

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

Term-End Examination

June, 2013

**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.*

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1. Write Full Form For the following : 1x20=20
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| (a) OSHA | (b) JEMRA |
| (c) ADI | (d) PITWI |
| (e) JSA | (f) PCDFS |
| (g) CCGP | (h) CCFICS |
| (i) HACCP | (j) PRINCE |
| (k) ALOP | (l) CCPR |
| (m) MRL | (n) SWAMP |
| (o) PPE | (p) PrP |
| (q) CCFL | (r) CCFH |
| (s) EPA | (t) NORMS |
2. Define the following : 2x10=20
- (a) Bulk Food
 - (b) Nutrition claim
 - (c) Food hygiene
 - (d) Hazard

- (e) Food suitability
 - (f) Disinfection
 - (g) Corrective action
 - (h) Control measures
 - (i) Critical limit
 - (j) Risk profile
3. (a) Discuss how people, food, equipments and facilities can contribute to food safety hazards ? **8**
- (b) What do you understand by Prions ? Explain the term PrP, PrPL and PrPSL. **7**
- (c) Describe the emerging trends in Food Safety. **5**
4. Write short notes on *any four* of the following.
- (a) Traceability and codex **4x5=20**
 - (b) HACCP prerequisites
 - (c) Basic components of risk analysis
 - (d) Strategies for risk communication
 - (e) Need for safety and health in industry
5. (a) Explain the Indian experience with traceability (Grape story). **7**
- (b) Discuss the purpose of nutrition labelling as per codex guidelines. **7**
- (c) Explain different aspects of GMP in a Food establishment. **6**
6. (a) What are the considerations that must be kept in mind while designing the food control and monitoring equipments ? **10**
- (b) What is the importance of critical control points in the implementation of HACCP and how these are decided ? **10**

7. (a) Discuss the basic components of risk assessment. 10
- (b) How different stakeholders are identified in risk communication and what are the strategies for effective communication with external stakeholders during food safety risk analysis ? 10
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