1785 |MVP-003|

PGDFSQM

Term-End Examination
June, 2014

MVP-003 : PRINCIPLES OF FOOD SAFETY AND QUALITY MANAGEMENT

Time : 3 hours   *Maximum Marks : 100*

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

1.   Define any ten of the following terms: **2x10=20**

(a)   Disinfection

(b)   Food handler

(c)   Quality

(d)   BSE

(e)   Project

(f)   Performance objective

(g)   Risk Profile

(h)   Dose-response assessment

(i)   Hazard Analysis

(j)   ACRA

(k)   Verification

(l)   Nutrition Claim

2. (a) Describe hygiene and how it differs from cleanliness 2

(b) Explain different type of food safety hazards. How do these hazards gain entry into the food? 8

(c) What is a food borne illness? What is difference between food infection and food intoxication? 5

(d) What are food safety challenges in reference to our country? 5

3. (a) Explain how the opening up of trade from around the world has increased the risk of food borne illness? 5

(b) Explain the need and importance of total Quality Management 5

(c) How Quality control is different from quality assurance? 5

(d) Explain the role of standards in Quality Management 5

4. Explain the following :

   (a) Different phases of project management   **5x4=20**

   (b) Statistical Quality Control

   (c) Occupational health problems in food industry

   (d) Role of strategy in project management.

5 (a) Define the term risk analysis. Explain various   **5**
      challenges and benefits in application of risk
      analysis

   (b) Describe responsibilities of industry, government   **5**
      and consumers in implementation of risk
      management decision.

   (c) How would you carry risk assessment for   **10**
      biological hazards? Explain with the help of
      an example.

6. Give the steps and systems required for   **20**
   implementation of HACCP Plan in a food
   processing plant. Explain by taking on example of
   a processed food product.

7. Explain the following : 5x4=20

   (a) Good Agricultural Practices .

   (b) Good Hygiene Practices.

   (c) Good retail practices for temperature sensitive food products.

   (d) Objectives and rationale of traceability and Indian experience of traceability.

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