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

## Term-End Examination December, 2015

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

		ours Maximum Marks :	100
		Attempt any five questions. All the questions cequal marks.	arry
1.	(a)	List the general principles of Food Safety Risk Management laid down by the Codex.	10
	(b)	What is Risk Analysis? And state its different components.	5
	(c)	Describe different components of risk assessment.	5
2.	(a)	What is TQM? How is it applicable in various organizations? List its benefits.	10
	(b)	Describe the various dimensions of Quality in reference to a Food Product.	5
	(c)	Define "Standard" and categorize them on the basis of the contents of the document.	5
3.	(a)	List the various incidental chemical contaminants gaining entry into the chain along with their sources.	9

	(b)	Name the Pathogenic bacteria, parasites and viruses which causes food borne diseases.	6
	(c)	Write 7 principles of HACCP.	5
4.	(a)	Describe the type of data required for a HACCP study of a food product.	10
	(b)	State the role of verification in the implementation of HACCP.	10
5.	(a)	Explain the HACCP plan for a refrigerated pasteurized guava juice processing plant giving the flow chart.	10
	(b)	Develop a HACCP plan worksheet for the pasteurized guava juice processing, highlighting the Critical Control Points.	10
6.	(a)	Describe the various elements of Good Agricultural Practices.	10
	(b)	What are the areas where good hygiene practices should applied to attain safe food? Explain briefly.	10
7.	(a)	Discuss the differences in the role of a line manager and project manager.	10
	(b)	State the significance of following in relation to Food Safety.	10
		(i) Nutrition Labelling.	
		(ii) Traceability.	