No. of Printed Pages: 4

P. G. DIPLOMA IN FOOD SAFETY AND QUALITY MANAGEMENT (PGDFSQM)

Term-End Examination

June, 2020

MVP-004 : FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS

Time: 3 Hours Maximum Marks: 100

Note: (i) Attempt any five questions.

(ii) All questions carry equal marks.

- (a) List any four management standards
 applicable to a food industry.
 - (b) Explain the salient features of ISO: 14001 (environmental management system) and OHSAS: 18001. 5+5

	audit. 4-	+2
	the ISO standard for quality management	nt
(c)	Describe the principles of auditing. Nar	ne

- Give an overview of audit activities commencing from initiating the audit to "audit follow up".
- (a) Explain the operating principle of ISO's management system standards.
 - (b) Give a schematic representation of a model
 of a process based quality management
 system.
 - (c) Enumerate different hierarchical levels as outlined in ISO 9001 : 2000 documentation structure.
- 4. Explain the following in reference to ISO: 22000: 4 each
 - (a) Elements of structure of FSMS documentation

	(b)	Mandatory procedures	
	. (c)	Mandatory records	
	(d)	SOP's	
	(e)	FS team structure	
5.	(a)	Give the five key elements of produ	ct
		characteristics under FSMS.	5
	(b)	Give the five elements to be covered as	а
		part of verification plan under FSMS.	5
	(c)	Define the following terms in reference	to
		ISO: 17025:	5
		(i) Accuracy	
		(ii) CRM	
		(iii) Reliability	
		(iv) Repeatability	
		(v) SRM	
	(d)	Mention any five quality parameters	for

agricultural food products.

5

- 6. (a) Give the salient features of BRC global standard food.
 - (b) Give the salient features of InternationalFood Standards (IFS).
- 7. Write short notes on any four of the following:

5 each

- (a) SQF 1000
- (b) Proficiency testing
- (c) ISO: 27001: 2005
- (d) Competence requirements of an auditor
- (e) Quality Council of India