

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  
June, 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) ISO-9000
  - (b) OHSAS 18001 : 2007
  - (c) Principles of Auditing
2. (a) Explain the objectives and structure of QCI. 10
- (b) How do food testing laboratories get accreditation ? Give the benefits and scope of accreditation. 10
3. (a) Describe the key features of ISO : 22000 : 2005. 10
- (b) Explain the management requirements of ISO 17025 : 2005. 10
4. (a) Explain Traceability of Measurement as given in ISO-17025. 10

- (b) What are the legislative requirements of BRC ? Explain its benefits and principles. 10
5. (a) Define the term GAP. Explain GAP principles with respect to soil and water. 10
- (b) What do you understand by SQF 1000 and SQF 2000 Code ? 10
6. (a) Assume you are an auditor. Discuss the audit activities that you will follow. 10
- (b) What do you understand by ILAC ? Explain its role. 10
7. (a) Explain the fundamentals of QMS—Quality Management Systems. 10

(b) What are the main clauses  
ISO : 9001 : 2000 ? 10

8. (a) Enlist the steps for implementation of  
QMS and give its benefits. 10

(b) Explain the mandatory procedures of  
ISO 9001 : 2000. 10

x x x x x