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**MVP-004** 

# **IN POST GRADUATE DIPLOMA IN FOOD SAFETY** $0\,1\,0\,8$ AND QUALITY MANAGEMENT (PGDFSQM)

## **Term-End Examination**

### December, 2011

## **MVP-004 : FOOD SAFETY AND QUALITY** MANAGEMENT SYSTEMS

Time : 3 hours Maximum Marks : 100 Question No. 1 is compulsory. Attempt any four from Note : the rest. Please write precise answers. 1. (a) Describe PDCA methodology in content of 6 ISO 22000 standard. What are the principles and objectives of (b) 10auditing ? What is SQF 1000 ? (c) 4 2. Discuss key benefits of ISO 9001: 2000/2008 8 (a) series of standards. What are mandatory procedures for 12 (b)ISO 22000 standard. ? Describe technical requirements for 3. (a) 12 ISO 17025. What is the role of top management for (b) 8 implementation of any ISO standard. ?

4.	(a)	As per clause 6 of ISO 19011 : 2002, describe the audit activities.	10
	(b)	What are the benefits of accreditation for laboratories ?	5
	(c)	Discuss process - based approach to Quality Management systems.	5
5.	(a)	How is resources management done for implementation of any standard ?	8
	(b)	What is the difference between Validation and Verification ?	8
	(c)	What is traceability in terms of food analysis ?	4

6. Write short notes on *any five* :

(a) Environment Management standard

4x5=20

- (b) Continual Improvement
- (c) Control of records
- (d) PRP
- (e) BRC / IOP
- (f) Benefits of GAP

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