

00468

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

Term-End Examination

June, 2011

**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) Requirements | (b) Hazard |
| (c) Audit scope | (d) Standard |
| (e) Quality Assurance | (f) Record |
| (g) Attestation | (h) CCP |
| (i) PDCA | (j) IAF |
| (k) NBQP | (l) EMS |
| (m) Food Chain | (n) Calibration |
| (o) AOAC | (p) GMB |
| (q) Linear Range | (r) Positive Deviation |
| (s) ISMS | (t) ISO Guide-65 |

2. (a) ISO 9000 include three quality management standards. Name these standards and what aspects do these standards cover ? 5
- (b) Enumerate the important features of ISO 14001 : 2004. 5
- (c) Explain the term 'Audit' with reference to Quality Management System. Give the principles of Auditing. 5
- (d) What are the personal attributes required for the role as an auditor ? 5

3. (a) What is International Accreditation Forum ? Explain its role and criteria of membership. 5
- (b) Give the salient features of ISO/IEC17021 : 2006. 5
- (c) List the factors influencing the objectives of an audit programme 5
- (d) What is ILAC ? Explain the role of NABL and its relationship with ILAC and APLAC. 5

4. (a) Give the history of ISO 9000 standard. 5
- (b) Explain the twelve fundamentals of GAS specified under ISO 9000 : 2005 10
- (c) Give the main sections of ISO 9001 : 2000 and outline the steps to be taken for its implementation. 5

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| 5. | (a) | Compare clause 64 “Work Environment” in the ISO 9001 : 2000 and as outlined in ISO 9004 : 2000. | 5 |
| | (b) | Give five performance maturity levels as per ISO 9004 : 2000. | 5 |
| | (c) | List the sub clauses under ISO 9001 : 2000 which refer to Product Realization. | 5 |
| | (d) | Explain the main purpose of conducting internal audits. | 5 |
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| 6. | (a) | Explain the salient features of ISO 2200 : 2005. | 10 |
| | (b) | Give main elements of FSMS Documentation structure. Also explain the similarity and difference between GPRP and HACCP plan. | 10 |
| | | | |
| 7. | (a) | What are the main five clauses of ISO 17025 ? | 5 |
| | (b) | Which points should be kept in mind while planning layout and design for biological sample ? | 5 |
| | (c) | What is proficiency testing ? Give its salient features. | 5 |
| | (d) | What are benefits of SGF certification. | 5 |

