

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) What is the difference between a document and a record?
- b) Why is documentation essential for risk management in the food industry?
- c) Define record control.
- d) What is meant by deviation procedure in record management?
- e) What are HACCP records?
- f) Give role of ICT in data protection.
- g) What role does FDA play in data protection?
- h) What is FSMA in the food industry? (8x1)

UNIT - I

- II.
 - a) Discuss the general principles for document and record development in the food industry.
 - b) Explain the significance of documentation systems in ensuring food safety and compliance. (4,4)
- III.
 - a) Describe the different formats of documentation systems used in the food industry.
 - b) What are the types of records maintained by transporters of food? (4,4)

UNIT - II

- IV. Describe the procedures for monitoring and verification of records in the food industry. (8)
- V.
 - a) Compare the manual and electronic filing systems for records in the food industry.
 - b) Discuss the duration of record maintenance based on the type of food product. (4,4)

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(2)

UNIT - III

- VI. a) Explain the HACCP system and its significance in hazard control.
b) Why different types of HACCP records are important? (4,4)
- VII. Explain the procedures for reviewing, disposing, and retrieving HACCP records. (8)

UNIT - IV

- VIII. a) Discuss the importance of confidentiality in record maintenance in the food industry.
b) What are the main concerns related to data theft in the food industry? (4,4)
- IX. Discuss the general laws for record maintenance and protection in food industry. (8)

x-x-x