

ASSIGNMENT BOOKLET

M.SC.

IN

**FOOD SAFETY AND QUALITY MANAGEMENT
(MSCFSQM)**

Academic Session : January 2023 and July 2023



**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 70% and the weightage to the continuous assessment will be 30%. The continuous assessment is in form of assignments. There is one assignment for each course i.e. total five assignments for the programme. Each assignment will be of 50 marks which ultimately will be converted to have weightage of 30% of theory. Instructions to format your assignments are as follows:

Instructions to format your assignments

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. | Last date of submission | |
|---|---------------------------------|---------------------------------|
| | (For January, 2023) | (For July, 2023) |
| Assignment 1 (MVP-001) and 2 (MVPI-001) | 30th September, 2023 | 31st March, 2024 |
| Assignment 3 (MVP-002) and 4 (MVP-003) | (Before submission of TEE Form) | (Before submission of TEE Form) |
| Assignment 5 (MVP-004) | | |

5. Assignments have to be sent to the Programme Coordinator of your study centre within the due date. Please visit www.ignou.ac.in for any change in due date.
6. We strongly suggest that you should retain a copy of your assignment responses.
7. Your answer sheet should be complete in all respects. Make sure that you have answered to all the questions in assignments before you submit them. Incomplete answer sheets will lead to poor marks.
8. As far as possible students are advised to give the relevant points from the course material and elaborate their answers and explanations in their own language instead of reproducing the language of the course materials.

Wishing you good luck.

Assignment - 1
Course Code: MVP-001

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Narrate the primary processing of cereals. How shell egg is preserved? 10
- Q.2. What are the effects of food processing on carbohydrates? Mention the applications of enzymes in food industry. 10
- Q.3. Explain principle and steps involved in treatment of solid and liquid wastes in a food processing plant. 10
- Q.4. What are the functions of vitamins and minerals? Give the salient features of the recent initiatives being taken and planned in our country on the fortification of food (Please refer to FSSAI website. <https://www.fssai.gov.in/home>). 10
- Q.5. Explain the principle of gas chromatography. List the detectors used in gas chromatography and write its applications. 10

Assignment - 2
Course Code: MVPI-001

Maximum marks: 25

Note: Attempt all the questions.

- Q.1. Describe the extrinsic factors that affect microbial growth. 5
- Q.2. Classify food borne diseases. Write a short note on natural toxins. 5
- Q.3. How do you justify fermented foods as functional food? 5
- Q.4. Explain MPN method used for detection of coliforms in food sample. 5
- Q.5. List the rapid detection techniques used for detection of microbes in food and explain any one technique. 5

Assignment - 3
Course Code: MVP-002

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Give the salient features of Food Safety and Standards Act, 2006 (Please refer FSSAI website- <https://www.fssai.gov.in/home>) 10
- Q.2. Visit www.fssai.gov.in and list the Food Safety And Standard Regulations. Describe important features of the Food Safety and Standard (Advertising and Claims) Regulation, 2018. 10
- Q.3. Describe the process followed by the Codex for formulating standards. What are the major responsibilities of the National Codex Contact Point? 10
- Q.4. Explain the salient features of the Export Inspection Council. What are the standards of emission or discharge of environmental pollutants? 10
- Q.5. Explain the role of BIS and AGMARK in Indian food industry 10

Assignment - 4
Course Code: MVP-003

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Write notes on: (i) Food Hazards and (ii) Total Quality Management. 10
- Q.2. Visit www.fssai.gov.in and read Food safety and Standards (licensing and registration of food business) Regulations 2011. Comment on the General Hygienic and Sanitary practices to be followed by Petty Food Business Operators applying for Registration. 10
- Q.3. Explain the responsibilities of risk managers in food safety risk management. List various principles of risk communications. 10
- Q.4. Define food safety objectives. Narrate the principles of HACCP. 10
- Q.5. What are the benefits of Good Agricultural Practices (GAP)? Describe the elements of GAP. 10

Assignment - 5
Course Code: MVP-004

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. What are the principles to be followed by an auditor for auditing a food industry? List the audit activities. 10
- Q.2. How ISO 22000 can help a food industry? Explain all mandatory procedures specified under ISO 22000:2005. 10
- Q.3. Narrate the benefits, scope and procedure of accreditation of a food testing laboratory. 10
- Q.4. Discuss the technical requirements as per the ISO 17025. 10
- Q.5. What are the benefits of having quality management system? Give the step for its implementation. List the records to be maintained as per ISO 9001. 10