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**MVP-004** 

## POST GRADUATE DIPLOMA IN FOOD SAFETY AND QUALITY MANAGEMENT (PGDFSQM) Term-End Examination June, 2019 MVP-004 : FOOD SAFETY AND QUALITY

## MANAGEMENT SYSTEMS

Time : 3 HoursMaximum Marks : 100Note : Q. No. 1 is compulsory. Attempt five<br/>questions in all. All questions carry equal<br/>marks. All parts of a question must be<br/>attempted together.

1. Briefly explain the following :

 $10 \times 2 = 20$ 

- (i) Audit
- (ii) Hazard
- (iii) Standard
- (iv) Quality Control
- (v) Food Safety Policy
- (vi) PRP
- (vii) Environmental Performance

(A-30) P. T. O.

(viii) Traceability

(ix) CCP

- (x) OHSAS
- 2. (a) Explain the activities undertaken during a typical audit. 12
  - (b) State the role of any two of the following :

 $2 \times 4 = 8$ 

- (i) QCI
- (ii) Codex Alimentaxius
- (iii) ILAC
- 3. (a) Explain the quality management principles. 10
  - (b) Give the salient features of ISO 22000. 10
- 4. State the significance of the following :  $4 \times 5 = 20$ 
  - (a) FSMS documentation
  - (b) PDCA system
  - (c) Reference method
  - (d) Validation
- 5. (a) What are the accreditation criteria under the India GAP? 10
  - (b) Explain the BRC Global Standard Food. 10

(A-30)

6. (a) Give the key components of ISO 17025. 10

- (b) What are the key features to be kept in mind while designing a Laboratory? 10
- 7. Write short notes on the following :  $4 \times 5 = 20$ 
  - (i) SQE-2000
  - (ii) NABL
  - (iii) IFS

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(iv) Uncertainty of analytical measurements

**MVP-004** 

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