

01103

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

Term-End Examination

June, 2018

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

Time : 3 hours

Maximum Marks : 100

- Note :** (i) *Attempt any five questions.*
(ii) *All questions carry equal marks.*

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1. Differentiate between : 4x5=20
- (a) Food infection and food intoxication
 - (b) SWAMP and NORM
 - (c) Logistics and Operation Management
 - (d) Cleaning and Sanitation
 - (e) Performance objective and food safety objective
2. (a) Elaborate the basic components of risk assessment. 12
- (b) What is critical control point and critical limit of a hazard ? How are they determined ? 8
3. (a) Draw a template for HACCP work sheet. 8
- (b) Discuss the types of information required for implementing food safety management system in a processing and supply chain. 12

4. (a) Elaborate the 7 S of project management. 10
 (b) Define 'standard'. Enlist various categories of documents in a standard. 10
5. (a) Describe Good Agriculture and Animal Husbandry Practices. 7.5+7.5=15
 (b) What is the purpose of codex guidelines on Nutrition Labelling? 5
6. (a) What is the importance of traceability in a food business? 8
 (b) What are the various GHP requirements for transportation and training system in a food industry? 6+6=12
7. (a) What are the principles of food safety risk management? 12
 (b) What measures are followed for Pest Control under HACCP? Elaborate. 8
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