

ASSIGNMENT BOOKLET

**DIPLOMA PROGRAMME
IN
MEAT TECHNOLOGY (DMT)**

**School of Agriculture
Indira Gandhi National Open University
New Delhi, 110068.
2026
January and July session**

Dear student,

As you are aware that for theory, the weightage to the term-end examination will be 80% and the weightage to the continuous assessment will be 20%, here is an instruction for formatting your assignment. There is one assignment for each course i.e. total eight assignments for the programme. Each assignment will be of 50 marks which ultimately will be converted to have weightage of 20 % of theory.

Instruction for formatting your assignment

Before attempting the assignments, please read the following instructions carefully.

1. On top of the first page of your answer sheet, please write the details exactly in the following format.

Enrollment no:.....

Name:.....

Address:.....

.....

.....

Course Code:.....

Course Title:.....

Study Centre:..... Date:.....

(Name and Code)

Please follow the above format strictly to facilitate evaluation and to avoid delay.

2. Use foolscap size paper for writing your answer.
3. Leave 4cm margin on the top, bottom and left of your answer sheet.
4. Clearly indicate question no. and part of the question being solved while writing answers.

Assignment No.	Date of Submission	Date of Submission
	(January session)	(July session)
Assignment 1 (BPVI-021) and 2 (BPVI-022)	Before 30 th April	Before 31 st December
Assignment 3 (BPVI-023) and 4 (BPVI-024)	Before 31 st May	Before 31 st January
Assignment 5 (BPVI-025) and 6 (BPVI-026)	Before 31 st July	Before 28 th February
Assignment 7 (BPVI-027) and 8 (BPVI-028)	Before 30 th September	Before 31 st March

5. Assignments have to be sent to the coordinator of your study centre. Please visit www.ignou.ac.in for any change in the last date of submission of assignment response.
6. We strongly suggest that you should retain a copy of your assignment responses.

Wishing you good luck.

Course Code: BPVI-023

Total marks: 50

Answer all the questions given below.

Q.no. 1a	Explain the organization of skeletal muscle from the gross anatomical level to the molecular level.	5
Q.no.1b	Narrate the post-mortem changes in the physical properties of muscle.	5
Q.no. 2a	Present the chemical composition of meat from different animal species and discuss the nature of meat proteins.	5
Q.no.2b	Explain the factors that influence the chemical composition of meat.	5
Q.no. 3a	Classify meat quality attributes and explain the ante-mortem factors affecting meat quality.	5
Q.no.3b	Write short notes on the pH of meat and the water-holding capacity (WHC) of meat.	5
Q.no. 4a	Describe the wholesale cuts of a goat carcass according to the Indian method.	5
Q.no.4b	Explain the criteria used to determine the cutability grades of carcasses.	5
Q.no. 5a	How is meat tenderization achieved through electrical stimulation and the tender-stretch method?	5
Q.no.5b	Discuss the freezing methods employed for the preservation of meat.	5