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**MVP-003**

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

**Term-End Examination**

**December, 2023**

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

*Time : 3 Hours*

*Maximum Marks : 100*

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

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1. (a) Define 'Food Hazard'. Explain various types of Food Hazards with examples. 12
- (b) Describe the factors responsible for contribution to food safety hazards at all steps of food chain. 8
2. (a) Describe the need, basic tenets and benefits of Total Quality Management (TQM). 12

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- (b) Enumerate dimensions of quality for a manufactured product and a service. 8
3. (a) Define the term “Risk Management.” Enumerate general principles given by the Codex for application in the “Food Safety Risk Management.” 15
- (b) Give various responsibilities of risk managers in commissioning and supporting risk assessment. 5
4. (a) Explain “Risk Communication.” List various goals of risk communication. 10
- (b) State the principles of risk communication. 10
5. (a) Explain the “HACCP” approach. State the HACCP principles. 10
- (b) Enumerate *ten* pre-requisite programmes covered under Codex general principles of food hygiene for an effective HACCP. 10
6. (a) Enlist the steps, in a proper sequence, which are taken in successful implementation of HACCP in a food processing unit. 10

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- (b) Describe the various types of records, with required data/information, being maintained by HACCP team as a part of documentation. 10
7. (a) List the main elements of GMP. 5  
(b) List the food safety elements of GAHP. 5  
(c) Enumerate the components of “Nutrition Facts” standard format. 10
8. Write short notes on any *four* of the following :  
4×5=20
- (a) Factors influencing cost/benefits of traceability  
(b) Food-borne diseases  
(c) Six-sigma principle  
(d) Chronology of HACCP development  
(e) Elements of GAP