

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.

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 session)	Date of Submission (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.

Assignment- 3

Course Code: BPVI-023

Total marks: 50

Answer all the questions given below.

Q.no.1		
a.	Explain organization of skeletal muscle from gross structure to molecular level.	5
b.	Describe post mortem changes in physical characteristics of muscle.	5
Q.no.2		
a.	Give the chemical composition of different species meat and write about meat proteins.	5
b.	Narrate the factors that affect chemical composition of meat.	5
Q.no.3		
a.	Classify meat qualities. Explain ante-mortem factor that influence meat qualities.	5
b.	Write short notes on pH of meat and WHC of meat.	5
Q.no.4		
a.	Describe the wholesale cuts of goat carcass as per the Indian method.	5
b.	Explain the factors used to establish cutability grades of carcass.	5
Q.no.5		
a.	How is meat tenderized by application of electrical stimulation and tender stretch method?	5
b.	Write about freezing methods used for preservation of meat.	5