

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

**Term-End Examination**

**December, 2016**

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

*Time : 3 hours*

*Maximum Marks : 100*

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

1. Explain the following terms (Attempt any ten).  
(a) Disinfection 2x10=20  
(b) Food handler  
(c) Primary production  
(d) Control measure  
(e) Standardization  
(f) Strategy  
(g) Risk Assessment  
(h) Performance objective  
(i) ALOP  
(j) FSSAI  
(k) ADI  
(l) Epidemiology
  
2. Explain the following with examples : 5x4=20  
(a) Biological Hazard.  
(b) Increased Risks of Food Borne Infection.  
(c) TQM and its basic features.  
(d) 7-S of Project Management.

3. (a) Describe important general occupation health hazards faced by the workers in industry with probable causes. 10
- (b) How project's manager role differs from the line manager ? 10
4. (a) Explain general principles of food safety risk management. 16
- (b) Give examples of information to be included in risk profile. 4
5. (a) Explain HACCP principles with examples. 10
- (b) Describe benefits and barriers in implementing HACCP. 10
6. (a) What do you understand by GAP? Give its principles, objectives, benefits and challenges related to it. 10
- (b) Define Traceability. Explain its objective and rationale. 10
7. Explain the following : 5x4=20
- (a) Nutrition labelling
- (b) Good Retail Practices
- (c) Main elements of GMP
- (d) Pest control
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