

ASSIGNMENT BOOKLET

Bachelor of Science (Food Safety and Quality Management) (BSCFFSQM)

Academic Sessions: July 2025 and January 2026

Course: BPVC-106 - PROCESSING OF AGRICULTURAL PRODUCE



School of Agriculture
Indira Gandhi National Open University
New Delhi – 110 068
July 2025 and January 2026 sessions

LAST DATE FOR SUBMISSION OF ASSIGNMENTS

| Course Code | Last Date for Submission of Assignments at LSC/PSC | |
|---|--|---------------------------------|
| | July 2025 Session | January 2026 Session |
| BPVC - 106 | 30 th March 2026 | 30 th September 2026 |
| For other courses of semester four, kindly refer the concerned assignments. | | |

Note:

- Kindly submit your assignments at the concerned Learner Support Centres (LSC)/Programme Study Centre (PSC) within the due date as mentioned above.
- Before submitting the examination form (March and September for June and December Term-end examinations, respectively), it is mandatory to submit the assignments.

Dear learner,

Welcome to the 4th semester “Bachelor of Science (Food Safety & Quality Management) (BSCFFSQM) programme.

You are requested to go through the course materials first and then prepare the assignment response following the instructions. Your responses should not be a complete reproduction of the textual material/blocks provided for self-learning purposes. Please submit your assignment responses at the Learner Support Centre (LSC) allotted to you on or before the due date. The assignments will be evaluated by the Counsellors at the Learner Support Centre (LSC)/Programme Study Centre (PSC) and the respective weightage of marks will be added to the percentage of marks obtained at the term-end examination. Each candidate will have to complete assignments in order to appear in the term-end examination. Candidates are, therefore, advised to take assignments seriously and submit them on time.

General Instructions

- 1) If you fail to submit the assignments before the due date of the particular session, you are supposed to attempt a fresh set of assignments for subsequent sessions.
- 2) Write your Enrolment Number, Name, Full Address and Date of Despatch at the top right-hand corner of the first page of your answer sheet.
- 3) Write the Programme Title, Course Title, Assignment Code, Code and Place of the Study Centre on the left-hand corner of the first page of your answer sheet.

The top of the first page of your answer sheet for each assignment should be as follows:

| | |
|------------------------|--------------------|
| Programme Title | Enrolment No |
| Course Code | Name |
| Course Title | Address |
| Study Centre Code..... | |
| (Place) | Date |

Note: Students are required to follow this format strictly.

- 4) Your answer sheet should be complete in all respects. Make sure that you have answered all the questions in the assignments before you submit them. Incomplete answer sheets will yield poor marks.
- 5) As far as possible, you are advised to give the relevant points from the course material and elaborate their answers and explanations in their own language instead of reproducing the language of the course materials.
- 6) You are advised not to copy from the study material while attempting the assignments. In case it is found that the assignments have been copied from the study material, you will be awarded zero marks.
- 7) Avoid copying from the answer sheets of other students. If copying is noticed, the assignments of such students will be rejected.
- 8) Use only foolscap size paper for your answers, ordinary writing paper, neither too thick nor too thin, will do. Assignments should be handwritten. Typed assignments are not acceptable.
- 9) Leave 3” margin on the left and at least 4 lines in between each answer in an assignment. This will enable your Counsellor to write useful comments in appropriate places. Write the question number for each answer clearly.
- 10) The coordinator of your LSC/PSC will return the evaluated assignments to you. This will also include a copy of the assessment sheet containing global comments of the evaluator on your performance in the assignments. This will enable you to improve in your future assignments as well as in the term-end examinations.
- 11) The Assignments should be sent or submitted to the Coordinator/ Programme In-charge of the Learner Support Centre/PSC allotted to you.

Before attempting the assignments, please read the instructions carefully.

Wishing you all the best for the successful completion of the BSCFFSQM programme.

HAPPY LEARNING!

Programme Coordinators (BSCFFSQM)

SEMESTER – IV

COURSE CODE: BPVC-106

DISCIPLINE-SPECIFIC CORE COURSE

COURSE TITLE: PROCESSING OF AGRICULTURAL PRODUCE

Attempt both parts of the assignment.

Maximum Marks: 100

PART – A: ASSIGNMENTS

Attempt all questions. All questions carry equal marks. Write your answers in about 500 words.

Marks: 5x10=50

1. Explain the quality characteristics and parameters of raw materials used in food processing, describing their physical, chemical, microbiological and sensory attributes. 10
2. Discuss the principles and processes of fermentation in fruits and vegetables, highlighting the role of microorganisms, biochemical changes, quality and safety aspects and the impact of fermentation on nutritional value, shelf-life, and consumer acceptability, with suitable traditional and industrial examples. 10
3. Explain the need for processing of wheat and paddy and the principles of milling. Describe the key operations such as grinding, sieving, debranning, and parboiling and their effects on grain structure, nutritional quality, and milling efficiency, with suitable examples. 10
4. Evaluate the processing of pulses by explaining the principles of wet and dry milling, key unit operations from cleaning to polishing, by-product utilisation, and the manufacture of value-added products such as besan, puffed pulses, papad etc. 10
5. Analyse the post-harvest handling, primary and secondary processing of spices and condiments, explaining their effects on quality attributes, and value addition. Illustrate how scientific processing and innovative products enhance shelf-life, market value and suitability for domestic and international trade, with relevant examples. 10

PART – B: ACTIVITIES

Perform all activities. Submit the evidence (activities notebook, charts, etc.) of any FIVE Activities. For details, kindly refer to Block 6 Activities Manual. Marks: 5x10=50

Activity 1: Study the consumption pattern of fermented fruits and vegetable products.

Activity 2: Study the millet /coarse grain consumption pattern.

Activity 3: Visit to a nearby KVIC/Kendriya Bhandar/TRIFED store and prepare a list of available products from cereals/millet/pulses.

- Activity 4:** Visit to a nearby flour mill and write a report on the milling process of wheat/paddy followed there in details.
- Activity 5:** Identify locally prepared fermented fruits and vegetable products and study the science of preparation.
- Activity 6:** Prepare one fruit/vegetable based fermented product at home.
- Activity 7:** Prepare a 10-minute video on different coconut products available in the nearby market/locality.
- Activity 8:** Prepare a physical map of India and mark the places which are known for spice production.

NOTE:

For the assignment questions of other generic courses you have opted for in the 4th semester i.e. Discipline Specific Minor, and Skill Enhancement Course (SEC), kindly download them (search course codes in the format i.e. BCOS-185 (for courses you have opted check your registration status), select the correct session and download them) from the assignment section of the IGNOU website (<https://www.ignou.ac.in/studentService/download/assignments>).