

**POST GRADUATE DIPLOMA IN FOOD SAFETY
AND QUALITY MANAGEMENT
(P.G.D.F.S.Q.M.)**

Term-End Examination

June, 2011

**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.

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1. (a) Write full form for the following : **1x10=10**
- (i) SPS (ii) NRL
 - (iii) MRL (iv) CCP
 - (v) GAHP (vi) GRP
 - (vii) NRC (viii) FSO
 - (ix) ALOP (x) ADI
- (b) Fill in the blanks in the following : **2x5=10**
- (i) The development of HACCP was the result of joint efforts of ___ and _____.
 - (ii) Obtaining evidence that the elements of the HACCP plan are effective is called _____ while the application of methods, procedures, tests and other evaluations in addition to monitoring to determine compliance with the HACCP plan is known as _____.

- (iii) The act of taking a planned sequence of observations or measurements of control parameters to assess whether a CCP is under control is called _____ while the boundaries that are used to ensure that an operation produces safe product are known as _____ .
- (iv) A value which separate acceptability from unacceptability is called _____ while the actions and activities used to prevent or eliminate a hazard is termed as _____.
- (v) Aflatoxin is a _____ hazard while Hepatitis A is a _____ hazard.

2. (a) Write 3 components of each of the following :

- (i) Any accident lead to the loss of what ? **3x5=15**
- (ii) Overall success of a business enterprise depends on what ?
- (iii) Risk analysis comprises of what ?
- (iv) The Phases of Project-management are which ?
- (v) Performance attributes are what ?

(b) Define infection how it is different from intoxication ? **5**

3. (a) Explain the stages of project management and role of teams in project management. 10
- (b) Define traceability and list the limitations in implementing traceability. 10
4. (a) What are the broad-level curical practices to be followed in a retail organization ? 10
- (b) Define the term risk analysis and explain various challenges and benefits of risk analysis. 10
5. Write short notes on *any five* of the following : 5x4=20
- (a) Nutrition labelling
- (b) GAP
- (c) Primary Production
- (d) Personal hygiene
- (e) GHP
- (f) Risk profile
6. (a) Explain how the opening up of trade from around the world has increased the risk from food borne illness ? 10
- (b) Why existing methods of Food Safety are inadequate to meet the needs of present time ? 10

7. Differentiate between the following : **2x10=20**
- (a) Hygiene and cleanliness
 - (b) Risk and hazard
 - (c) Contaminate and adulterant
 - (d) Food safety and food quality
 - (e) Quality control and quality assurance
 - (f) ALOP and ALARA
 - (g) TDI and PITWI
 - (h) Cleaning and disinfection
 - (i) Nutrition claim and health claim.
 - (j) CL and CCP
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