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MVP-004

**P. G. DIPLOMA IN FOOD SAFETY AND
QUALITY MANAGEMENT (PGDFSQM)**

Term-End Examination

December, 2021

**MVP-004 : FOOD SAFETY AND QUALITY
MANAGEMENT SYSTEMS**

Time : 3 Hours

Maximum Marks : 100

Note : (i) *Attempt any five questions.*

(ii) *All questions carry equal marks.*

(iii) *Attempt all parts of a question together.*

1. Explain briefly (any *ten*) : 10×2=20
- (i) Audit report
 - (ii) Sampling
 - (iii) Proficiency testing
 - (iv) Pre-requisite programme
 - (v) Corrective action
 - (vi) Quality assurance

- (vii) CCP
- (viii) Standard Reference Material
- (ix) Food Safety Policy
- (x) IAF
- (xi) QCI
- (xii) Hazard
- (xiii) Traceability
- (xiv) SOP

2. Explain the salient features of (any *two*) : 20
- (i) ISO 22000 : 2005
 - (ii) OHSAS 18001 : 2007
 - (iii) ISO/IEC : 27001 : 2005
3. (a) Describe the different hierarchical levels as outlined in ISO : 9001/2000 (2008) documentation structure. 10
- (b) What are the 'Quality Management' principles on which QMS-ISO 9000 are based ? 10

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4. (a) Describe the technical requirements under the ISO : 17025. 10
- (b) State the importance of 'Method of Validation' in the field of analysis and describe the process of validation. 10
5. (a) What are the various activities undertaken by an audit team ? 15
- (b) Highlight the abilities of a competent auditor. 5
6. (a) Give the salient features of SQF and its benefits to the industry. 6
- (b) State the important features of India GAP. 6
- (c) Write the importance of "clause 8" of FSMS (ISO : 22000 : 2005). 8
7. Write short notes on any *five* of the following :

5×4=20

- (i) *Codex Alimentarius*

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- (ii) ISO 9000
- (iii) PDCA
- (iv) BRC
- (v) IFS
- (vi) Limit of Detection
- (vii) ISO 14001 certification
- (viii) HACCP

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