

**POST GRADUATE DIPLOMA IN FOOD SAFETY
AND QUALITY MANAGEMENT**

00158

Term-End Examination

June, 2010

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

Time : 3 hours

Maximum Marks : 100

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

1. Answer the following : 4x5=20
- (a) Define hazard and describe 3 types of Food hazards.
 - (b) Describe hygiene and explain how it is different from cleanliness ?
 - (c) What are the Five Principles of Food safety regulating procedures in the United States ?
 - (d) Describe the basic tenants of total quality management.
 - (e) How quality control is different from quality assurance ?

2. Explain the following : 5x4=20
- (a) Statistical quality control.
 - (b) Relationship between project management and line management.
 - (c) Role of Team in Project management.
 - (d) The 7-S of project management.
 - (e) Occupational health problems in the industry.
3. (a) What do you understand by risk analysis ? 5
Describe its components.
- (b) What are the codex guidelines on risk analysis ? List the documents available for risk analysis in the codex. 5
- (c) Describe the challenges and benefits in the application of risk analysis. 5
- (d) List the general principles of Food safety risk management. 5
4. (a) What approaches are used in selecting risk management options ? Explain ALARA and threshold approaches. 5
- (b) How hazard characterization is carried out for chemical hazards ? 5
- (c) What do you understand by risk communication ? Describe the goals of risk communication. 5
- (d) Who are the stakeholders in risk communication at national and international level ? 5

5. (a) Define HACCP and write its 7 - Principles. 5
- (b) What are the prerequisites of HACCP ? 5
Explain their importance in the application of HACCP.
- (c) Explain the process of HACCP certification 5
and how the HACCP licence can be obtained ?
- (d) What are critical limits and how are these 5
determined ?
6. Write short notes on *any four* of the following : 4x5=20
- (a) Chemical Food hazards.
- (b) Chronology of HACCP Development.
- (c) Food Safety Objectives.
- (d) Traceability.
- (e) Hazard analysis worksheet.
7. (a) What do you understand by Good Animal 10
Husbandry practices ? Which Food safety and product quality elements are induced in it ?
- (b) State three areas to be addressed in a meat 10
retail organization from GRP point of view.

- 8. (a) Describe codex guidelines on nutritional labelling. 5
 - (d) State Five Factors influencing traceability cost. 5
 - (c) What are the nutrition factors required to be declared on food package in the US ? 5
 - (d) Describe components of traceability tool. 5
-