

01440

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

**Term-End Examination**

**December, 2012**

**MVP-002 : FOOD LAWS AND STANDARDS**

*Time : 3 hours*

*Maximum Marks : 100*

**Note :** *Attempt any five questions.*

*All questions carry equal marks.*

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1. Define the following:- 10x2=20
- (a) Risk
  - (b) Quality
  - (c) Certification
  - (d) Food
  - (e) Misbranding
  - (f) License
  - (g) Food Additive
  - (h) Contaminant
  - (i) PRP
  - (j) Critical Control Point
2. State the role of following agencies-- 5x4=20
- (a) APEDA
  - (b) EIC
  - (c) CCFS
  - (d) QCI
  - (e) FSSAI

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|----|------|--|--------|
| 3. | (a)  | Differentiate between Food Quality Food Safety.  | 4      |
|    | (b)  | Explain briefly how HACCP is a process based approach.   | 10     |
|    | (c)  | State the basic principles of HACCP  | 6      |
| 4. | (a)  | What is ISO series? Explain giving examples.   | 10     |
|    | (b)  | List the factors which have led to the emergence of Food Safety Management Systems in the Food industry. | 10     |
| 5. | (a)  | Define standard  | 4      |
|    | (b)  | What are the various type of food standards.   | 10     |
|    | (c)  | State their significance   | 6      |
| 6. | (a)  | What are the salient features of the FSSA, 2006?   | 10     |
|    | (b)  | Give the role of the following as per the FSSA- 2006   | 10     |
|    | (i)  | Food Safety Officer  |        |
|    | (ii) | State food commissioner.   |        |
| 7. |      | Write short notes on ( <i>any four</i> )   | 4x5=20 |
|    | (a)  | Nutrition labelling  |        |
|    | (b)  | USFDA  |        |
|    | (c)  | Codex Alimentarius   |        |
|    | (d)  | NCCP   |        |
|    | (e)  | FPO  |        |
|    | (f)  | WTO  |        |
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