

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

**Term-End Examination**

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

*Time : 3 Hours*

*[Maximum Marks : 100*

**Note:** Attempt any five questions.

All questions carry equal marks.

1. Write short notes on – (any four) 4x5
  - a. Risk assessment policy
  - b. Dose response assessment
  - c. Traceability
  - d. GAHP
  - e. Importance of personal Hygiene of food handlers
2.
  - a. What is the need for deployment of FSMS for food industry? 10
  - b. Discuss the various approaches used in selecting risk management options. 10
3.
  - a. Elaborate the measures to control contamination of food with biological and chemical hazards. 12



- b. Which records should be maintained for the HACCP implementation? 8
- 4.
  - a. Elaborate the dimensions and facets of quality for a manufactured product. 8
  - b. Explain the Risk Categorization of Retail Food Establishments and highlight the good practices in maintaining food safety. 12
- 5.
  - a. What are the various health hazards associated with the industry? List the methods of controlling the health risks. 12
  - b. Enlist 7-S of project management. 8
- 6.
  - a. Define project. Explain the key activities involved in project management. 14
  - b. Discuss various aspects of product information and lot identification. 6
- 7. Write differences between: (any four) 4x5
  - a. Food Safety Objective (FSO) and Performance Objective (PO).
  - b. Food infection and Food intoxication
  - c. Quality control and Quality assurance
  - d. Hazard and Risk
  - e. Project management and Line management