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MVP-003

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

Term-End Examination

June, 2025

**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.

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| 1. (a) Describe HACCP principles. | 10 |
| (b) Explain HACCP decision tree with the
help of suitable examples. | 10 |

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2. (a) Describe various food hazards. 10
- (b) What is hygiene ? Describe GHP for control of operations. 10
3. (a) Define food-borne infection and food intoxication. What are the emerging food safety risks/hazards ? 10
- (b) Why do industry need food safety management system ? Enlist the various organizations in a food chain who can adopt food safety management system . 10
4. (a) What is statistical quality control ? 5
- (b) Describe the following : 3×5=15
- (i) The hazards associated with public health.
- (ii) Causes of health hazards.
- (iii) Control of health risks.

5. (a) Explain project management. Describe
7 C's of project management. 10
- (b) Describe the preliminary risk
management activities. 10
6. (a) Explain risk communication and
describe its goals. 10
- (b) Write the general criteria of risk
assessment. 10
7. (a) Prepare a hazard analysis worksheet
for fruit juice plant. 10
- (b) Discuss the good manufacturing
practices. 10
8. (a) Define GAP. Give its principles,
objectives, potential benefits and
challenges. 10

- (b) What are the points to be considered during designing of GTP ? State various categories of GTP hazards. Indicate elements of documents and records to be maintained by a food transporter. 10

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