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

Term-End Examination

December, 2010

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

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions. All the questions carry equal marks.

1. Match the most appropriate word in Column B with the statements in Column A. **2x10=20**

Column A	Column B
(i) It is a chemical hazard	(a) Control measures
(ii) Actions and activities which are used to prevent or eliminate a Food hazard	(b) Afla toxin
(iii) Any action to be taken when result of monitoring the CCP indicate a loss of control.	(c) Corrective action
(iv) It is a biological hazard.	(d) Critical limit
(v) Obtaining evidence that the elements of HACCP plan are effective	(e) Validation
(vi) The application of evaluation in addition to monitoring to determine compliance with HACCP plan.	(f) Monitoring
(vii) Conducting a planned sequence of observations of control to asses whether a CCP is under control	(g) Verification
(viii) Documents stating result achieved or providing evidence of activities performed.	(h) Eryptosporidium
(ix) Boundries that are used to ensure that an operation produces Safe Product.	(i) Record
(x) A step at which control can be applied and is essential to prevent a Food Safety hazard	(j) CCP

2. (a) Explain the benefits and barriers in implementing HACCP. 10
- (b) What do you understand by Food Safety objective and how it established and where can it be used ? 10
3. (a) Define hygiene and explain the difference between cleanliness and hygiene with suitable examples. 5
- (b) Define Food Safety and explain the difference between Food Safety and Food Quality. 5
- (c) Define a hazard and explain how it is different from a risk ? 5
- (d) Define a contaminant and explain its difference with adulterants. 5
4. (a) Explain the stages in Project management and the role of teams in Project management. 10
- (b) What is traceability as per ISO ? And list the limitations of implementing traceability. 10

5. (a) What are the broad-level curical practices to be followed in a retail organization ? **10**
- (b) State briefly the purpose of nutrition labelling as per codex guidelines. Explain the meaning of the following terms under Nutrient content claim. **6+4=10**
- (i) Free
 - (ii) Low
 - (iii) More
 - (iv) Light
6. (a) Define the term risk analysis and explain various challenges and benefits of risk analysis. **3+7=10**
- (b) State the provisions of risk communication reflected in SPS agreement and enumerate various stages of risk analysis during which risk communication is important. **5+5=10**
7. (a) Write short notes on any five of the following : **4x5=20**
- (i) Risk Profile
 - (ii) Health claim
 - (iii) Food handler
 - (iv) Food Suitability
 - (v) Primary Production
 - (vi) Disinfection
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