

No. of Printed Pages : 4

MVP-004

**M. SC. (FOOD SAFETY AND QUALITY
MANAGEMENT)/**

**P. G. DIPLOMA IN FOOD SAFETY AND
QUALITY MANAGEMENT
(MSCFSQM/PGDFSQM)**

Term-End Examination

December, 2025

**MVP-004 : FOOD SAFETY AND QUALITY
MANAGEMENT SYSTEMS**

Time : 3 Hours

Maximum Marks : 100

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

1. Write notes on any *two* of the following :

2×10=20

(a) CLAUSE 5 of ISO 9001 : 2000

(b) ISO/IEC 27001 : 2005

(c) ISO 14001 : 2004

2. (a) Explain the key elements and benefits of ISO 22000. 10

(b) Enlist the various ISO 22000 family standards. Briefly discuss their functions. 5

(c) Write a note on Food Safety Team Structure. 5

3. (a) Explain the elements of FSMS documentation structure. 10

(b) Explain the similarities and difference between OPRP and HACCP plan. 5

(c) Explain system for monitoring of critical control points in FSMS. 5

4. (a) Describe the procedure for implementation of ISO 22000 certification in a food processing unit. 10
- (b) Explain 'Control of Non-conformity' in FSMS. 10
5. (a) Discuss in detail the main objectives of QCI. List the *six* wings of QCI. 10
- (b) Explain International Accreditation Forum. Describe the role and programmes involved in it. 10
6. (a) Elaborate the clause 4 : Principles of Auditing under ISO 19011 : 2002. 10
- (b) Describe in detail Quality Management Principles. 10

7. (a) Elaborate the structure of ISO : 17025 and explain the technical requirements of ISO : 17025. 10
- (b) Explain the process of internal audit system of a food laboratory specified in ISO 17025. 10
8. (a) Give the important features of IFS issue 5. 10
- (b) Give the salient features of India GAP. 10

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