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MVP-004

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

Term-End Examination

December, 2022

**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.*

1. Give the salient features of : 2×10=20
 - (i) ISO 14001
 - (ii) OHSAS 18001

2. (a) Explain the important features of the clause-5–managing an audit program under ISO 19011. 10
- (b) What are the personal attributes required for the role as an auditor ? 5
- (c) List the elements of audit report. 5

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3. (a) Elaborate ‘quality management’ principles given in ISO : 9000. 8
- (b) Explain fundamentals of quality management systems as given in ISO : 9000. 12
4. (a) Explain the clause resource management and clause product realization of ISO : 9001. 10
- (b) List any *five* mandatory records to be maintained as per 9001 : 2000. 5
- (c) List out *five* SOPs which are generally maintained as per ISO 9001. 5
5. (a) Explain the key features of ISO 22000. 10
- (b) Explain the clause “Food Safety Management System” and “Validation, Verification and Improvement” as per ISO : 22000. 10
6. (a) List *ten* constituents of the food chain to which ISO 22000 is applicable. 5
- (b) Give the main *five* clauses of ISO 17025. 5

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(c) Write down the suggested contents of quality manual under ISO 17025. 5

(d) List the quality parameters for agricultural products (raw and processed).
5

7. Write short notes on any *four* of the following :

5×4=20

(a) Micro-organisms that may contaminate water, food of animal origin and fruits and vegetables.

(b) Quality control measures available to a chemical laboratory for monitoring of analytical performance.

(c) BRC global standard.

(d) SQF 1000.

(e) Mandatory procedures under ISO 22000.