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MVP-003

**POST GRADUATE DIPLOMA IN FOOD
SAFETY AND QUALITY
MANAGEMENT/M. SC. IN FOOD SAFETY
AND QUALITY MANAGEMENT
(PGDFSQM/MSCFSQM)**

Term-End Examination

December, 2025

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

Time : 3 Hours

Maximum Marks : 100

Note : (i) *Answer any **five** questions.*

(ii) *All questions carry equal marks.*

1. (a) What do you know about Food Standards ? As per ISO, what are the different categories of standards ? 10
(b) To ensure the food safety, describe the various approaches to do risk management. 10
2. With the help of suitable examples, explain the processes for determination of CCP and their critical limits. 20
3. Describe the principles and elements of Good Agricultural Practices (GAP) to provide the safe food to consumers. 20
4. (a) What are the benefits and challenges in HACCP application in food industry ? 10
(b) Enlist the elements of verifications for CCPs. Explain the verification activities undertaken during implementation of HACCP. 10

5. (a) Explain the requirements with respect to establishment, design and facilities for ensuring GHP in food plant. 10
- (b) Describe the good practices for minimizing food safety hazards during transportation of food. 10
6. (a) What is food nutrition labelling ? What is the purpose of labelling ? Describe the important components of a nutrition label. 2+2+6
- (b) What is traceability ? Give an example of Indian experience with traceability. 10
7. (a) Describe the various components of risk assessment. 10
- (b) What is risk communication ? Explain the principles of risk communication. 10

8. Write short notes on any *four* of the following : 4×5=20

- (a) Food hazards
- (b) TQM
- (c) PDCA Cycle
- (d) GMP
- (e) GAHP

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