

ASSIGNMENT BOOKLET

PG DIPLOMA

IN

**FOOD SAFETY AND QUALITY MANAGEMENT
(PGDFSQM)**

Academic Session : January 2026 and July 2026



**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 70% and the weightage to the continuous assessment will be 30%. The continuous assessment is in form of assignments. There is one assignment for each course i.e. total five assignments for the programme. Each assignment will be of 50 marks (except MVPI001 which is of 25 marks) which ultimately will be converted to have weightage of 30% 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 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	
	(January, 2026 Session)	(July, 2026 Session)
Assignment 1 (MVP-001) and 2 (MVPI-001)	30 th September, 2026 (Before submission of TEE Form)	31 st March, 2027 (Before submission of TEE Form)
Assignment 3 (MVP-002) and 4 (MVP-003)		
Assignment 5 (MVP-004)		

5. **Assignments have to be sent to the Programme Coordinator of your study centre within the due date. Please visit www.ignou.ac.in for any change in due date.**
6. **We strongly suggest that you should retain a copy of your assignment responses.**
7. Your answer sheet should be complete in all respects. Make sure that you have answered to all the questions in assignments before you submit them. Incomplete answer sheets will lead to poor marks.
8. As far as possible students 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.

Wishing you good luck.

Course Code: MVP-001
Course Title: Food Fundamentals and Chemistry

Maximum marks: 50

Note: Attempt all the questions.

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| Q.1. | Explain the following terms: mutarotation, inversion of sugar, gelatinization, retrogradation and modified starch. | 10 |
| Q.2. | Explain the principles and practices of wholesome meat production. | 10 |
| Q.3. | Discuss any two thermal processing methods used for food. | 10 |
| Q.4. | Write short notes on: emulsifiers, stabilizers and flavouring agents. | 10 |
| Q.5. | Describe the different types of sampling techniques used for food products. | 10 |