**ASSIGNMENT SET - II**

**Department of Nutrition**

**Mugberia Gangadhar Mahavidyalaya**



**B.VOC(BVFP)Semester-I**

**PaperCode:BVFPS102**

**Answer all the questions**

**UNIT I**

1. Discuss the future prospects and trends for the cultivation and consumption of cereals and millets.
2. Explain the chemical composition of cereals and millets.
3. Explain modern rice milling methods and their advantages.
4. Discuss the significance of parboiling in rice processing, including rice bran stabilization methods.
5. Examine the technological aspects and nutritional considerations in the production of these rice-based products.
6. Examine the malting and milling processes for barley and sorghum.

### UNIT II

1. Discuss the potential future prospects of legumes in agriculture, nutrition, and the food industry.
2. Discuss the different types of legumes commonly consumed worldwide.
3. Discuss methods for the removal or reduction of anti-nutritional compounds in legumes.
4. What are the common problems faced in the dhal milling industry, and how can they be addressed?
5. What factors influence the cooking quality of legumes?