

No. of Printed Pages : 3

**MVP-004**

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

*Time : 3 Hours*

*Maximum Marks : 100*

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

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1. Write notes on any *two* of the following management system requirement :
  - (a) ISO 270001 : 2005
  - (b) ISO 14001 : 2004
  - (c) OHSAS 18001 : 2007

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2. (a) Enlist the steps involved in audit activities under ISO 19011 : 2000.  
  
(b) What are the main objectives of Quality Council of India (QCI) ? List the six wings of QCI.
3. (a) Elaborate the mandatory procedures as per ISO 9001 : 2000.  
  
(b) Explain the clause 'Management responsibility and the clause 'Resource management' of ISO 9001 : 2000.
4. (a) Describe the key elements and benefits of ISO 22000.  
  
(b) Give a brief information of codex alimentarius.
5. (a) List the elements of structure of FSMS documentation. Explain any *two* of the elements.  
  
(b) Elaborate the clause 7 : Planning and realization of safe products under ISO 22000 : 2005.

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6. (a) Enlist the structure of ISO 17025 and explain the technical requirements of ISO 17025.
- (b) Describe the quality and safety requirements of food products at various stages of the food chain.
7. (a) Explain the requirements for laboratory hygiene maintenance.
- (b) Give a brief overview of uncertainty of measurement.
8. (a) Explain competency requirement of a food auditor.
- (b) Assume you are a food safety consultant. Describe the steps you would be following for implementation of ISO 22000 in a food unit.

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