

Welcome to Your FSO Journey

**With you in every step of your FSO journey
:- Kalpana Yadav**

CBT-1

Scheme of examination:

Exam Format

Computer Based Test (Stage-1) will be of 180-minute duration with 120 MCQ questions. 4 marks would be given for each correct answer and 1 mark deducted for each wrong answer.

PART A

General Aptitude and Computer Literacy- indicative syllabus.

Subject and Syllabus	No. Of Questions
General Aptitude:	
<u>General Intelligence</u> : would include questions of both verbal and non-verbal type for e.g. Questions on analogies, similarities and difference, space visualization, problems solving, analysis, judgement, decision making visual memory, discriminating relationship concepts, arithmetical reasoning, verbal and figure classification, arithmetical number series.	10
<u>General Awareness</u> : Questions to test the ability of the candidates General Awareness of the environment around him/her and its application to society. Also testing knowledge of current events and matters of every day observation as may be expected of an educated person. The test will include questions relating to India and neighboring countries specially pertaining to History, Culture, Geography, Economic scene, General Polity including Indian Constitution, sports and scientific research etc. These questions will be such that they do not require a special study of any discipline.	10
<u>English language Comprehension</u> : Would test the candidates understanding of the English language its vocabulary, grammar etc. would include questions on comprehension, on word substitution, synonyms and antonyms, spelling error, spotting errors in sentences, grammar noun, pronoun, adjectives, verbs, prepositions, conjunctions, use of 'a 'an' and 'the', idioms And phrases etc, Parts of speech.	10
<u>Computer Literacy</u> : Candidate is expected to be able to handle all regular office work on computers. Knowledge of MS office (word, excel, power point) including basic commands, Google Doc, emails, digital signature, Commonly use social media handles (Whatsapp, FB, Twitter, etc). would be tested.	10

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Subject and Syllabus	No. Of Questions
Indian and International Food Laws (An Overview)	
• Food Safety and Standards Act of India, 2006 Provision, definitions and different sections of the Act and implementation. • FSS Rules and Regulations • Overview of other relevant national bodies (e.g. APEDA, BIS EIC, MPEDA, Spice Board etc.) • International Food Control Systems/Laws, Regulations and Standards/Guidelines with regard to Food Safety– (i) Overview of CODEX Alimentarius. Commission (History, Members, Standard setting and Advisory mechanisms: JECFA, JEMRA, JMPR): WTO agreements (SPS/TBT). • Important national and international accreditation bodies	20

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FSSAI-Role, Functions, Initiatives (A General Understanding)	
• Genesis and Evolution of FSSAI • Structure and Functions of Food Authority • Overview of systems and processes in Standards, Enforcement, Laboratory ecosystem, Imports, Third Party Audit etc. • Promoting safe and wholesome Food (Eat Right India, Food Fortification, snf, Clean Street Food Hub, RUCO and various other social and behavioural change initiatives) • Training and capacity building • Role of State Food Authorities	20
Principles of Food Preservation, Processing and Packaging • Food Processing Operations, Principles, Good Manufacturing Practices • Overview of food preservation methods and their under lying 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 • Over view of food additives with respect to their technological functions • Over view of anti-nutritional factors and their removal from foods • Over view of enzymes as food processing aids • Over view of nutraceuticals and functions foods • Overview of food contaminants and adulterants and their effects on human health • Food allergens and allergen city • Importance of diet in alleviating health risks, especially non-communicable diseases	40
Food Microbiology & General principles of Food Hygiene • General principles of food microbiology and over view of food borne pathogens • Over view of sources of microorganisms in food chain (raw materials, water, air, equipment etc.) and microbiological quality of foods • Microbial food spoilage and Food borne diseases • General principles and techniques in microbiological examination of foods • 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, GLP, BAP, etc) General concepts of Food Analysis and Testing • Fundamentals of field level and laboratory sampling with reference to importance of statistical tools. • Over view of basic/classical methods of food analysis • Over view of modern analytical techniques including mass spectrometry and molecular techniques. • Principles of Quality assurance and Quality control with reference to food analysis and testing.	

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(a) **Scheme of Examination**

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

Section	Question type	Total No. of Question	Full marks	Partial marks	Zero marks	Negative marks	Max marks
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

CBT-2

				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	Comprehensio n	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
	Total	80					240

CBT-2

Subject and Syllabus
Principles of Food Preservation, Processing and Packaging • Food Processing Operations, Principles, Good Manufacturing Practices • Over view of food preservation methods and their under lying 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 • Over view of food additives with respect to their technological functions • Over view of anti-nutritional factors and their removal from foods • Over view of enzymes as food processing aids • Over view of nutraceuticals and functions foods • Overview of food contaminants and adulterants and their effects on human health • Food allergens and allergenicity • Importance of diet in alleviating health risks, especially non-communicable diseases Food Microbiology & General principles of Food Hygiene • General principles of food microbiology and over view of food borne pathogens • Over view of sources of microorganisms in food chain (raw materials, water, air, equipment etc.) and microbiological quality of foods • Microbial food spoilage and Food borne diseases • General principles and techniques in microbiological examination of foods

If this syllabus helped you, your journey has already started. But syllabus alone doesn't crack exams strategy, PYQs, and guidance do.

For Full syllabus explanation, PYQ analysis, exam strategy ,Join Youtube.



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