advantages of fair price shops.	(3)
	(b) Define Subsidy. Giving examples of subsidy provided.	(3)
4.	a. Explain how agricultural subsidies are linked with consumer benefits.	(4)
	b. Differentiate between Issue Price, Market Price and Procurement Price.	(2)
5.	a. What are the advantages of poultry farming in the backyard of a house? Give list of products obtained from poultry farm.	(2+1)
	b. Define Pisciculture and aquaculture. What are the advantages of consuming fish	? (3)
6.	Describe objectives and phases of Operation Flood in detail.	(6)
7.	a) What are the objectives of Feeding programmes? List the names of the programmes. Explain the nutritional components and the beneficiaries of any one major government run programme.	(1+1+2)
	b. Write about Prophylaxis programme for prevention of blindness.	(2)
8.	a. What are the sources of food spoilage? Give objectives of Food Safety and Standard Act, 2006.	(1+2)
	b. What is the importance of grading food grains and vegetables?	(3)
9.	a. What is Janta Bazar and why there is no adulteration in food obtained from Janta	

	Bazar.	(3)
	b. Discuss the role of Consumer Voluntary Agencies in educating consumers.	
10.	a. Write about Agricultural Extension System in India.	(3)
	b. Differentiate between Certified seeds, Breeder's seeds and Foundation Seeds.	(3)

PART B (Practical Exercises)

(40 Marks)

There are four exercises in this part. You have to attempt all the questions.

- 1. Prepare a plan of a model kitchen garden. Give details of the different fruit trees (10)and plants that can be grown in summer season. (Refer Unit 2) Prepare a food budget for three months for your family. (Refer Unit 1) 2. (10)Visit a poultry farm or visit website of any poultry farm (on internet) and write 3. (10)about the products obtained, unit price, quantity produced. (Refer Unit-5)
- Visit an Anganwadi functioning under ICDS programme in your neighbourhood. 4. (10)Write the names and service provided to the beneficiary in that centre. Compare the services and the beneficiaries you have recorded in the centre to the ones mentioned in your reading material. (Refer Unit 7)