

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

Term-End Examination

June, 2022

**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. (a) Define a standard and enlist its categories according to ISO. 8
- (b) Describe various approaches for risk management options for food safety. 12
2. (a) How can personnel health and hygiene management help in minimizing food safety hazard ? 8
- (b) How has India responded to the call of traceability for horticultural export ? Support with an example. 12
3. (a) How can food be contaminated during distribution, delivery and service ? 10
- (b) Give the principles of risk assessment and enlist the sources used in conducting a food safety risk assessment. 10

4. (a) Describe the process for determination of a CCP and its critical limit, with suitable example. 15
- (b) What is the composition of an HACCP team? 5
5. (a) Describe the principles and elements of Good Agricultural Practices (GAP) for ensuring food safety. 15
- (b) What are the considerations involved during risk communication? 5
6. (a) State the importance of layout and facilities for maintaining food safety. 10
- (b) Write good practices for minimizing food safety hazards during transportation of food. 10
7. Write short notes on any **four** of the following: 4×5=20
- (a) Involvement of People in Quality Management
- (b) Deming's PDCA Cycle
- (c) 3 Components of Risk Analysis
- (d) Six Sigma Approach
- (e) 7 S's of Project Management
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