

**POST GRADUATE DIPLOMA IN FOOD SAFETY
AND QUALITY MANAGEMENT
(P.G.D.F.S.Q.M.)**

Term-End Examination

December, 2011

**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. Define the following terms : 2x10=20

- (a) Hazard
- (b) CCP
- (c) Traceability
- (d) Validation
- (e) Nutrition Labelling
- (f) Standardization
- (g) Health claim
- (h) Exposure Assessment
- (i) Food Hygiene
- (j) Safety Task Assignment.

2. (a) What are the various steps involved in the implementation of HACCP ? 10
- (b) Explain the role of prerequisites in the implementation of HACCP as a Food Safety Tool 10

3. (a) What are the principles of Food Safety Risk Assessment ? 5
- (b) What are the components involved in Risk Assessment ? Explain giving examples. 10
- (c) Define the role of a risk manager in the risk assessment. 5

4. (a) Define a project. 2
- (b) What are the phases of Project Management ? 10
- (c) What do you understand by 7s framework of Project Management ? 4
- (d) State the role of strategy in project management. 4

5. (a) State the objectives of GHP. 5
- (b) Elaborate all the areas where the Good Hygiene Practices can be implemented in a food chain. 15

6. (a) What is FSMS ? 5
(b) What are the aims of FSMS ? 7
(c) What is the need of implementing FSMS in our country ? 8

7. Write short notes on (*any four*) : 5x4=20

- (a) Chemical contaminants in food
(b) Risk Communication
(c) TQM
(d) Dimensions of Quality
(e) Traceability in India
(f) GAP
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