

ASSIGNMENT BOOKLET

PG DIPLOMA

IN

**FOOD SAFETY AND QUALITY MANAGEMENT
(PGDFSQM)**

Academic Session : January and July 2022



**School of Agriculture
Indira Gandhi National Open University
New Delhi - 110068**

Dear student,

As you are aware that for theory, the weightage to the term-end examination will be 70% and the weightage to the continuous assessment will be 30%. The continuous assessment is in form of assignments. There is one assignment for each course i.e. total five assignments for the programme. Each assignment will be of 50 marks which ultimately will be converted to have weightage of 30% of theory. Instructions to format your assignments are as follows:

Instructions to format your assignments

Before attempting the assignments, please read the following instructions carefully.

1. On top of the first page of your answer sheet, please write the details exactly in the following format.

Enrollment no:.....

Name:.....

Address:.....

.....

.....

Course Code:.....

Course Title:.....

Study Centre:.....

Date:.....

(Name and Code)

Please follow the above format strictly to facilitate evaluation and to avoid delay.

2. Use foolscap size paper for writing your answer.
3. Leave 4cm margin on the top, bottom and left of your answer sheet.
4. Clearly indicate question no. and part of the question being solved while writing answers.

Assignment No.	Last date of submission	
	(For January, 2022)	(For July, 2022)
Assignment 1 (MVP-001) and 2 (MVPI-001)	30th August, 2022 (Before submission of TEE Form)	28th February, 2023 (Before submission of TEE Form)
Assignment 3 (MVP-002) and 4 (MVP-003)		
Assignment 5 (MVP-004)		

5. Assignments have to be sent to the coordinator of your study centre.
6. We strongly suggest that you should retain a copy of your assignment responses.

Wishing you good luck.

Assignment - 1
Course Code: MVP-001

Maximum marks: 50

Note: Attempt all the questions.

Q.1.	Describe post harvest processing of cereals and pasteurization of milk in brief.	6+4
Q.2.	Explain principle and steps involved in treatment of solid and liquid wastes in a food processing plant.	10
Q.3.	Explain any two properties of lipids. Define immobilized enzyme and give an example of its application in food industry.	5+5
Q.4.	Describe in details different methods of food preservation.	10
Q.5.	Explain probability and non-probability sampling techniques used for analysis of food samples.	10

Assignment - 2
Course Code: MVPI-001

Maximum marks: 25

Note: Attempt all the questions.

Q.1.	Explain the following with examples: probiotics, prebiotics and synbiotics .	5
Q.2.	What is fermentation? Explain various types of food fermentation with examples.	5
Q.3.	What is the importance of rapid detection techniques for food microorganisms? Explain immunological methods of rapid detection.	5
Q.4.	Discuss the methods of detection of E. Coli.	5
Q.5.	Write a note on food borne diseases.	5

Assignment - 3
Course Code: MVP-002

Maximum marks: 50

Note: Attempt all the questions.

Q.1.	Visit www.fssai.gov.in and read the Food safety and standards regulations. List the Food safety and standard regulations. Describe important features of the Food safety and standard (Packaging) regulation, 2018.	10
Q.2.	(a) Explain salient features of FTDR Act 1992.	5
	(b) Describe different export promotion schemes which are in operation in the country.	5
Q.3.	Define the Codex and its functions. Describe standards setting process followed by the Codex.	10
Q.4.	Explain the role of BIS and AGMARK standards in maintaining Food Quality Standards.	10
Q.5.	(a) Explain the salient features of the Export Inspection Council.	5
	(b) What are standards of emission or discharge of environmental pollutants?	5

Assignment - 4
Course Code: MVP-003

Maximum marks: 50

Note: Attempt all the questions.

Q.1.	What are the benefits and barriers in implementing HACCP? Explain the principles of HACCP.	10
Q.2.	(a) Describe the principles and elements of Good Agriculture Practices (GAP).	5
	(b) Explain the objectives of traceability. Describe the components of the traceability tool.	5
Q.3.	Write notes on risk management and risk communication.	10
Q.4.	Describe the HACCP prerequisites.	10
Q.5.	(a) Define Total Quality Management and give its benefits. Enumerate dimensions of quality with respect to a manufactured food and for a service.	5
	(b) Write short notes on GMP and GHP.	5

Assignment - 5
Course Code: MVP-004

Maximum marks: 50

Note: Attempt all the questions.

Q.1.	Write the principles of auditing. Briefly explain the objectives, resources and procedures of audit programme.	10
Q.2.	Enumerate management requirements applicable to a food testing laboratory involved in testing of biological parameters.	10
Q.3.	What do you understand by laboratory accreditation and explain the role of IAF, ILAC, APLAC, QCI and NABL in the laboratory accreditation.	10
Q.4.	Describe the quality management principles as per the ISO 9000. List the fundamentals ISO 9000.	10
Q.5.	Narrate the FSMS documentation structure as per ISO 22000.	10