

File No QA-11022/1/2024-QA-FSSAI फ़ाइल संख्या QA-11022/1/2024-QA-FSSAI

Food Safety and Standards Authority of India भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण

(A Statutory Authority established under the Food Safety & Standards Act, 2006) (खाद्य सुरक्षा एवं मानक अधिनियम, 2006 के तहत स्थापित एक वैधानिक प्राधिकरण)

(Quality Assurance Division)/ (गुणवत्ता आश्वासन प्रभाग) FDA Bhawan, Kotla Road, New Delhi – 110002 एफडीए भवन, कोटला रोड, नई दिल्ली - 110002

Dated: 20th January 2025

Examination Plan, Schedule and Tentative Syllabus of 10th FAE Practical Examination 2024

- All the candidates who have qualified CBT of 10th FAE are eligible for appearing in the Practical examination is scheduled to be held in March and April 2025 in different batches.
- The information regarding the pattern, qualifying criteria, schedule and syllabus of the examination are as below:

Pattern of Practical Examination

	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 Practical Examination will have three parts viz., Part-A (Dealing with the methods of analysis), Part-B (Practical test to be conducted by the candidates) and Part C (Viva-voce).

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 Practical Examination and eventually be declared as 'Food Analyst' by FAE Board subject to fulfilling all the laid down conditions.

Tentative Schedule Date

Batch $I - 8^{th}$ & 9^{th} March 2025 (2days)

Batch II -22^{nd} -23rd March 2025 (2days)

Batch III – 5th -6th April 2025 (2days)

Time: 09:00 AM to 05:00 PM

Tentative 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) Quantifications of Melamine Analysis, Herbicides, Pesticides and Synthetic Color.
- 6) Antibiotic, Antibacterial drug residues in Food.
- 7) Specialized Veterinary Samples received from Ante-mortem and Post-mortem inspection
- 8) Gel Electrophoresis, ELISA, PCR, RT-PCR, r-PCR, Antibiotic and Hormone residues, Melamine, GM food analysis method.
- 9) Fatty acid profile, PUFA, MUFA, Cholesterol.

Indicative list of Analysis:

- 1) Analysis of Artificial sweeteners e.g. Aspartame in diet drinks and light foodstuffs.
- 2) Aflatoxins and Mycotoxins contamination in Food.
- 3) Quantification of preservatives like SO2, Benzoic acid, Synthetic colors in foods.
- 4) Melamine in milk and milk products.
- 5) Principles and detailed method of Pesticides Analysis (Organochlorine and Nitrogen, Sulphur containing compounds Sub ppb level) in Food stuffs including Fruits and Vegetables.
- 6) Samples received (Referral/Appellate samples) from Designated Officer under FSSAct/Rules/Regulations.

Indicative list of instruments provided by the practical centers:

- 1) HPLC High Performance with UV-Vis Detector.
- 2) HPLC with UV-vis and Fluorescence Detector- Amino Acid for system and for

- 3) Protein Analyzer
- 4) HPLC with Evaporating Light Scattering Detector (ELSD) Detector- For Sugar Analysis
- 5) LC-QQQ MS/MS (Triple Quadrupole Detector) (1 for Pesticide, 1 for Aflatoxins and 1 for Antibiotics)
- 6) LC-QToF- Quadrupole Time of Flight) (for Non -Target Pesticide Analysis).
- 7) Ion Chromatograph
- 8) PCR &RTPCR Real Time Polymerase Reaction system -for GM food and
- 9) Pathogen Detection
- 10) GCMS QQQ (MS/MS) Gas Chromatograph Triple Quad system-Pesticide Analyzer
- 11) GCMS QQQ (MS/MS) Gas Triple Quad System for Dioxins, PAH and PCB'analysis
- 12) GC- QToF system for Non Target Compounds Analysis
- 13) GCMS Sing le Quad with ECD and FPO Detector
- 14) GC with FID, ECD, NPD Detector
- 15) DNA Sequencer
- 16) Bioanalyzer- DNA/RNA/Protein Analysis
- 17) Colony Counter
- 18) Fourier Transform Infrared spectroscopy (FTIR)
- 19) Graphite Furnace Atomic Absorption Spectrometry (GFAAS)
- 20) LC-ICP-MS (liquid Chromatography-Inductively Coupled Plasma –Mass Spectrometry)
- 21) UV-Vis Spectrophotometer
- 22) Kjeldahl Digester system
- 23) Gel Electrophoresis system
- 24) Flow Cytometer
- 25) Imaging System- Microscope
- 26) Nuclear Magnetic Resonance (NMR) system
- 27) Microbiological ELISA
- 28) Micro Wave Digesters
- 29) Rotary Evaporator
- 30) Analytical Balances
- 31) pH meter
- 32) Hot Plate
- 33) Centrifuges
- 34) Oven
- 35) Refrigerator
- 36) Deep Freezer
- 37) Water Bath