

ASSIGNMENT BOOKLET

PG DIPLOMA

IN

FOOD SAFETY AND QUALITY MANAGEMENT

Academic Session : 2010



**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 80% and the weightage to the continuous assessment will be 20%. 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 20% 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
Assignment 1 (MVP-001) and 2 (MVPI-001)	Before 30 th April 2009
Assignment 3 (MVP-002) and 4 (MVP-003)	Before 30 th June 2009
Assignment 5 (MVP-004)	Before 31 st August 2009

5. Assignments have to be sent to the coordinator of your study centre.
6. **We strongly suggest that you should retain a copy of your assignment responses.**

Wishing you good luck.

Assignment - 1
Course Code: MVP-001

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. (a) Discuss different Nutraceuticals or Functional Foods and explain the advantages of Nutraceutical and Organic Food. 5
(b) What are the Function of Food? Explain the structure and composition of cereals. 5
- Q.2. (a) Define water activity and the moisture sorption isotherm and give their significance in the quality of food. 5
(b) What is the purpose of using food additives and what are different groups of food additives? 5
- Q.3. (a) What do you understand by sensory evaluation of food. Explain the methodology and types of tests used for sensory evaluation. 5
(b) Describe the applications, different types of detectors and sampling techniques used in liquid chromatography. 5
- Q.4. (a) Discuss different techniques and types of sampling. 5
(b) Explain different physical and chemical test which are conducted to examine the quality of oil and fat. 5
- Q.5. (a) What are basic methods of processing food? Explain minimal processing of fresh food and its advantages. 5
(b) What is edible packaging of food gives its advantages, requirements and material used for edible films. 5

Assignment - 2
Course Code: MVPI-001

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Enumerate different factors which influence the food spoilage and common methods of food preservation. 10
- Q.2. Describe different food borne disease and their causative agents. What are the reasons for spreading new food borne diseases? 10
- Q.3. Discuss the importance of fermented foods as functional food or nutraceuticals. 10
- Q.4. Give the benefits of rapid detection techniques in microbiology and explain ELISA and PCR method of detection of food borne pathogens. 10
- Q.5. Give the method of isolation, identification and enumeration of staphylococcus aureus. 10

Assignment - 3
Course Code: MVP-002

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. (a) Describe different voluntary and mandatory requirements of food safety and quality. 5
(b) Explain some of the major mandatory provisions prescribed under PFA Act 1954 and rules, 1955. 5
- Q.2. Discuss the functions of codex committees and responsibilities of domestic shadow codex committees. Why there is a need for harmonizing national standards with codex? 10
- Q.3. (a) Define WTO and describe the importance of trade agreements. 5

- (b) Discuss the export certification system for milk and egg products under the export (quality control and inspection) Act 1963. 5
- Q.4. (a) Describe different export promotion schemes which are in operation in the country. 5
- (b) Give the salient features of plant quarantine (Regulation of import into India) order, 2003. 5
- Q.5. (a) Give FDA, USDA and PFA requirements for food labelling and codex guidelines for nutrition labelling. 5
- (b) Describe the powers and functions of Bureau of Indian Standards. 5

Assignment - 4
Course Code: MVP-003

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. (a) Describe the factors which helped in adopting quality as a way of conducting business. What are basic tenets and benefits of TQM? 5
- (b) How changed pattern of food consumption and opening up of trade in food from around the world has increased the risk from food borne infection? 5
- Q.2. (a) Enumerate various general principles of food safety risk management. 5
- (b) Describe the eight steps of preliminary risk management activities. 5
- Q.3. (a) Enumerate the elements of effective risk communication. 5
- (b) Explain different types of hazards associated with food. 5
- Q.4. Enumerate the different steps in the implementation of HACCP in an industry/establishment. 10
- Q.5. (a) What is traceability according ISO definition. Describe objectives, rationale and components of traceability? 5
- (b) What do you understand by GAP. Describe the principles, objectives, benefits, challenges and elements of GAP. 5

Assignment - 5
Course Code: MVP-004

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. (a) List different management systems along with numbers and discuss in detail the occupational health and safety management system requirements. 5
- (b) Write about the personal attributes and knowledge and skills an auditor must have. 5
- Q.2. (a) Give clause wise interpretation of ISO 9001:2000. 5
- (b) Enumerate twelve management principles of ISO-9001:2000. 5
- Q.3. (a) What are the main steps in planning and realization of safe product under ISO-22000:2008. 5
- (b) Explain the key elements and benefits of ISO-22000:2008. 5
- Q.4. (a) Define uncertainty of measurement and describe its significance in analytical measurements. 5
- (b) What do you understand by proficiency testing? Why proficiency testing is essential and what are its essential components? 5
- Q.5. (a) What is the structure of standard and content of scope of India GAP? 5
- (b) Give the five principles and benefits of BRC global standard (food). 5