

Food Safety Officer, Food and Drug Administration, Group -B**अन्न सुरक्षा अधिकारी, अन्न व औषध प्रशासन, गट - ब**

परीक्षेचे टप्पे: 1) लेखी परीक्षा - २०० गुण

2) मुलाखत- ५० गुण

-: परीक्षा योजना :-

विषय व सांकेतांक	माध्यम	गुण	प्रश्नसंख्या	कालावधी	दर्जा	प्रश्नपत्रिकेचे स्वरूप
सामान्य ज्ञान, बुद्धीमापन चाचणी – आणि विषयांशी / विभागाशी संबंधीत घटक –९१६	इंग्रजी	२००	१००	एक तास	पदवी	वस्तुनिष्ठ बहुपर्यायी

अंतीम गुणवत्ता यादी ही वस्तुनिष्ठ परीक्षेतील व मुलाखतीतील एकत्रित गुणांवर आधारित राहिल.

-: अभ्यासक्रम :-

सामान्य ज्ञान, बुद्धीमापन चाचणी आणि विषयांशी / विभागाशी संबंधीत घटक यामध्ये खालील घटक व उपघटकांचा समावेश असेल.

अनु. क्र.	घटक व उप घटक
(1)	सामान्य ज्ञान:-
i	माहिती अधिकार कायदा – २००५
ii	भारतीय राज्यघटना
iii	संगणक व माहिती तंत्रज्ञान
iv	मानवी हक्क व जबाबदाऱ्या
v	जागतिक तसेच भारतातील चालू घडामोडी –राजकीय, औद्योगिक, आर्थिक, सामाजिक, शैक्षणिक, भौगोलिक, खगोलशास्त्रीय, सांस्कृतिक, वैज्ञानिक, इ.
vi	बुद्धिमापन विषयक प्रश्न - उमेदवार किती लवकर व अचूकपणे विचार करू शकतील याचा अंदाज घेण्याच्या दृष्टीने सदर प्रश्न विचारण्यात येतील.
(2)	विषयांशी / विभागाशी संबंधीत घटक
I	CHEMISRTY -
i	Periodic Table/ Concepts of qualitative Analysis.
ii	Bonding & structure of organic compound & their nomenclature.
iii	Mechanism of organic Reactions Alkanels & Cycloalkanes.
iv	Chemical calculations -Introduction to Molecular Spectroscopy.
v	Chemical Thermodynamics.
vi	Industrial Organic Chemistry.
vii	Aromatic Hydrocarbons -Haloarenes, Phenols, Ether and Epoxides.
viii	Source of organic compounds chemical industry.

	II	INTRODUCTION TO FOOD
	i	Carbohydrates, Proteins, Fats, Fibers, Vitamins, Minerals, ME etc
	ii	Effect of food processing on food nutrition.
	iii	Basics of Food Safety.
	iv	Food Contaminants (Microbial, Chemical, Physical)
	v	Food Adulteration (Common adulterants, simple tests for detection of adulteration).
	vi	Food Additives (Classification, Functional role, Safety issues)
	vii	Food Packaging & labelling (Packaging types, Understanding labelling rules & Regulations, Nutritional labelling, Labeling requirements for pre-packaged food as per CODEX)
(3)		INTRODUCTION OF FOOD PROCESSING AND TECHNOLOGY.
	i	F&VP, Milk, Meat, Oil, Grain milling, Tea-Coffee, Spices & Condiments processing.
	ii	Food processing techniques (Minimal processing technologies, Photochemical processes, Pulsed electric field, Hurdle technology.)
	iii	Food Preservation Techniques (Pickling, Drying, Smoking, Curing, Canning, Bottling, Jellying, Modified atmosphere, Pasteurization etc.)
(4)		CODEX ALIMENTARIUS COMMISSION (CODEX)
	i	Introduction.
	ii	Standards. Codex of practice, Guidelines and Recommendations.
	iii	Applying Codex Standards.
	iv	Codex India – Role of Codex Contact point, National Codex Contact Point (NCCP)
	v	Core functions of NCCP-India.
	vi	National Codex Committee of India – TOR (Terms of Reference), Functions, Shadow Committees etc
(5)		EMERGING ISSUES IN FOOD PROCESSING.
	i	Organic food.
	ii	Identifying organic foods, Advantages, The Organic Certification Process, Organic food labeling.
	iii	GM food.
	iv	Why are GM food produced. Main issues of concern for Human Health, How are GM Food regulated Internationally, Regulation in India.
	v	Role of WHO to improve evaluation of GM food.
	vi	Benefits & Controversies.
	vii	Irradiated Food
	viii	How is food Irradiated, Sources of radiations used.
	ix	Potential uses of Food Irradiation.
	x	Labelling of Irradiated Food.
	xi	Freeze dried food
	xii	Definition, Principle of Freeze-drying, Process.
	xiii	The benefits of Freeze-Drying.
	xiv	Functional Foods & Nutraceuticals.
	xv	Functional foods from plant sources, Animal sources.
	xvi	Nutraceuticals, Dietary supplements, Regulation.
	xvii	Nano-tech in food processing.
	xviii	What is Nanotechnology, use in food products and processing.
	xix	Food Fortification & Modification.

(6)	FSSAI Act 2006	
	i	Food Safety & Standards Act, 2006
	ii	Major aspects of the act.
(7)	ADVANCES IN FOOD SAFETY & QUALITY MANAGEMENT.	
	i	Pre-requisite Programme – Good Hygienic Practices (GHP)
	ii	Objective, Scope & Use, Key aspects of Hygiene Control Systems etc.
	iii	Pre-requisite Programme – Good Manufacturing Practices (GMP)
	iv	What is GMP, GMP in Food Industry etc.
	v	Food Safety Management Systems – HACCP
	vi	HACCP seven principles, HACCP applications
	vii	HACCP based SOPs by USDA
	viii	Food Safety Management Systems – ISO 22000
	ix	Key elements of ISO 22000
	x	What does ISO 22000 bring to the HACCP Method
	xi	Why to use ISO 22000
	xii	Quality Management Systems – ISO 9001
	xiii	Introduction, Clauses of ISO 9001 : 2000
	xiv	Documentation structure of ISO 9001 : 2000
	xv	Quality Manual, Mandatory Procedures, SOP's, Formats and Records etc.
(8)	OTHER RELATED ACTS.	
	i	B.I.S
	ii	C.R.P.C / I.P.C.
	iii	EC (Essential Commodities Act)
	iv	Consumer Protection Act.

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दिनांक : १५/१२/२०१५

(चं. वि. पवार)
अवर सचिव
महाराष्ट्र लोकसेवा आयोग