

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-024

Total marks: 50

Answer all the questions given below.

Q.no. 1a	What are the benefits of meat processing? Classify different types of meat products.	5
Q.no.1b	Define emulsion and explain the factors that influence its stability.	5
Q.no. 2a	Define hurdle technology and outline the principles involved in the development of intermediate moisture (IM) meat products.	5
Q.no.2b	List the ingredients used in meat curing and explain the functions of any three.	5
Q.no. 3a	Identify common meat additives and describe the role of any two such additives.	5
Q.no.3b	What is meant by economic formulation, and how can it be applied in the preparation of a meat product?	5
Q.no. 4a	Describe the process involved in canning of meat products.	5
Q.no.4b	Explain the various methods used for restructuring meat products.	5
Q.no. 5a	Describe the steps involved in the preparation of ham.	5
Q.no.5b	What are the characteristics of fermented meat products? Provide a flow diagram for any one fermented meat product.	5