

01046 POST GRADUATE DIPLOMA IN FOOD SAFETY  
AND QUALITY MANAGEMENT (PGDFSQM)

Term-End Examination

December, 2012

MVP-003 : PRINCIPLES OF FOOD SAFETY AND  
QUALITY MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : Attempt *any five* questions. All the questions carry  
*equal* marks.

1. Write full form for the following : 1x20=20
- |            |           |
|------------|-----------|
| (a) CCGP   | (k) ALARA |
| (b) CCFL   | (l) JECFA |
| (c) NIOSH  | (m) JMPR  |
| (d) PRINCE | (n) OIE   |
| (e) NORMS  | (o) GVP   |
| (f) FLCFA  | (p) EPA   |
| (g) NASA   | (q) BSE   |
| (h) PTMI   | (r) SQC   |
| (i) CCPR   | (s) CCFH  |
| (j) NZFSA  | (t) JSQMS |
2. Differentiate the following : 2x10=20
- Hazard and Risk
  - Food safety and food suitability
  - Control measures and corrective actions

- (d) Dose response and Exposure Assessment.
  - (e) Food safety objective and Performance Objectives
  - (f) Hazard characterization and hazard identification
  - (g) Risk characterization and risk estimation
  - (h) Critical control point and critical limit
  - (i) Validation and Verification
  - (j) Nutrition claim and nutrition content claim
3. (a) Define quality as per ISO 9000 : 2005. Write 8 dimensions of quality for manufactured product and 8 dimensions for service. 2+4+4+2=12
- (b) What is the six sigma principle and what are the steps to six sigma ? 4
- (c) What are general public health hazards to industrial workers in addition to physical hazards ? 4
4. (a) Define project and explain the key activities involved with project-management. 5
- (b) What are the different phases of project management ? Also explain the stages in development of project. 5
- (c) What is the role of strategy in the project management ? 5
- (d) What is the relationship between project management and line management ? 5

5. (a) Define risk profile and explain 8 general principles of Food Safety risk management as per codex. 1+8=9
- (b) Define risk assesment and write 4 principles of food Safety risk assesment. 1+4=5
- (c) Define risk communication and explain elements of effective risk communication. 2+4=6
6. (a) Define HACCP along with its benefits and barriers. 5
- (b) Write the principles of HACCP.
- (c) Describe in details the importance of pre-requisites in the implementation of HACCP. 5
- (d) How critical limits for a hazard are determined while implementing of HACCP ? 5
7. (a) Give the ISO definition of traceability. Explain the objectives and rationale of traceability. 5
- (b) State 3 categories of GTP hazards and their brief contents. 5
- (c) Explain different types of risks and operation aspects to be controlled while implementing retail practices in a Food establishment. 5
- (d) List the elements of GAP and Eight main areas of GHP. 5