

No of Printed Pages : 3

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MVP-003

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

**Term-End Examination, 2019**

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

**Time : 3 Hours]**

**[Maximum Marks : 100**

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

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1. (a) Define quality as per ISO. Enlist its dimensions for a service. [5]
- (b) Describe the crucial practices for maintaining food safety in retail sector. [15]
2. (a) Distinguish between food infection and Intoxication. How can we protect food from biological hazards during its transit from producer to consumer ? [10]
- (b) Illustrate the importance of FSMS and its components for food industry and consumers. [10]

3. (a) Explain the principles of food safety risk management. [10]
- (b) What is epidemiology ? How is risk assessment done for biological hazards ? [10]
4. (a) Explain the process of safety implementation in a TQM system. [10]
- (b) Highlight the control systems during project management. What are the various trade offs in managing and controlling suppliers and contractors ? [10]
5. (a) How important is strategy in project management? Illustrate the process of project planning. [10]
- (b) As per good agricultural practices, what practices are recommended for energy and waste management ? [10]
6. (a) Elaborate ADI and ALARA. How are critical limits for any hazard determined ? [10]
- (b) What are the benefits of implementing HACCP in a food retail system ? Who is accountable for maintaining HACCP in a system ? [10]

7. (a) Describe key traceability steps in a typical manufacturing process. [15]
- (b) Which alternate measures can be used in place of traceability? [5]

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