

**ASSIGNMENT BOOKLET**

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

**2024**

**School of Agriculture  
Indira Gandhi National Open University  
New Delhi, 110068.**

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.
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Enrollment no:.....

Name:.....

Address:.....

.....

.....

Course Code:.....

Course Title:.....

Study Centre:.....

Date:.....

(Name and Code)

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**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.

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

5. Assignments have to be sent to the coordinator of your study centre. Please visit [www.ignou.ac.in](http://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.

## Assignment- 6

Course Code: BPVI-026

Total marks: 50

Answer all the questions given below.

|        |                                                                                    |   |
|--------|------------------------------------------------------------------------------------|---|
| Q.no.1 |                                                                                    |   |
| a.     | Write about nutritive value of eggs.                                               | 5 |
| b.     | Explain the quality factors used in grading of eggs                                | 5 |
| Q.no.2 |                                                                                    |   |
| a.     | List egg preservation methods and describe any two of them.                        | 5 |
| b.     | Narrate the process of frozen egg pulp preparation.                                | 5 |
| Q.no.3 |                                                                                    |   |
| a.     | List different sections of poultry processing plant and describe any two sections. | 5 |
| b.     | Write notes on scalding of poultry carcass and evisceration.                       | 5 |
| Q.no.4 |                                                                                    |   |
| a.     | Describe the grading of dressed chicken as per Indian standards.                   | 5 |
| b.     | “Poultry meat is a good source of protein and vitamins”- justify the statement.    | 5 |
| Q.no.5 |                                                                                    |   |
| a.     | Write about preservation of poultry meat by freezing.                              | 5 |
| b.     | Give the recipe and flow diagram of any chicken product preparation.               | 5 |