

No. of Printed Pages : 3

MVP-003

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

Term-End Examination

December, 2021

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

Time : 3 Hours

Maximum Marks : 100

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

1. (a) Describe the benefits and barriers of HACCP in food industry. 8
- (b) Give the various elements of verification to be undertaken during implementation of HACCP system. 12
2. (a) Give the steps for protecting food from chemical hazards. 8

- (b) Describe the role and relationships between project management and line management. 12
3. (a) Define product in context of quality management. Write the various dimensions of quality for a manufactured product. 2 + 10
- (b) Describe the steps for conducting a risk assessment in the context of food safety. 8
4. (a) Give the general principles applied for food safety risk management as per codex. 10
- (b) Enlist various food safety elements included under good animal husbandry practices. 10
5. (a) Give the importance of statistical quality control in food industry. 8
- (b) Write about considerations for water used in food industry in the context of food safety. 12
6. (a) Enlist the various principles of risk communication. 12

P. T. O.

[3]

- (b) Write the purpose of nutrition labelling and indicate important components of a nutrition label. 8

7. Write short notes on any *four* of the following :

4×5=20

- (a) Basic tenets of TQM
- (b) 7 S of project management
- (c) Composition of HACCP team
- (d) Importance of traceability in food business
- (e) Involvement of people in quality management