

**POST GRADUATE DIPLOMA IN FOOD SAFETY  
AND QUALITY MANAGEMENT (PGDFSQM)**

**Term-End Examination**

**December, 2014**

00350

**MVP-003 : PRINCIPLES OF FOOD SAFETY AND  
QUALITY MANAGEMENT**

*Time : 3 hours*

*Maximum Marks : 100*

*Note : Attempt any five questions. All questions carry equal marks.*

1. State the significance of the following in Food

Safety :

$$8 \times 2 \frac{1}{2} = 20$$

- (i) Nutrition Claim
- (ii) Critical Control Point (CCP)
- (iii) Risk Assessment
- (iv) Traceability
- (v) Disinfection
- (vi) Validation
- (vii) Product Recall
- (viii) Statistical Quality Control

2. (a) Why is there a need to focus on Quality Management ?

5

(b) What are the ways to manage Quality ?

7

(c) What are the benefits of TQM ?

8

3. (a) What is HACCP and how was this evolved? 5
- (b) What are the principles involved in the implementation of HACCP? 10
- (c) What are the benefits of HACCP to different stakeholders? 5
4. (a) Explain how risk assessment is a critical part of Risk Analysis. 10
- (b) How does the knowledge of FSMS help in providing safe food to the consumer? 10
5. (a) Explain the phases of Project Management and how it relates to Food Safety. 15
- (b) Explain the dimensions of Quality. 5
6. (a) What are GRPs? 8
- (b) Elaborate all the areas where GRPs are applicable in retail sector. 12
7. Write short notes on any *four* of the following :  $4 \times 5 = 20$
- (a) Chemical Hazards in Food
- (b) Risk Communication
- (c) Product Information
- (d) Good Transport Practices
- (e) Deming Cycle
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