

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

Term-End Examination

June, 2016

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.

1. (a) Describe different approaches that are used in selecting risk management options. 10
- (b) What are the general principles of food safety risk management ? 10

2. (a) Describe the principles of risk communication. 10
- (b) Describe the different phases of project management. 10

3. (a) What are the objectives of having the prerequisite programmes for HACCP ? 5
- (b) What is the significance of hygiene and pest control as prerequisites for HACCP ? 10
- (c) Define control, critical control points and critical limits. 5

4. State the significance of following in the implementation of HACCP : 20
- (a) Record Keeping
 - (b) Monitoring
 - (c) Validation
 - (d) Verification
5. (a) Define traceability. State the steps recommended for the application of traceability in the context food import and export. 10
- (b) List the dimensions of quality for manufactured product and for service. 10
6. (a) What are the elements GMP and GAHP ? Explain briefly. 10
- (b) Emphasize on the role of GRP and GTP in the meat industry ? 10
7. (a) Write full form of the following : 10
- (i) MRA
 - (ii) EPA
 - (iii) RMF
 - (iv) WCM
 - (v) PPE
 - (vi) FALCPA
 - (vii) PrP
 - (viii) JSA
 - (ix) STA
 - (x) DCJD
- (b) Write short notes on any two of the following : 5x2=10
- (i) Nutrition labelling
 - (ii) Food safety objectives
 - (iii) Total quality management
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