

No. of Printed Pages : 3

**MVP-004**

**P. G. DIPLOMA IN FOOD SAFETY AND  
QUALITY MANAGEMENT (PGDFSQM)**

**Term-End Examination**

**June, 2022**

**MVP-004 : FOOD SAFETY AND QUALITY  
MANAGEMENT SYSTEMS**

*Time : 3 Hours*

*Maximum Marks : 100*

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**Note :** (i) Attempt any **five** questions.

(ii) All questions carry equal marks.

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| 1. (a) List HACCP principles.   | 5 |
| (b) Give the important features of PDCA methodology.                    | 5 |
| (c) State the purpose of Information Security Management System (ISMS). | 5 |
| (d) Write the principles of Auditing.                                   | 5 |

**P. T. O.**

2. (a) What is the purpose of ISO-19011 ? 5
- (b) Draw a systematic presentation of understanding audit activities. 10
- (c) List the factors influencing the audit programme objectives. 5
3. (a) Enumerate important components of quality management system. 5
- (b) List quality management principles. 10
- (c) Give key benefits of ISO-9001 quality management system standard. 5
4. (a) Give the documentation structure of ISO 9001 : 2000. 10
- (b) List out various records required to be maintained as per ISO 22000 : 2005. 10
5. (a) Give the key elements of ISO 22000. 5
- (b) List *five* types of organisations to whom ISO 22000 is applicable. 5
- (c) Give the main clauses under ISO 22000. 10

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6. (a) Explain the salient features of clause 5 and clause 6 under ISO 22000 : 2005. 10
- (b) Give the objectives of QCI and list the six wings of QCI. 10
7. Write a short notes on any *four* of the following : 4×5=20
- (a) India GAP
- (b) IFS (International Food Standard)
- (c) Technical requirements under ISO 17025
- (d) ISO guide 65
- (e) Layout and design of a food laboratory