

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

Term-End Examination

December, 2010

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

Time : 3 hours

Maximum Marks : 100

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

1. Define the following terms : 1x20=20
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|------------------------|----------------------|
| (a) Quality | (b) Hazard |
| (c) Risk | (d) Document |
| (e) Certification | (f) Critical Limit |
| (g) NABL | (h) IEC |
| (i) OHSAS | (j) AOAC |
| (k) Limit of Detection | (l) Linearity |
| (m) Precision | (n) Traceability |
| (o) SQF | (p) Primary produce. |
| (q) India GAP | (r) BRC |
| (s) ISMS | (t) ISO Guide 65 |

2. (a) Define the term Management System. Name any four management standards prepared by ISO with their standard numbers. 5
- (b) Define the term 'Audit' in reference to Quality Management System. Give the principles of auditing. 5
- (c) Enumerate the activities to be undertaken for conducting auditing of a food processing plant. 5
- (d) Give the elements of an audit report. 5
3. (a) What is QCI ? Give its objectives and constituted Boards to strengthen quality activities in the country. 5
- (b) Explain 'ISO 9000' with the help of its operating principles. 5
- (c) Outline eight principles of Quality Management System as defined in ISO 9000 : 2000. 5
- (d) Give the main sections of ISO 9001 : 2000 and indicate the steps to be taken for its implementation. 5

4. (a) Enumerate different hierarchical levels as outlined in ISO 9001:2000 documentation structure. 5
- (b) What is the purpose of Quality Manual ? 5
- (c) Give the various records to be maintained as per the ISO 9001:2000 related to a product. 5
- (d) What are the six mandatory procedures required to be documented as per ISO 9001 : 2000. 5
5. (a) Explain the key features of ISO 22000-2005. 10
- (b) What is FSMS Documentation structure ? Also list the SQPs which are required to be maintained. 10
6. (a) Explain the main purpose of verification planning under ISO : 22000. 5
- (b) What are the main five clauses of ISO : 17025 ? 5
- (c) Which are the suggested contents of quality manual ? 5
- (d) What are the quality control measures available to a chemical laboratory for monitoring of analytical performance ? 5

7. (a) Name the micro-organisms that may contaminate water, food of animal origin and fruits and vegetable. 5
- (b) Give the principles of the BRC Global Standard - Food. Also outline the scope of this standard. 5
- (c) Which are the types of audit conducted under IFS issues certification ? Also list the factors which influence Audit duration. 10
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