

ASSIGNMENT SET - III

Department of Nutrition

Mugberia Gangadhar

Mahavidyalaya



B.VOC(BVFP)Semester-I

PaperCode:BVFP102

Answer all the questions

UNIT I

1. How do cereals and millets contribute to food security and nutrition worldwide?
2. Discuss the nutritive value of cereals and millets, emphasizing their role in a balanced diet.
3. Discuss the key operations and machines involved in rice milling.
4. What quality characteristics influence the final milled products of rice?
5. How does the extraction rate in wheat milling affect flour composition?
6. Discuss the industrial utilization and processing of major and minor millets.

UNIT II

1. How do legumes contribute to sustainable agriculture and food security?
2. How are legumes classified in terms of botanical characteristics and agronomic practices?
3. Compare home scale, cottage scale, and modern milling methods for legumes.
4. Explain the importance of soaking and germination in the processing of legumes.
5. Examine the impact of cooking methods on the nutritional value and sensory attributes of legumes.