

**M. SC. IN FOOD SAFETY AND
QUALITY MANAGEMENT /
POST GRADUATE DIPLOMA IN
FOOD SAFETY AND QUALITY
MANAGEMENT
(MSCSFQM/PGDFSQM)
Term-End Examination
June, 2024**

**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) What is food safety ? Explain its importance. 4
- (b) Explain the terms Food Spoilage and Food Contamination. 4
- (c) Describe the various steps in food chain where food may get contaminated with food safety hazards. 12

2. (a) How the opening up of trade in food from around the world had increased the risk from food borne infection ? Explain with examples. 10
- (b) Describe the emerging trends in food consumption and food safety. 10
3. (a) Explain the following terms : 10
- (i) Quality
 - (ii) Facets of quality from the suppliers view
 - (iii) Quality control
 - (iv) Quality Assurance and
 - (v) TQM
- (b) Give the ISO definition of Standardization and Standard. 4
- (c) Enumerate various categories in which a standard could be placed depending upon its content as per ISO. 6
4. (a) Define the term Risk analysis and enlist its components. 5
- (b) Identify important components and their elements of 'Generic Framework of risk management.' 10

- (c) State the role of food-chain professionals in risk management. 5
5. Define the following terms : 10
- (a) (i) Risk Assessment
- (ii) Hazard Characterization
- (iii) Dose-response assessment
- (iv) Exposure assessment
- (v) Risk characterization
- (b) What are the general characteristics of risk-assessment ? 5
- (c) List various goals of risk communication. 5
6. (a) Give the genesis of HACCP. Enlist the benefits to consumers, industry and governments. 10
- (b) State the objective of having prerequisite programme for HACCP. Enumerate the important components with importance to food safety. 10

7. (a) Explain the term GAP. Describe its principles, objectives, elements and benefits. 10
- (b) Explain the following :
- (i) Broad level crucial practices to be followed by a retail organization. 2
 - (ii) Categories of GTP hazards and their contents. 6
 - (iii) Elements of documents and records to be maintained wrt GTP by transporter. 2
8. Write short notes on any *four* of the following : 4×5=20
- (i) Traceability
 - (ii) Nutrition Labeling
 - (iii) CCP Decision Tree
 - (iv) Technical data required for HACCP study wrt to food safety data and processing data
 - (v) 7-S of project management