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

## **Term-End Examination**

June, 2013

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

Time: 3 hours Maximum Marks: 100

Note: All questions carry equal marks. Question no 1 is compulsory. Attempt 5 questions in all.

1. (a) Write full form of the following 10 abbreviations:

AOAC LOQ

IAF USFDA

LIMS TQM

NABL QMS

CCP OPRP

- (b) How is GAP related to soil, water and 10 animals?
- 2. (a) What is PDCA methodology?
  - (b) Discuss competence and evaluation of 12 auditon as per clause 7 of ISO 19011.

3.	(a)	what are the main aims of accreditation programme?	5
	(b)	How is audit plan prepared ?	15
4.	(a)	Define FSMS.	4
	(b)	How are control measures selected and assessed in HACCP?	8
	(c)	What is the importance of internal communication for success of FSMS ?	8
5.	(a)	Which SOPs are required to be maintained for FSMS?	10
	(b)	Discuss the various documents in ISO 22000 : 2005.	10
6.	(a)	How is QMS evaluated ?	12
	(b)	What is meant by continued improvement?	8
7.	(a)	Why is proficiency testing essential?	8
	(b)	Describe the technical requirements for ISO 17025.	10
	(c)	What is meant by sensitivity of microbial tests ?	2