

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

Term-End Examination

June, 2015

MVP-003 : PRINCIPLES OF FOOD SAFETY AND
QUALITY MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : Attempt *any five* questions. All the questions carry equal marks.

1. Define the following : 2x10=20
 - (a) Quality
 - (b) Zero defect
 - (c) Food hazard
 - (d) Exposure assessment
 - (e) Food Hygiene
 - (f) Nutrition Claim
 - (g) Validation
 - (h) Control Measures
 - (i) Project
 - (j) Risk Analysis

2.
 - (a) State the role of the prerequisites in the implementation of HACCP. 10
 - (b) Explain the steps involved in the implementation of HACCP giving examples. 10

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3.	(a)	What is Risk Analysis ?	5
	(b)	What are the various components involved in Risk Analysis ?	15
4.	(a)	State the objectives of GAP.	8
	(b)	Implementation of FSMS system is critical to Food Safety. Explain.	12
5.	(a)	State the dimensions of Quality.	8
	(b)	Explain the concept of Total Quality Management.	12
6.	(a)	What are the practices to be followed by Retail Sector to ensure food safety ?	12
	(b)	What is Project Management ?	8
7.		Write short notes on (any four) :	20
	(a)	Food hazards	
	(b)	Traceability	
	(c)	Standardization	
	(d)	Nutrition Labelling	
	(e)	Statistical Quality Control (SQC)	
