

**MAM-069**

**Master of Business Administration (Agribusiness Management)  
(MBAABM)**

**ASSIGNMENT  
for  
January 2026 and July 2026 Session**

**MAM-069: FOOD SAFETY AND QUALITY MANAGEMENT**



**INDIRAGANDHINATIONALOPENUNIVERSITY MAIDAN  
GARHI, NEW DELHI – 110 068**

## ASSIGNMENT

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<b>CourseCode</b>	<b>: MAM-069</b>
<b>Course Title</b>	<b>: Food Safety and Quality Management</b>
<b>Assignment Code</b>	<b>: MAM-069/2026</b>
<b>Coverage</b>	<b>: All Blocks</b>

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**Note:**

- Attempt any **FIVE** questions and submit this assignment to the Coordinator of your study centre. Each answer may contain approx. 500 words.
  - Evaluation of the assignment follows the letter grading system. Grade A, B, C, D, or E will be awarded in order of performance of learners based on highest (A grade) to lowest (E grade). For details, go through the MBAABM programme guide.
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- 1) Discuss the different types of food hazards. Explain biological, chemical, and physical hazards with examples.
  - 2) Define Risk Management. Give the various principles of Risk Management.
  - 3) Discuss personnel hygiene and training requirements under GHP. Why are they critical for food safety?
  - 4) Give the principles of HACCP. Discuss the HACCP implementation plan in the food industry.
  - 5) Discuss the functions of FSSAI as mandated under the Food Safety and Standards Act, 2006.
  - 6) Explain the structure of ISO 9001:2015 based on the High-Level Structure (HLS). Discuss the importance of clauses in developing an effective Quality Management System.
  - 7) Describe the procedures involved in managing an audit programme. Explain how audit programme records are maintained and reviewed.