

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PE803A/2026/BHMCT_SEM8

(Eighth Semester) Examination, 2026

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) FSMS [2]
- B) Prerequisite Program [2]
- C) Critical Control Point [2]
- D) Traceability System [2]
- E) OPRP [2]

Q2. A) Analyze the transition from earlier ISO standards to the current ISO 22000 framework. How does its history influence the modern systematic approach to food safety? [5]

B) Illustrate how the PDCA Cycle (Plan-Do-Check-Act) is applied specifically to a Food Safety Management System to ensure continual improvement. [5]

Q3. A) Evaluate why understanding the "Context of the Organization" and the expectations of interested parties is a critical starting point for leadership in FSMS. [5]

B) Develop a sample list of actions to address risks and opportunities that a food business might encounter during the planning phase of their FSMS. [5]

Q4. A) Explain the relationship between Competence, Awareness, and Documented Information. How do these support elements ensure the integrity of food safety? [5]

B) Before conducting a hazard analysis, certain preliminary steps must be taken. List these steps and explain their importance in identifying Critical Control Points (CCPs). [5]

Q5. A) Compare and contrast the roles of a HACCP plan and an OPRP plan in a hazard control strategy. Provide one example for each in a kitchen environment. [5]

- B)** Describe the process of a Management Review. How does this review use Internal Audit results to drive Continual Improvement? [5]
- Q6. A)** Explain the evolution of ISO 22000 and distinguish between the different types of standards (e.g., product, process, and management system standards) used in the food industry. [5]
- B)** Discuss the concept of Risk-Based Thinking. How does an organization integrate this thinking into the Planning phase to address potential risks and opportunities within their food safety system? [5]
- Q7. A)** Analyze the role of Leadership in determining the Scope of the FSMS. Why is it essential for leaders to communicate the food safety policy and assign specific organizational roles and authorities? [5]
- B)** Explain the relationship between Internal Audits and Continual Improvement. How does a management review of nonconformities lead to the ""Improvement"" phase of the PDCA cycle? [5]
