

ASSIGNMENT BOOKLET

Diploma in Production of Value Added Products from Cereals, Pulses and Oilseeds (DPVCPO)

*Assignment for the Academic Year 2009

Note: First of all read the assignment/questions and instructions carefully and identify the components of an assignment. You should read the relevant sections and sub sections of a unit while preparing your responses and write answers in your own words. Your responses should not be a verbatim reproduction of the textual materials/blocks provided for self-learning purposes. We also suggest that, you may read additional materials available in your study centre or in any other library before preparing your responses. But extra reading is not a must to answer these assignments.

***Please ignore the Assignment Booklet for 2008 enclosed with the programme guide.**



School of Agriculture
Indira Gandhi National Open University
New Delhi -110068
2009

Assignment -1
Course Code: BPVI-031

Due Date: 31st March 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. What is the way to avoid losses in foodgrains and how value addition helps in increasing their shelf life?
2. What are the direct and indirect possible damages of foodgrains in storage?
3. State a few unit operations in food processing?
4. Explain the role of amino acids to control our metabolism and body functions?
5. What are the Indian food acts, laws and orders dealing with food adulteration?

Assignment - 2
Course Code: BPVI-032

Due Date: 31st March 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. Why are the weak organic acids more inhibitory to growth of micro organisms than the strong acids?
2. Explain the biological effects of aflatoxin?
3. What are the conditions favouring the outbreak of Staphylococcal food poisoning?
4. What are the factors that affect the microbial load in the finished food products?
5. Define D-value and Z-value. How these terms are inter-related?

Assignment - 3
Course Code: BPVI-033

Due Date: 31st May 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. What is the basic principle of working of a separator? What are the driving arrangements for the separator?
2. Though the centrifugal sifter offers excellent detaching effect on stock, it is not preferred why?
3. Explain various operations in first cleaning of wheat with the help of flow diagram.
4. Give morphological and inner details of coarse grains and bring out salient differences among them.
5. Describe briefly traditional maize milling method.

Assignment - 4
Course Code: BPVI-034

Due Date: 31st May 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. Write short notes on
 - i) Gluten
 - ii) Damaged starch
 - iii) Ash
2. Why wheat flour requires enrichment with vitamins and minerals. Give the names of vitamins and minerals needed for flour enrichment?
3. How do you increase the shelf-life of bread?
4. What are the different faults that can occur in biscuits? Describe the reasons and the remedies for any of the two faults.
5. Write important steps involved in the preparation of cake.

Assignment - 5
Course Code: BPVI-035

Due Date: 31st July 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. What are the factors affecting the cooking quality of paddy?
2. Explain in brief the advantages and disadvantages of CFTRI method of parboiling?
3. Enumerate the basic and commonly used drying methods for paddy.
4. Differentiate between controlled and modified storage systems?
5. What are different stages of refining of crude rice bran oil?

Assignment - 6
Course Code: BPVI-036

Due Date: 31st July 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. Describe briefly the different methods of pulse milling.
2. What is the by product of pulse milling and its use?
3. What do you understand by TOFU? Briefly describe soy based extruded products.
4. How pretreatments help in oil extraction? Explain these operations in brief.
5. How a screen Air Cleaner-cum-Grader works? Explain with the help of a diagram?

Assignment -7
Course Code: BPVI-037

Due Date: 30th September 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. Define food quality and explain the important quality characteristics of food.
2. List the salient features of the PFA Act.
3. In which of the following food quality tests people become tools?
 - a) Intrinsic quality test
 - b) Economic quality test
 - c) Sensory quality test
 - d) Affective (Consumer) qualities test
4. What is chromatography?
5. Describe the components of a polarimeter and explain how it is used to determine the concentration of an optically active solute.

Assignment - 8
Course Code: BPVI-038

Due Date: 30th September 2009

Answer the following questions in about 100 words. All questions carry equal marks

1. Write a short note on concept of entrepreneurial skills.
2. Explain salient features for evaluation of a business idea.
3. Explain the points to be kept in mind for evaluating the strengths and weakness of the competitors.
4. Name the functions of modern warehouses.
5. What is the significance of promotion in the effective marketing of value added food products? Explain with the help of suitable examples.