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MVP-003

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

Term-End Examination

June, 2023

**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.

1. Write short notes on any **four** of the following :

4×5=20

- (a) FSMS
- (b) Sources of contamination
- (c) Project management
- (d) Benefits of risk analysis
- (e) Facilities for personnel hygiene in industry

2. (a) Write about six sigma approach for quality management. 10

(b) Give the general principles of food safety risk assessment. 5

(c) Explain chemical hazard. 5

P. T. O.

3. (a) Differentiate between the following :
3×4=12
- (i) Verification and Validation in HACCP
 - (ii) Line management and project management
 - (iii) Quality control and Quality assurance
- (b) Write about the principles and benefits of GAP implementation. 8
4. (a) Describe the various facets and dimensions of quality. 8
- (b) Describe various approaches used for selection of risk management options. 12
5. (a) Explain the principles of food safety risk management. 10
- (b) How can we select critical limits for HACCP implementation ? 10
6. (a) Describe key elements of food safety in GAHP. 12
- (b) What is meant by monitoring in HACCP plan ? 4
- (c) What is the importance of record keeping for implementing HACCP in a food industry ? 4

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7. (a) Describe various hazards and control measures in context with general occupational health problems in food industry. 10
- (b) What are the goals and methods of risk communication ? 10
8. (a) Describe various areas and aspects of good retail practices in food industry. 14
- (b) List the steps for implementation of HACCP in a food industry. 6