

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

1. Describe the morphology of cereals and millets.
2. How does the nutritional content vary among different cereals and millets?
3. What factors affect milling efficiency, and how is it measured?
4. Explain the aging process of rice and its impact on quality.
5. Discuss the quality characteristics of wheat flour and their suitability for baking.
6. Discuss the various breakfast cereal products such as flaked, puffed, expanded, extruded, and shredded products.

**UNIT II**

1. How do the morphological characteristics of legumes contribute to their adaptation to different environments?
2. Identify common anti-nutritional compounds found in legumes.
3. Discuss the milling quality, efficiency, and factors influencing the milling process for legumes.
4. How does soaking and germination impact the nutritional profile of legumes?
5. Identify common by-products generated during pulse processing.