

**POST GRADUATE DIPLOMA IN FOOD SAFETY
AND QUALITY MANAGEMENT (PGDFSQM)**

Term-End Examination

December, 2013

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All the questions carry equal marks.

1. Define the following terms : 2x10=20

Attempt any ten of the following terms.

- (a) Contaminant
- (b) Food hygiene
- (c) Dioxin
- (d) Food chain
- (e) Standardization
- (f) Project Management
- (g) Food safety objective
- (h) Hazard characterization
- (i) Risk communication
- (j) Epidemiology
- (k) CCP
- (l) Validation

2. (a) What are different food safety hazards ? Explain with examples. 6
- (b) Identify various steps in the food chain where food may get contaminated with food safety hazards. Explain by taking an example of a food product. 6
- (c) What is the importance of the Food Safety Management System (FSMS) ? Suggest some basic principles for development of FSMS for food processors. 4
- (d) Describe the basic tenets of Total Quality Management (TQM). 4
3. Explain the following : 5x4=20
- (a) 7 - S framework of the project management.
- (b) Role of team in the project management.
- (c) Managing and controlling suppliers and contractors for elective project management.
- (d) Systems approach towards project management.
4. Explain the following : 5x4=20
- (a) Structure and working principle of risk analysis.
- (b) Approaches used in selecting risk management options of food safety management.
- (c) Role of food chain professionals in risk management.
- (d) Task of risk managers while commissioning risk assessment.
5. (a) Describe the basic steps involved in undertaking risk assessment process for chemical hazards. 10
- (b) Explain the principles of HACCP and its certification process. 10

6. (a) Explain the procedure for determination of critical points and establishment of critical limits in implementation of HACCP plan for a food processing plant. Explain with the help of an example. **15**
- (b) How would you establish monitoring system and verification procedure for a HACCP plan ? **5**
7. Explain the following : **5x4=20**
- (a) Main elements of GMP
 - (b) GHP
 - (c) Nutrition labelling
 - (d) Traceability records.
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