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MVP-003

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

Term-End Examination

December, 2024

**MVP-003 : PRINCIPLES OF FOOD SAFETY AND
QUALITY MANAGEMENT**

Time : 3 Hours

Maximum Marks : 100

Note : Answer any *five* questions. All questions carry equal marks.

1. (a) Describe the different elements of verification to be undertaken during implementation of HACCP system. 10
- (b) Write about the applications, benefits and challenges in uses of HACCP in food industry. 10
2. (a) Narrate different types of food hazards. 10

- (b) What do you know about project management and line management ? What are their roles and relationship ? 10
3. (a) What is food quality ? What are various dimensions included in quality of manufactured food products and services ? 10
- (b) What is risk assessment ? Give the steps involved in risk assessment. 10
4. (a) Define risk management. Explain general principles of food safety risk management. 10
- (b) Write about 7S of project management. 10
5. (a) What is risk communication ? Discuss various principles involved risk communication. 10
- (b) What is food labelling ? Write down important components of food labelling. 10
6. (a) Differentiate between food infection and food intoxication. 5

- (b) Discuss implementation of GHP in food industry in term of building, design and construction. 5
- (c) Explain food traceability. 5
- (d) What do you know about prions ? 5
7. (a) What are the main components of risk analysis ? Explain the challenges and benefits in the application of risk analysis. 10
- (b) Discuss the pest control programme for ensuring the food safety in a food industry. 10
8. Write short notes on the following : 4×5=20
- (a) HACCP team
- (b) Basic tenets of TQM
- (c) Six sigma principle
- (d) Critical Control Point (CCP)

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