

ASSIGNMENT SET - I**Department of Nutrition****Mugberia Gangadhar****Mahavidyalaya****B.VOC(BVFP)Semester-I****PaperCode:BVFP102****Answer all the questions****UNIT I**

1. What is the present status of cereals and millets in global agriculture and food production?
2. What are the key physico-chemical properties of cereals, and how do they influence their processing and utilization?
3. Describe the conventional milling process for rice.
4. Explore the byproducts generated during rice milling.
5. Highlight various processed foods derived from rice, such as breakfast cereals, flakes, puffing, canning, and instant rice.
6. Compare dry and wet milling methods for corn, including starch and gluten separation.

UNIT II

1. What is the current global status of legumes in terms of cultivation, production, and consumption?
2. Describe the morphology of legumes, including their distinctive features.
3. Classify legumes based on their characteristics and uses.
4. Explain the potential health risks associated with anti-nutritional compounds in legumes.
5. Discuss the methods and conditions for effective soaking and germination of pulses.