

**MEDICAL AND HEALTH RECRUITMENT BOARD, ASSAM**  
**ACMR Building, Near Office of the DME, Assam, Six Mile, Khanapara, Guwahati - 22**

No. MHRB/20/FSO/2019/1331

Dated Guwahati the 14<sup>th</sup> June, 2022

**Ref:** No. MHRB/20/FSO/2019/1330      Dated: 14/06/2022

**Syllabus for written test for the post of Food Safety Officer under Commissionerate of Food Safety and Drug Administration, Health & Family Welfare Department, Government of Assam**

**PART – A**

<b>Subject and Syllabus</b>
<b>General Awareness &amp; General Intelligence, English Language &amp; Comprehension and Computer Literacy</b>
<b>General Awareness:</b> The questions will be on current affairs and matters of everyday observation which may be expected of an educated person. The test will include such areas as Geography, History, Cultural, Basic economics & the Indian Economy, Indian Constitutions, Sports, Scientific Research, World Affairs etc.
<b>English Language &amp; Comprehension:</b> This will test the candidate's knowledge and understanding of the English language, its vocabulary and grammar etc. The test will include questions on comprehension, on word substitution, sentences. English grammar including Noun, Pronoun, Adjective, Verbs etc. will be included. In addition idiom and phrases and parts of speech will be included.
<b>Computer Application (Theory):</b> The question will be on the following knowledge of MS Office (Including word, excel & power point), Digital Signature, MS Access and usage of internet service.

**PART – B**

<b>Subject and Syllabus</b>
<b>Technical Paper</b>
<ul style="list-style-type: none"><li>• Food Safety and Standards Act of India, 2006 provision, definition and different section of Act and implementation.</li><li>• FSS Rules and Regulations</li><li>• International Food Control Systems/Laws, Regulations and standards/guidelines with regard to Food Safety such as Codex Alimentarius Commission (CAC) and its advisory expert committees :JECFA, JMPR, JEMRA, JEMNU. The Agreement on Technical Barriers to Trade (TBT) and The Agreement on Sanitary and Phytosanitary Measures (SPS).</li></ul>
<b>FSSAI-Role, Functions, Initiatives (A General Understanding)</b>
<ul style="list-style-type: none"><li>• Genesis and Evolution of FSSAI</li><li>• Structure and Function of Food Authority</li><li>• Overview of systems and processes in Standards, Enforcement, Laboratory ecosystem, Imports,</li></ul>

Third Party Audit etc.

- Promoting safe and wholesome Food [Eat Right India, Food Fortification, SNF (Safe and Nutritious Food), Clean Street Food Hub, RUCO and various other social and behavioural change initiatives]
- Training and capacity building
- Role of State Food Authorities

**Principles of Food Preservation, Processing and Packaging:**

- Food Processing Operations, Principles, Good Manufacturing Practices
- Overview of food preservation methods and their underlying principles including novel and emerging methods/principles
- Overview of Food packaging methods and principles including novel packaging materials/techniques

**Principles and Basics of Food Chemistry and their role in Human Nutrition:**

- Structure and functions of macro-and micronutrients
- Role of macro and micronutrients in human nutrition
- Overview of food additives with respect to their technological functions
- Overview of anti-nutritional factors and their removal from foods
- Overview of enzymes as food processing aids
- Overview of contaminants and adulterants and their effects on human health
- Food allergens and allergenicity
- Bioactive Food components
- Importance of diet in alleviating health risks, especially non-communicable diseases

**Food Microbiology & General principles of Food Hygiene:**

- General principles of food microbiology and overview of food borne pathogens
- Overview of sources of microorganisms in food chain [raw materials, water, air, equipment etc.] and microbiological quality of foods
- Microbial food spoilage and Food borne disease
- General principles and techniques in microbiological examination of food
- Overview of beneficial microorganisms and their role in food processing and human nutrition
- General principles of food safety management systems including traceability and recall - sanitation, HACCP, Good production and processing practices [GMP, GAP, GHP, GLPBAP, etc]

**General concepts of food Analysis and Testing:**

- Fundamentals of field level and laboratory sampling with reference to importance of statistical tools.
- Overview of basic/ classical methods of food analysis
- Overview of modern analytical techniques including mass spectrometry and molecular techniques.
- Principles of Quality assurance and Quality control with reference to food analysis and testing.

Sd/-

Chairman

Medical and Health Recruitment Board, Assam