

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

Term-End Examination

June, 2012

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

Time : 3 hours

Maximum Marks : 100

Note : Question-1 is compulsory. Answer five questions in all.

1. Write short notes on any five : 5x4=20
 - (a) Emergency preparedness
 - (b) Monitoring and Measurement
 - (c) OHSAS
 - (d) Standard
 - (e) Internal audit
 - (f) Uncertainty of measurement

2. (a) What should be the general approach of your organisation towards framing the environment management system ? 10
(b) Discuss the principles and objectives of BRC/IOP packaging standard. 10

3. (a) How is an audit report prepared and approved ? 12
(b) Outline the scope of SQF-1000 standard. 8

4. (a) What were the objectives for setting up QCI and NABL ? 10
- (b) On which four standards is gap standard based upon ? 4
- (c) Enumerate the twelve fundamentals of Quality Management Systems. 6
5. (a) Documentation is an integral part of requirements of ISO standard. 6
- (b) Enlist the considerations for selecting and establishing PRPs by a food processor. 14
6. (a) As per ISO 22000, what are the requirements for handling potentially unsafe products . 14
- (b) Which objectives does an organisation with ISO 9000 certification certifies and fulfils ? 6
7. (a) Which factors should be considered for layout and design of any food laboratory ? 10
- (b) Food received for test of biological parameters needs to be handled characteristically and a few aspects need to be ensured as per ISO 17025. Elaborate. 10
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