

**POST GRADUATE DIPLOMA IN FOOD SAFETY  
AND QUALITY MANAGEMENT  
(P.G.D.F.S.Q.M.)**

**Term-End Examination**

**June, 2012**

**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. Define the following : **2x10=20**
- (a) Food safety
  - (b) Verification
  - (c) Nutrition labelling
  - (d) Risk communication
  - (e) Contaminant
  - (f) Standardization
  - (g) Control measure
  - (h) Health Claim
  - (i) Allergen
  - (j) GAP

2. (a) What is TQM ? 5
- (b) Why there is a need for TQM in the current scenario ? 7
- (c) List the basic tenets and benefits of TQM. 8
3. (a) What are the various steps involved in the implementation of HACCP ? 10
- (b) Explain the role of prerequisites in the implementation of HACCP as a food safety tool. 10
4. (a) What are the principles of Food Safety Risk Assessment ? 5
- (b) What are the components involved in Risk Assessment ? Explain with examples. 10
- (c) Define the role of risk manager in the risk assessment. 5
5. State the objectives of the following : 5x4=20
- (a) GHP's
- (b) FSMS
- (c) GMP's
- (d) Risk Analysis

6. (a) Explain the concept of PDCA in project management. 10
- (b) What is traceability give its rationals and objectives ? 10
7. Write short notes on (*any four*) : 5x4=20
- (a) GRP
- (b) Food chain
- (c) Traceability
- (d) FSMS
- (e) Dose - Response Assessment
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