

01475 POST GRADUATE DIPLOMA IN FOOD SAFETY
AND QUALITY MANAGEMENT (PGDFSQM)

Term-End Examination

December, 2018

MVP-003 : PRINCIPLES OF FOOD SAFETY AND
QUALITY MANAGEMENT

Time : 3 hours

Maximum Marks : 100

- Note : (i) Attempt any five questions.
(ii) All questions carry equal marks.

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| 1. | (a) | Describe how design and layout of a food processing unit can aid in food safety management ? | 14 |
| | (b) | For implementing HACCP, which major considerations regarding product need to be observed ? | 6 |
| 2. | (a) | How does standardization differ from standard ? Highlight any four standards and their importance. | 10 |
| | (b) | In terms of risk assessment, describe job safety analysis. | 10 |
| 3. | (a) | Describe the principles of risk communication. | 8 |
| | (b) | What are the working principles of risk analysis at codex level ? Also enlist the documents available for application of risk analysis as per codex norms. | 12 |

4. (a) Explain the Good Agricultural practices philosophy and practices in respect of animal production, health and welfare. 14
- (b) Enlist the categories of hazards and their brief contents to be considered during implementation/observance of Good transport practices. 6
5. (a) During transit of food from grower to consumer, there are many possibilities of food getting contaminated. Discuss. 12
- (b) What is TQM ? Enlist its basic tenets and benefits. 8
6. (a) Define Project. Explain the key phases involved with Project Management. 10
- (b) What are the various control systems during project management ? What are the various trade offs in managing and controlling suppliers and contractors ? 10
7. (a) Describe the story of initiation and implementation of Grapenet (GRAPENET) in India. 10
- (b) What are the objectives and rationale of traceability ? 10
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