# 8. Plan of examination:

SI. No	Type of the Examination	Subject/Papers	No. of Questions in each paper	Marks	Time Allotted	Remarks
i	Stage-I Main written Examination	Paper-I Composite Paper- i-General Studies ii- Mathematics iii- Computer Application (Theory) iv-English	100 Questions (each question carries 1 mark)	100	1&1/2 hrs (Objective type to be answered in OMR sheet)	Candidates three times of the vacancies in order of merit category wise basing on sum total of marks secured in Paper-I & Paper-II
		Paper-II Technical Paper- i- Food Safety Act & Rule-50 Marks ii-Chemistry-50 marks	100 Questions (each question carries 1 marks)	100	1 &1/2hrs (Objective type to be answered in OMR sheet)(with 0.25 negative marking)	in the main writter examination shall be shortlisted for Computer Skill Test.
ii-	Stage-II Computer Skill Test	Qualifying in nature. Qualifying mark is 15	-	50	1 hour	The candidates qualified in Computer Skill Test will be called to appear for document verification.
iii	Stage-III Document/ Certificate Verification			-		The candidates who will not attend the certificate verification on the date stipulated by the Commission, their names will be deleted from the merit list.
	То	tal		250		ment list.

There is no viva-voce test.



### Syllabus:-

### Composite Paper (Paper-I) – 100 marks

Composite paper consists of 100 questions of multiple choices of answers of following subjects .

<u>Syllabus</u>- General Studies -The question on General Studies will relate to Indian History, Economics, Geography, Major events in World History, General Science, Environmental issue, human Right issues, Indian Polity, Current events etc.

<u>Mathematics</u> – The question on Mathematics will be on Arithmetic, Algebra, Geometry, Statistics & Trigonometry of HSC Standard.

<u>Computer Application(theory)</u> – Windows, MS Office(Word, Excel & Power Point), MS Access & Usage of Internet Services.

English - Grammar, Usage & Vocabulary.

## Technical Paper (Paper-II): - 100 marks

Technical paper consists of 100 questions of multiple choices of answers. Each question will carry 1(one) mark. The questions in the Technical Paper shall be as follows:-

- (i) Food Safety Act & Rule-50 marks
- (ii) Chemistry 50 marks
  For each correct answer one (1) mark will be awarded. There will be negative marking

  @ 0.25 marks for every wrong answer. However, no mark will be awarded & no mark will be deducted for any question which is left un-attempted.

## Syllabus of Technical Paper –

#### (i) FOOD SAFETY STANDARDS, ACT, RULES & REGULATIONS

- 1. Food: Definition, Food additives and processing aid, Contaminants, Toxic substances, Heavy Metals.
- 2. Pesticides: Pest control, Antibiotic Residues and microbiological control.
- 3. Genetically modified foods, Organic foods, functional foods, proprietary foods.
- 4. Packaging and Labelling of Foods.
- 5. Restriction on advertisement & prohibition to unfair trade practices.
- 6. Responsibilities of the Food Business Operator.
- 7. Liability of manufactures, packers, whole sellers, distributors and sellers.
- 8. Food Recall procedures.
- 9. Licensing and Registration of Food Business.
- General requirements on Hygiencic and Sanitary practices by the FBOs (Good Manufacturing Practice, Good Hygienic practice, Hazard Analysis & Critical Control Point/Personal Hygiene)
- 11. Water pollution : Potable water: sources and methods of purification, Food and Water Borne Diseases.

#### (ii) CHEMISTRY

- 1. Carbohydrates, Proteins, Lipids Definition, Classification and Properties, significance.
- 2. Essential and non-essential amino acids.
- 3. Vitamins Fat soluble and water solubte vitamins their sources, properties and significance.
- 4. Enzymes-Definition, classifications, properties, Co-enzymes.
- Chemical components of foods-Micro and Micronutrients and their dietary sources and biochemical rules.
- 6. Nutrition deficiencies Disorders.
- 7. To estimate acid value, iodine value, saponification value of lipids.
- 8. Food spoilage-Microorganisms, conditions(Factors & Control)
- 9. Food poisoning (intoxication) Bacterial, Fungal, Algal.
- 10. Food preservation: Storage, physical and chemical methods.
- 11. Fermentation of food items:- Types, production of cheese, yoghurt, bread etc.
- **8.(2)** Computer Skill Test: 50 marks, 1 hour duration and qualifying in nature.

Candidates numbering about three times of vacancies in order of merit categorywise basing on the marks secured in written examination i.e. sum total of mark in paper-I & Paper-II taken together shall be shortlisted for Computer Skill Test. This test shall comprise of following subjects i.e windows, MS office (Work, Excel & Power Point), MS Access & Usage of Internet Services.

Candidates securing 15 marks & above shall be shortlisted to appear the certificate verification.

#### 8(3)Document verification

Candidates qualified in Computer Skill Test will be called for verification of original certificates/documents on the date & time to be notified by the Commission.

The shortlisted candidates will be required to produce their original Academic certificates, Mark sheets, caste certificate, special category certificate and other documents as mentioned in clause-7 and as uploaded in the website for verification along with a set of self attested photocopies of the same and OSSC copy of the online application form. The candidate who will fail to attend/not submit required documents/certificates during document verification on the date notified by the Commission, his/her candidature shall be cancelled.