## oppost graduate diploma in food safety and quality management (pgdfsqm)

## **Term-End Examination**

June, 2017

## 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. Explain the following terms: (Attempt any ten):
  - (a) Contaminant

 $2 \times 10 = 20$ 

- (b) Food Chain
- (c) SWAMP
- (d) Performance Attributes
- (e) Line Management
- (f) Exposure Assessment
- (g) TDI and MRLs
- (h) Sensitivity Analysis
- (i) Corrective Action
- (j) Deviation
- (k) Record
- (l) Calibration
- **2.** Explain the following with examples:

5x4 = 20

- (a) Chemical Hazards
- (b) Sources of Contamination
- (c) Global Trade and food safety
- (d) Quality Dimensions of a "Product"

3.	(a)	Define project and explain the key activities involved with project management.	5
	(b)	Explain the different phases of project	5
	(c)	management. Explain the role of strategy and teams in	5
	(d)	project management.  Describe the 7-S of project management.	5
4.	(a)	Define the term 'risk analysis'. Explain the structure of risk analysis.	5
	(b)	Describe various challenges and benefits in the application of risk analysis.	5
	(c)	Enumerate various documents available in Codex on application of risk analysis.	5
	(d)	Describe general characteristics of risk assessment.	5
5.	and	cribe the steps for implementation of HACCP explain the process of decision making in CCP decision tree with an example.	20
6.	(a)	List the important features of GMP.	5
	(b)	Explain the general principles of food hygiene as per Codex.	10
	(c)	Explain the risk categorization and crucial practices with reference to GRP (Good Retail Practices)	5
7.	Explain the following: 5x4=20		
	(a)	Establishment of traceability system in an organisation	
	(b)	Nutrition labelling	
	(c) (d)	Need for safety and health in industry Statistical Quality Control	
	(e)	Occupational Health Problems	