No. of Printed Pages : 2

MVP-004

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

Term-End Examination

June, 2016

MVP-004 : FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS

Time : 3 hours			Maximum Marks :				
Note	::	(i) (ii) (iii)	Question no. 1 is compulsory. Attempt five questions in all. All questions carry equal marks.				
1.	Write short notes on any five : 5x4 =						
	(a)	Pre-	requisite programme	0			
	(b)	Principles of GAP					
	(c)	Scope of audit					
	(d)	Corrective action					
	(e)	Reco	ord				
	(f)	Food	l safety policy				
2.	(a)	Elaborate the various activities of an audit team.					
	(b)	What do the guides and observers do in an audit ?					
3.	(a)		ain the roles and purpose of IAF in the of management system.	12			
	(b)	Wha	it is the PDCA model ? Elaborate its ication in an audit.	8			

01842

MVP-004

4.	(a) (b)	Describe the quality management principles. To ensure that a particular process is being, followed through 'process approach', which documents are needed ?	8 8
	(c)	For which requirement does the top management formulate quality policy under ISO 9001 ?	4
5.	(a)	In what ways can a company benefit from ISO 22000 : 2005 ?	6
	(b)	Which documents are included in ISO 22000 : 2005 ?	4
	(c)	Elaborate the requirements of clause 6 : Resource Management in ISO 22000 : 2005.	10
6.	(a) (b)	Who are members of food safety team ? Why is control of documents needed and how is it accomplished ?	6 4
	(c)	Explain the clause 8 validation, verification and improvement of the FSMS under ISO 22000 : 2005.	10
7.	(a)	What are the requirements for environment and accommodation conditions for ISO 17025 accredited laboratory ?	5
	(b)	Describe the various technical requirements for implementation of ISO 17025 in a laboratory ?	15
8.	(a)	What is the aim of BRC - IOP and what are its benefits to the industry ?	10
	(b) (c)	Enlist the on - site audit activities. What are the certification procedures for GAP ?	4 6

MVP-004

2