

ASSIGNMENT BOOKLET

**M.SC.
IN
FOOD SAFETY AND QUALITY MANAGEMENT
(MSCFSQM)
2nd Year**

Academic Session : January 2025 and July 2025



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

Dear student,

Hope that you have completed all the assignments of first year of your MSCFSQM programme. 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 are total four assignments in the second year of MSCFSQM. Each assignment will be of 50 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.	Last date of submission	
	(For January, 2025)	(For July, 2025)
Assignment 5 (MVP-008)*	30 th September, 2025 (Before submission of TEE Form)	31 st March, 2026 (Before submission of TEE Form)

5. *** Only MVP-008 assignment have to be sent to the Programme Coordinator, MSCFSQM, School of Agriculture, 'G' Block, Academic Complex, IGNOU, Maidan Garhi, New Delhi - 110068 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.

Assignment - 5
Course Code: MVP-008
Course Title: Novel Technologies for Food Processing and Shelf life extension

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Write short notes on the following: 5x2=10
- i. Food processing applications of microwave heating
 - ii. Gelatinization of starch
- Q.2. Briefly describe browning reactions in food. 10
- Q.3. Explain principle, technology and components of high pressure processing. 10
- Q.4. “Membrane technology has a great potential and a wide ranging application in food processing” –Justify the statement. 10
- Q.5. How supercritical fluid extraction can be applied in food industry? 10