### File No.11022/01/2021-QA

## File No. 11022/01/2021-QA (E-file 1252) Food Safety and Standards Authority of India

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

(Quality Assurance Division)

FDA Bhawan, Kotla Road, New Delhi – 110002

Dated, the 8<sup>th</sup> December, 2021

# **NOTICE**

## 7th FAE 2021 - Practical Examination

All the candidates who have passed Paper-I of 7th Food Analyst Examination are informed that the Paper-II (Practical Examination) is scheduled to be held on 8<sup>th</sup> and 9<sup>th</sup> January, 2022. The information regarding the centers, pattern, qualifying criteria, schedule and syllabus of the examination is attached (Annexure I).

The information regarding admit cards and allocation of centers to the candidates will be announced shortly on the FSSAI website. Candidates are advised to check the FSSAI website regularly for updates (if any).

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Annexure I

## 7<sup>th</sup> FOOD ANALYST EXAMINATION (7<sup>th</sup> FAE)

#### **PAPER-II (PRACTICAL EXAMINATION)**

1. All the candidates who have qualified Paper-I of 7<sup>th</sup> FAE are informed that the Paper-II

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(Practical examination) is scheduled to be held at the following centers on 8<sup>th</sup> and 9<sup>th</sup> January, 2022.

Center Code	Name & Address of the Center	
01	National Food laboratory, Ahinsha Khand-II, Indirapuram, Ghaziabad, Uttar Pradesh - 201014	
02	National Food Laboratory, 3 Kyd Street, Kolkata- 700016	
03	Centre for Analysis & Learning in Livestock & Food (CALF), National Dairy Development Board (NDDB), Anand, Gujarat - 388001	
04	CSIR-Central Food Technological Research Institute (CFTRI), Department of Food Safety & Analytical Quality Control (FSAQCL), Mysore - 570020	

2. The information regarding the pattern, qualifying criteria, schedule and syllabus of the examination are as below:

#### i. Pattern of examination

Paper -II	Particular	Weightage (%)	Marks
	Part-A:Methods of Analysis	25	50
	Part-B:Practical Proficiency	50	100
	Part-C: Viva-voce	25	50
	Total	100	200

The Paper-II will have three parts viz., **Part-A** (Theory paper dealing with methods of analysis), **Part-B** (Practical test to be conducted by the candidates) and **Part C** (Viva voce).

#### ii. Qualifying Criteria

Candidates who will score a minimum of 40% separately in each of the part A, B& C; and a minimum aggregate of 50% shall only be declared as passing the Paper II and eventually be declared as "Food Analyst" by the Board subject to fulfilling all the laid down conditions.

#### iii. Schedule Date

- Date: 8<sup>th</sup> and 9<sup>th</sup> January, 2022 (2 days)
- Time: 09:00 AM to 05:00 PM

### i∨. Syllabus for Practical Exam with Viva-Voce

- 1. Physical, Chemical, Microbiological (including microscopic examination as required) examination of the food and food products as described under FSS Regulation, 2011.
- 2. Proximate analysis of food.
- **3.** Detection and estimation of various contaminants in foods.
- 4. Any other type of food analysis as required under FSS Act, 2006 and FSS Regulation , 2011.
- **5.** Theory of Practical's/ Instrumentations:
- a. Quantifications of Melamine Analysis, Herbicides, Pesticides and Synthetic Color.
- b. Antibiotic, Antibacterial drug residues in Food.
- **c.** Specialized Veterinary Samples received from Ante-mortem and Post- mortem inspection
- d. Gel Electrophoresis, ELISA, PCR, RT-PCR, r-PCR, Antibiotic and Hormone residues,

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- Melamine, GM food analysis method.
- e. Fatty acid profile, PUFA, MUFA, Cholesterol.
- Indicative list of Analysis
- a. Analysis of Artificial sweeteners e.g. Aspartame in diet drinks and light foodstuffs.
- b. Aflatoxins and Mycotoxins contamination in Food.
- c. Quantification of preservatives like SO2, Benzoic acid, Synthetic colors in foods.
- d. Melamine in milk and milk products.
- **e.** Principles and detailed method of Pesticides Analysis (Organochlorine and Nitrogen, Sulphur containing compounds Sub ppb level) in Food stuffs including Fruits and Vegetables.
- f. Samples received (Referral/Appellate samples) from Designated Officer under FSS Act/Rules/Regulations.
- Indicative list of instruments:
- 1. HPLC High Performance with UV-Vis Detector.
- 2. HPLC with UV-vis and Fluorescence Detector- Amino Acid for system and for Protein Analysis.
- 3. HPLC with Evaporating Light Scattering Detector (ELSD) Detector- For Sugar Analysis
- 4. LC-QQQ MS/MS (Triple Quadrupole Detector) (1 for Pesticide, 1 for Aflatoxins and 1 for Antibiotics)
- 5. LC-QToF- Quadrupole Time of Flight) 1 No. for Non-Target Pesticide Analysis.
- 6. Ion Chromatograph
- 7. PCR &RTPCR Real Time Polymerase Reaction system -for GM food and Pathogen Detection
- 8. GCMS QQQ (MS/MS) Gas Chromatograph Triple Quad system- Pesticide Analyzer
- 9. GCMS QQQ (MS/MS) Gas Triple Quad System for Dioxins, PAH and PCB' analysis
- 10.GC- QToF system for Non Target Compounds Analysis
- 11.GCMS Sing le Quad with ECD and FPO Detector
- 12.GC wit h FID, ECD, NPD Detector
- 13.DNA Sequencer
- 14. Bioanalyzer DNA/RNA/Protein Analysis
- 15. Colony Counter
- 16. Fourier Transform Infrared spectroscopy (FTIR)
- 17. Graphite Furnace Atomic Absorption (GFAA)
- 18.LC-ICP-MS (liquid chromatography-Inductively Coupled Plasma -Mass Spectrometry)
- 19.UV-Vis Spectrophotometer
- 20. Kjeldalh Digester sys tem
- 21.Gel Electrophoresis system
- 22.Flow Cytometer
- 23. Imaging System- Microscope
- 24. Nuclear Magnetic Resonance (NMR) system
- 25. Microbiological ELISA
- 26. Micro Wave Digesters
- **27.**Rotary Evaporator
- 28.Balances
- 29.pH meter
- 30. Hot Plate
- 31.Centrifuges
- 32.0ven
- 33.Refrigerator
- 34.Deep Freezer
- 35. Water Bath