

Total No. of Questions: 7

Total No. of Printed Pages: 2

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PE803A/2025/BHMCT_SEM8

Final Year BHMCT (Eighth Semester) Examination, 2025

PE803A - FOOD SAFETY MGMT. SYSTEMS

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

- Q1. Explain the terms:
- A) GHP [2]
 - B) Risk Analysis [2]
 - C) Food Additives [2]
 - D) Random Sampling [2]
 - E) Biological Hazard [2]
- Q2. A) Explain the key elements of ISO 22000 and its role in ensuring food safety management. [5]
- B) Define a Food Safety Management System (FSMS) and explain its importance in the food industry. How does it help in hazard prevention? [5]
- Q3. A) How does each stage of the PDCA cycle contribute to the effective implementation and monitoring of FSMS in an organization? [5]
- B) Explain the concept of risk-based thinking in FSMS. How does it help organizations identify and prevent potential food safety hazards? [5]
- Q4. A) How does proper documentation help in food safety audits and regulatory compliance? [5]
- B) What are the preliminary steps involved in conducting a hazard analysis? [5]
- Q5. A) What are the key internal and external factors that can influence a food safety management system? [5]
- B) How does hazard analysis contribute to identifying and preventing food safety risks? [5]
- Q6. A) What are the key internal and external communication requirements for an FSMS? [5]