

ASSIGNMENT BOOKLET

PG DIPLOMA

IN

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

Academic Session : January 2024 and July 2024



**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 (except MVPI001 which is of 25 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.	Date of Submission	
	(For January, 2024)	(For July, 2024)
Assignment 1 (MVP-001) and 2 (MVPI-001)	30 th September, 2024 (Before submission of TEE Form)	31 st March, 2025
Assignment 3 (MVP-002) and 4 (MVP-003)		(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. How the fish gets contaminated? Discuss the guidelines for seafood processing to ensure optimum quality. 10
- Q.2. Describe different physico-chemical properties of lipids and proteins. 10
- Q.3. (a) What are the effects of food processing on vitamins? 5
(b) What are hyphenated techniques of instrumental analysis? Explain the advantages of GCMS and LCMS. 5
- Q.4. Describe in details different methods of food preservation. 10
- Q.5. (a) Define the edible packaging and explain its advantages. 5
(b) Explain Duo-Trio test and ranking test for sensory evaluation of food. 5

Assignment - 2
Course Code: MVPI-001

Maximum marks: 25

Note: Attempt all the questions.

- Q.1. Write a note on food spoilage. 5
- Q.2. What beneficial role is played by the microbes in food processing? Explain with examples. 5
- Q.3. Define and classify food borne diseases. What are the emerging food borne disease? 5
- Q.4. Discuss the methods of detection of E.Coli. 5
- Q.5. Explain immunological methods of rapid detection techniques for food microorganisms. 5

Assignment - 3
Course Code: MVP-002

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Visit www.fssai.gov.in and list the Food Safety And Standard Regulations. Describe important features of the Food Safety and Standard (Labeling and Display) Regulation, 2020. 10
- Q.2. Explain the role of BIS and AGMARK standards in maintaining Food Quality Standards. 10
- Q.3. Discuss the FSSAI's food import procedures. 10
- Q.4. What is WTO agreement? Explain the similarities and differences between the SPS and 10

TBT agreements.

- Q.5. (a) Define codex and write its role in international trade. 5
(b) Describe different export promotion schemes which are in operation in the country. 5

Assignment - 4
Course Code: MVP-003

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. 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 Food Business Operator engaged in catering. 10
- Q.2. Differentiate between quality control and quality assurance. Describe the dimensions of food quality with respect to manufactured food and for a service. 10
- Q.3. Explain the principles and practical aspects of risk communication. 10
- Q.4. Discuss the benefits and barriers in implementing HACCP and write its seven principles. 10
- Q.5. Define GAP and write its principles, objectives, potential benefits, challenges and elements. 10

Assignment - 5
Course Code: MVP-004

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Describe all the audit activities followed for certifying a food industry. 10
- Q.2. Give the documentation structure and clauses of ISO-9001: (2008). 10
- Q.3. Explain the key elements and benefits of ISO 22000 and describe its documentation structure. 10
- Q.4. Describe the technical requirements of laboratory management system (clause 5) of ISO 17025. 10
- Q.5. Explain the role of IAF, ILAC, APLAC, QCI and NABL in the laboratory accreditation. 10