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MVP-003

P. G. DIPLOMA IN FOOD SAFETY

AND QUALITY MANAGEMENT/

M. SC. IN FOOD SAFETY AND

QUALITY MANAGEMENT

(PGDFSQM/MSCFSQM)

Term-End Examination

June, 2026

MVP-003 : PRINCIPLES OF FOOD SAFETY AND

QUALITY MANAGEMENT

Time : 3 Hours

Maximum Marks : 100

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

(ii) All questions carry equal marks.

1. (a) Explain the principles of HACCP in detail. 15
- (b) Describe HACCP team composition. 5
2. (a) Explain various food hazards. 10
- (b) What is TQM ? Give the basic tenets and benefits of TQM. 10
3. (a) What is Risk Analysis ? Explain various challenges and benefits in the application of risk analysis. 10
- (b) What is the role of food chain professionals in risk management ? 10

4. (a) State the various goals of risk communication. 5
- (b) Write in detail principles and elements of good animal husbandry practices. 15
5. Explain the requirements with respect to control of operation and personal hygiene in food plant. 20
6. (a) Describe size sigma. 10
- (b) Discuss various general principles of food safety risk assessment. 10
7. Explain in detail different sectors and parameters of good retail practices in food industries. 20

8. Explain the following :

4×5=20

- (a) Food Safety Management System
- (b) GMP
- (c) Nutrition Labelling
- (d) Traceability

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