



# ***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 - 108                                                                | 30 <sup>th</sup> March 2027                        | 30 <sup>th</sup> 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-108**

**COURSE TITLE: FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM**

**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 three interrelated components of food safety risk analysis and discuss how they collectively support science-based decision-making and consumer health protection. 10
2. Explain how the principles and objectives of Good Agricultural Practices (GAP) can be applied to address food safety risks and promote sustainable agriculture. 10
3. Apply HACCP principles to guava juice processing and determine how critical limits, monitoring, validation and verification can be used to control identified food safety hazards. 10
4. A frozen food warehouse experiences a sudden refrigeration failure. As a food safety team member, what immediate actions would you recommend to protect the safety of the stored products? 10
5. Explain the classification, collection, segregation and disposal of food industry wastes, and discuss how these practices promote food safety and environmental sustainability. 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:** Identify biological, physical, chemical, and allergen hazards during processing of a food product.
- Activity 2:** Prepare a risk assessment chart for a food safety hazard.
- Activity 3:** Prepare a HACCP flowchart for apple juice or liquid milk processing.
- Activity 4:** Prepare a chart depicting food hygienic practices.
- Activity 5:** Prepare a chart depicting Good Manufacturing Practices (GMP).
- Activity 6:** Prepare a sanitation/cleaning schedule for a food processing plant.
- Activity 7:** Compile and Analyze two food recall cases of processed food products.
- Activity 8:** Case study on GRAPENET: A digital traceability system for export of grapes.

**Activity 9:** Visit a food establishment and study its food safety policy.

**NOTE:**

For the assignment questions of other generic courses you have opted for in the 5<sup>th</sup> 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>).