



ASSIGNMENT BOOKLET

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

Academic Sessions: July 2026 and January 2027

School of Agriculture
Indira Gandhi National Open University
New Delhi – 110 068
July 2026 and January 2027

LAST DATE FOR SUBMISSION OF ASSIGNMENTS

Course Code	Last Date for Submission of Assignments at LSC/PSC	
	July 2026 Session	January 2027 Session
BPVC - 107	30 th March 2027	30 th September 2027
For other courses of Semester FIVE, kindly refer the concerned assignment		

Note:

- Kindly submit your assignments at the concerned Learner Support Centre (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 “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 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 – 5

COURSE CODE: BPVC-107

COURSE TITLE: PROCESSING OF ANIMAL 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. Describe the major milk processing and cream separation operations, and analyse the effects of processing conditions and equipment performance on skimming efficiency, cream yield and fat content. 10
2. Explain the principles of conventional sterilization and UHT processing, and compare their effects on milk quality, storage stability and aseptic packaging requirements. 10
3. Describe the essential hygienic handling and chilling practices and the physical, chemical and microbiological parameters used to assess meat quality. A meat retailer observes that meat develops undesirable colour, odour and texture during display. Analyze the possible causes and suggest appropriate measures to maintain meat quality and safety. 10
4. Explain egg structure and composition. Evaluate the nutritional significance of proteins, lipids, vitamins and minerals for human dietary requirements. 10
5. A fish vendor observes unpleasant odour, soft texture and discolouration in fish during transport. Describe the major causes of fish spoilage and develop a suitable chilling and ice-storage strategy to maintain fish quality. 10

PART – B: ACTIVITIES

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

- Activity 1:** Study the milk procurement, quality control, and distribution system in your locality.
- Activity 2:** Survey of milk and milk products marketed by different dairy agencies in your locality.
- Activity 3:** Evaluation of consumer practices related to safe meat handling and consumption.
- Activity 4:** Survey on availability, packaging and storage of eggs in the local market.
- Activity 5:** Assessment of egg quality at home using float test method.
- Activity 6:** Assessment of fish quality available in the local market.

NOTE:

For the assignment questions of other generic courses you have opted for in the 5th semester i.e., Minor Discipline Specific Course and Skill Enhancement Course (SEC), kindly download them (search course codes in the format e.g. BCOS-185, select the correct session and download them) from the assignment section of the IGNOU website (<https://www.ignou.ac.in/studentService/download/assignments>).