

ASSIGNMENT BOOKLET

**DIPLOMA PROGRAMME
IN
DAIRY TECHNOLOGY (DDT)**

**Academic Sessions: January 2026 and
July 2026 sessions**



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

Dear learner,

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%. The continuous assessment is in form of assignments. 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. Instructions to format your assignments are as follows:

Instructions to format your assignments

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 plain or ruled paper for writing your answer.
3. Leave 4 cm margin on the top, bottom and left of your answer sheet, write on both the sides with margin and tie /staple all the pages carefully (course-wise).
4. Clearly indicate question no. and part of the question being solved while writing answers.
5. You should write in your own handwriting and only handwritten assignments are evaluated.
6. **Last date** for submitting the assignments for **January 2026 Session is 30th September 2027** and for **July 2026 Session is 30st March 2027** (Check University website for date extension, if any).
7. Assignments have to be sent to the coordinator of your study centre.
8. We strongly suggest that you should retain a copy of your assignment responses.

Wishing you good luck.

(Vijayakumar, P)
Programme Coordinator,
School of Agriculture, IGNOU

LAST DATE FOR SUBMISSION OF ASSIGNMENTS

Course Codes	Last Date for Submission of Assignments at PSC	
	January 2026 Session	July 2026 Session
BPVI-011, BPVI-012, BPVI-013, BPVI-014, BPVI-015, BPVI-016, BPVI-017, BPVI-018	30th September 2026	30th March 2027

Note:

- Kindly submit your assignments at the concerned 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 essential to submit the assignment and get authentication from Programme-in charge or Coordinator of the study centre/PSC for the courses you will be appearing for.

Course Code: BPVI – 016

Course Title: DAIRY PRODUCTS - III

Maximum Marks: 50

Note: Attempt all FIVE questions.

- 1) Explain the step-by-step method of yoghurt manufacture and describe the practical techniques used to enhance its shelf life, highlighting their importance in quality preservation. 10
- 2) Describe the method of manufacture of Mozzarella cheese and explain the chemistry involved in the development of its stretch characteristics. Explain how processed cheese is prepared and discuss the common defects observed in processed cheese. 10
- 3) Describe the different steps involved in the manufacture of ice cream. Explain the role of cooling, ageing and homogenization in determining the final quality of ice cream. 10
- 4) Explain the methods of preparation of acid casein and rennet casein. Describe the uses of casein and caseinates in the food industry. List the basic steps involved in the manufacture of whey powder. 10
- 5) Discuss the advantages of membrane processes over conventional concentration methods. Describe the major applications of membrane processing in the dairy industry. 10