

02219

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

Term-End Examination

December, 2017

**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.*
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1. Differentiate between : 5x3=15
- (a) (i) Clean and hygienic
 - (ii) Earning and making profit
 - (iii) Quality Control and Quality Assurance
 - (iv) Food Safety objective and Performance objective
 - (v) Validation and verification
- (b) Describe the role of Pre-requisites (PRPs) in implementation of HACCP. 5
2. (a) In what ways does SPS agreement bind the WTO members in terms of risks to human health ? 6
- (b) What is risk communication ? Enlist its goals and elements of effective risk communication. 14

3. (a) Describe the principles and the benefits of implementing HACCP in a food production unit. 10
- (b) Describe the steps involved in proper implementation of HACCP in a food production unit. 10
4. (a) Elaborate the kinds of costs involved in losses due to accidents. 6
- (b) What is the role of Project Managers in implementation of a project ? How does it differ from the role of a line manager ? 14
5. (a) Describe Good Retail and Transport Practices. 7.5+7.5=15
- (b) List the elements of GHP in primary production. 5
6. (a) Which steps are involved in application of traceability in food import and export inspection and certification ? 12
- (b) What are the various cleaning procedures and programmes in a GHP implemented food industry ? 8
7. (a) Define 'risk analysis' . Give its structure and challenges in its implementation. 12
- (b) Which personal hygienic facilities are requisite to ensure food safety ? 8
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