

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

Term-End Examination

December, 2018

00225

**MVP-004 : FOOD SAFETY AND QUALITY
MANAGEMENT SYSTEMS**

Time : 3 hours

Maximum Marks : 100

Note : Question No. 1 is compulsory. Attempt five questions in all. All questions carry equal marks. All parts of a questions must be attempted together.

1. Define the following :

10×2=20

- (a) Quality
- (b) ISMS
- (c) TQM
- (d) Preventive Action
- (e) SOP
- (f) Food Safety Team
- (g) PRP
- (h) LoD
- (i) HACCP
- (j) Validation

2. (a) How is an audit programme managed? 8
- (b) What is the significance of ISO : 14001 to the food industry ? Explain its salient features. 4+8
3. (a) State the principles of ISO 9001 : 2000. 10
- (b) Give the significance of the following (*any two*): $2 \times 5 = 10$
- (i) QCI
- (ii) NABL
- (iii) Quality Manual
4. (a) Elaborate the role and importance of HACCP in ISO : 22000. 10
- (b) What are the various levels of FSMS documentation? 10
5. (a) Describe the technical requirements under the ISO : 17025. 10
- (b) Describe the management requirements applicable to a food testing laboratory involved in testing of biological parameters. 10
6. (a) What are the accreditation criteria under INDIA - GAP? 10
- (b) Describe the salient features of important retail standards. Reflect on implementation aspects with reference to our food processing industry. 10

7. Write short notes on :

4×5=20

- (a) **SQF – 1000**
 - (b) ***Codex Alimentarius***
 - (c) **International Accreditation Forum**
 - (d) **IFS**
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