

**Food Safety and Standards Authority of India**

(A Statutory Authority established under the Food Safety and Standards Act, 2006)

(Human Resource Division)

**FDA Bhawan, Kotla Road, New Delhi – 110 002**

**Date: 31<sup>st</sup> May 2022**

**NOTICE**

**Subject: Scheme of Examination and Syllabus for CBT Stage-2 under Advt. No. DR-04/2021 for the post of Technical Officer, Central Food Safety Officer, Assistant Manager(IT) and Assistant Manager**

Scheme of Examination and Syllabus for CBT Stage-2 under Advt. No. DR-04/2021 for the post of Technical Officer, Central Food Safety Officer, Assistant Manager(IT) and Assistant Manager are as under:-

(a) **Scheme of Examination**

- (i) Total duration of examination is 180 minutes.
- (ii) Total number of question is 80.

<b>Section</b>	<b>Question type</b>	<b>Total No. of Question</b>	<b>Full marks</b>	<b>Partial marks</b>	<b>Zero marks</b>	<b>Negative marks</b>	<b>Max marks</b>
1	Single correct option	30	+2 if only the correct answer is selected		0 if none of the option is chosen	-0.5 if wrong answer option chosen	60
2	Multiple correct option	20	+4 if the correct option(s) is selected	+3 - If all the four options are correct but only three options are chosen  +2 - If three or more options are correct but only two options are chosen, both of which are correct options.  +1 - If two or more options are correct but only one option is	No marks will be awarded if no attempt is made	-2 In all other cases	80

				chosen and it is a correct option.			
3	Fill in the blanks ( 2 blanks)	5	+4 if only the correct answer is selected		0 if none of the option is chosen	-1 if wrong answer option chosen	20
4	Fill in the blanks ( 1 blanks)	10	+4 if only the correct answer is selected		0 if none of the option is chosen	-1 if wrong answer option chosen	40
5	Comprehension	10	+2 if only the correct answer is selected		0 if none of the option is chosen	-0.5 if wrong answer option chosen	20
6	Matching list	5	+4 if only the correct answer is selected		0 if none of the option is chosen	-1 if wrong answer option chosen	20
	<b>Total</b>	80					<b>240</b>

(b) **Syllabus for CBT Stage-2**

(i) **Name of Post – TECHNICAL OFFICER (PAY LEVEL-07)**

<b>Subject and Syllabus</b>
<p><b>Principles of Food Preservation, Processing and Packaging</b></p> <ul style="list-style-type: none"> <li>• Food Processing Operations, Principles, Good Manufacturing Practices</li> <li>• Over view of food preservation methods and their underlying principles including novel and emerging methods/principles</li> <li>• Overview of food packaging methods and principles including novel packaging materials/techniques</li> </ul> <p><b>Principles and Basics of Food Chemistry and their role in Human Nutrition</b></p> <ul style="list-style-type: none"> <li>• Structure and functions of macro-and micronutrients</li> <li>• Role of macro and micronutrients in human nutrition</li> <li>• Over view of food additives with respect to their technological functions</li> <li>• Over view of anti-nutritional factors and their removal from foods</li> <li>• Over view of enzymes as food processing aids</li> <li>• Over view of nutraceuticals and functions foods</li> <li>• Overview of food contaminants and adulterants and their effects on human health</li> <li>• Food allergens and allergenicity</li> <li>• Importance of diet in alleviating health risks, especially non-communicable diseases</li> </ul> <p><b>Food Microbiology &amp; General principles of Food Hygiene</b></p> <ul style="list-style-type: none"> <li>• General principles of food microbiology and over view of food borne pathogens</li> <li>• Over view of sources of microorganisms in food chain (raw materials, water, air, equipment etc.) and microbiological quality of foods</li> <li>• Microbial food spoilage and Food borne diseases</li> <li>• General principles and techniques in microbiological examination of foods</li> </ul>

(ii) **Name of Post – CENTRAL FOOD SAFETY OFFICER (PAY LEVEL-07)**

<b>Subject and Syllabus</b>
<p><b>Principles of Food Preservation, Processing and Packaging</b></p> <ul style="list-style-type: none"> <li>• Food Processing Operations, Principles, Good Manufacturing Practices</li> <li>• Over view of food preservation methods and their underlying principles including novel and emerging methods/principles</li> <li>• Overview of food packaging methods and principles including novel packaging materials/techniques</li> </ul> <p><b>Principles and Basics of Food Chemistry and their role in Human Nutrition</b></p> <ul style="list-style-type: none"> <li>• Structure and functions of macro-and micronutrients</li> <li>• Role of macro and micronutrients in human nutrition</li> <li>• Over view of food additives with respect to their technological functions</li> <li>• Over view of anti-nutritional factors and their removal from foods</li> <li>• Over view of enzymes as food processing aids</li> <li>• Over view of nutraceuticals and functions foods</li> <li>• Overview of food contaminants and adulterants and their effects on human health</li> <li>• Food allergens and allergenicity</li> <li>• Importance of diet in alleviating health risks, especially non-communicable diseases</li> </ul> <p><b>Food Microbiology &amp; General principles of Food Hygiene</b></p> <ul style="list-style-type: none"> <li>• General principles of food microbiology and over view of food borne pathogens</li> <li>• Over view of sources of microorganisms in food chain (raw materials, water, air, equipment etc.) and microbiological quality of foods</li> <li>• Microbial food spoilage and Food borne diseases</li> <li>• General principles and techniques in microbiological examination of foods</li> </ul>

(iii) **Name of Post – ASSISTANT MANAGER (IT) (PAY LEVEL 07)**

<b>Subject and Syllabus</b>
<p><b>Computer Science and Information Technology</b></p> <ul style="list-style-type: none"> <li>○ Digital Logic: Logic functions, Minimization, Design and synthesis of combinational and sequential circuits; Number representation and computer arithmetic (fixed and floating point)</li> <li>○ Computer Organization and Architecture: Machine instruction and addressing modes, ALU and data-path, CPU control design, Memory interface, I/O interface (interrupt and DMA mode), instruction pipelining, Cache and main memory, Secondary storage.</li> <li>○ Programming and Data Structure: Programming in C; Functions, Recursion, Parameter passing, scope, Binding; Abstract data types, Arrays, Stacks, Queues, Linked Lists, Trees, Binary Search trees, Binary heaps.</li> <li>• Algorithms: Analysis, Asymptotic notation, Notions of space and time complexity, Worst and average case analysis, Design, Greedy approach, Dynamic programming, Divide and conquer, Tree and graph traversals, Connected components, spanning trees, shortest paths, Hashing, Sorting, Searching, Asymptotic analysis (Best, worst,</li> </ul>

average cases) of time and space, upper and lower bounds, Basic concepts of complexity classes-P, NP, NP-Hard, NP-complete.

○ **INTERNET & WEB TECHNOLOGIES** : HTML, Java Script, JSON, AJAX, XML, Web Servers: Tomcat, Apache, WAMP, IIS etc., Server programming Language- Java, .Net, PHP, Web Design Tools, API Integration, DNS & Web hosting, Static & Dynamic Web Development.

○ **IT PROJECT MANAGEMENT**: Software Development Life Cycle, Requirement Analysis & Engineering, IT Project Planning & Execution, Unified Modeling language, Software Analysis & Design, Concepts of OOPs, Object Oriented Analysis and Design, Software Change Management, IT Vendor Management, client/ server architecture, deployment of web based applications.

**SOFTWARE TOOLS & TECHNIQUES**: Content Management System (CMS), Software Installation & Configuration, Database Management System, Database design, ER diagrams, Database Client.

**CYBER SECURITY AND EMERGING TECHNOLOGIES**: Secure programming techniques, OWASP top 10 vulnerabilities, concepts on IOT, Cloud Technology etc.

(iv) **Name of Post – ASSISTANT MANAGER (PAY LEVEL-07)**

### **Section-1**

Communication theories: concept and process; Media laws, ethics and regulations; corporate communication; writing for traditional media (newspapers, magazines, radio, television etc)and new media (website, blogs, twitter, Facebook etc.); Advertising principles and concepts, Media planning, campaign planning; Advertising, Marketing and PR Research;

### **Section-2**

Work psychology and organizational behavior, Community psychology, application of psychology in Mass Media and information technology, psychological problem of social integration, psychology and economic development;

Laws on social security, Industrial relations and compensation;

### **Section-3**

Library classification, information sources, services and users, information and communication technology, library automation and networking, library management

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