

ASSIGNMENT BOOKLET

PG DIPLOMA

IN

FOOD SAFETY AND QUALITY MANAGEMENT

Academic Session : 2015



**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.	Date of Submission
Assignment 1 (MVP-001) and 2 (MVPI-001)	Before 31 st October
Assignment 3 (MVP-002) and 4 (MVP-003)	Before 31 st December
Assignment 5 (MVP-004)	Before 28 th February

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. Define processed meat and describe different processed meat products. 10
- Q.2. Describe different physico-chemical properties of lipids and fat constants. 10
- Q.3. (a) Explain different physico-chemical properties of proteins and their food applications. 5
- (b) What are hyphenated techniques of instrumental analysis? Explain the advantages of GCMS and LCMS compared to GLC and HPLC. 5
- Q.4. Describe in details different methods of food preservation. 10
- Q.5. Define the edible packaging and explain its advantages, requirements and material used for edible packaging. 10

Assignment - 2
Course Code: MVPI-001

Maximum marks: 25

Note: Attempt all the questions.

- Q.1. What is the importance of microorganisms in Food? Give the classification and nomenclature of microorganisms. 5
- Q.2. What beneficial role is played by the microbes in food processing? Explain fermented food and its importance. 5
- Q.3. Give the definition of food borne disease. What are the emerging food borne disease and why new food borne diseases threats occur? 5
- Q.4. Discuss the methods of detection of E.Coli and Listerea monocytogenes. 5
- Q.5. What is the importance of rapid detection techniques for food microorganisms? Explain immunological methods of rapid detection. 5

Assignment - 3
Course Code: MVP-002

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Explain the need for integrated Food Law (FSSA-2006). Give the salient features of FSSA 2006. 10
- Q.2. Explain the role of BIS and AGMARK standards in maintaining Food Quality Standards. 10
- Q.3. Which agencies are involved in quality control and pre shipment inspection of food meant for export food products? Give the role of EIC, DMI, APEDA and Ministry of Environment and forest in the quality control and pre shipment inspection? 10
- Q.4. What is WTO agreement? Explain the similarities and differences between the SPS and TBT agreements. Explain the relationship between Codex and WTO. 10
- Q.5. (a) Explain salient features of FTDR Act 1992. 10
- (b) Describe different export promotion schemes which are in operation in the country.

Assignment - 4
Course Code: MVP-003

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. What do you understand by food hygiene and safety? Explain the inherent risks and different kinds of hazards. 10
- Q.2. Differentiate between quality control and quality assurance. Describe the dimensions of food quality with respect to manufactured food and for a service. 10
- Q.3. Explain the principles and practical aspects of risk communication. 10
- Q.4. Discuss the benefits and barriers in implementing HACCP and write its seven principles and role of utilities and control operations in the safety of food. 10
- Q.5. Define GAP and write its principles, objectives, potential benefits, challenges and elements. 10

Assignment - 5
Course Code: MVP-004

Maximum marks: 50

Note: Attempt all the questions.

- Q.1. Describe all the audit activities in detail and competence and evaluation of auditors. 10
- Q.2. Give the documentation structure and clauses of ISO-9001:2000 (2008). 10
- Q.3. Explain the key elements and benefits of ISO 22000 and describe its documentation structure. 10
- Q.4. Describe the technical requirements of laboratory management system (clause 5) of ISO 17025. 10
- Q.5. What do you understand by laboratory accreditation and explain the role of IAF, ILAC, APLAC, QCI and NABL in the laboratory accreditation. 10