

# UPPSC Food Safety Officer Syllabus 2024

## General Knowledge Syllabus

Topics Covered in General Knowledge Syllabus for UPPSC Food Safety Officer	
List of Important Acts in India	Reports & Indexes Current Affairs
Environment Conventions & Protocols	Important Government Schemes
Food Safety and Standards Authority of India (FSSAI)	Mid Day Meal Scheme
Indian Scientific Achievements	NITI Aayog
Inventions and Discoveries	Swachh Bharat Abhiyan

## Food Technology Syllabus

Topics covered in Food Technology Syllabus for UPPSC Food Safety Officer Exam		
<b>Chemical Constituents of Food</b>	<b>Topics</b>	
	Assimilation and Transport of Nutrients in Human beings.	Catabolism and Anabolism
	Water	Enzymes : Nomenclature
	<a href="#">Carbohydrates</a>	Classification and specificity of enzymes
	Lipids	Enzyme Kinetics

	Proteins & Fats	Enzymes and their role in modification of foods
	Vitamins	Single cell protein ( SCP )
	Minerals	Desirable and Potentially undesirable food constituents and their importance
	Classes	Structure and their chemistry.
	Nomenclature	Metabolic Pathways
	Digestion and Absorption	
	<b>Topics</b>	
	Classification	Role of beneficial microorganisms in food fertilization
	Morphology & Physiology	Balance diet
	Growth	Recommended Dietary Allowances ( RDA )
	Nutrition & Reproduction	Dietary utilization and disturbances
	Pure culture techniques and maintenance of cultures	Functions and energy values of foods
	Control of Microorganisms	<a href="#">Basal Metabolic Rate</a>
	Sources of contamination	Net Protein Utilisation (NPU)
	Food Microbiological Standards	PER unit calculations
	Food poisoning & Food borne infections	Protein quality as reference protein
	Food toxins	Inspection & Control
	Food plant sanitation	Personal Hygiene
	<b>Topics</b>	
<b>Fruit and Vegetable Product Technology</b>	Liquids like Juices, Pulp, Puree, Paste & Ketchup, Sauce & Soup	Impurities present in Oils & Fats

	Concentrate and powder compounds	Vegetable Oil Refining Process
	Squashes & Cordials	Hydrogenation of vegetable oil
	Beverages	<a href="#">Esterification</a>
	Still & Carbonated Water	Processing of De-oiled Cake into Protein Products
	Jellies and Marmalades	Textured Protein Compounds like Peanut Butter, Margarine & Spread
	Food Preserves	Different quality parameters
	Candies & Crystallised Fruits	<a href="#">Hydrogen Peroxide Uses</a>
	Processing & Pre-treatment of Oilseeds	<a href="#">Benzoyl Peroxide</a>
	Solvent Extraction	<a href="#">Saponification</a>
	Oil Milling	<a href="#">Iodine Value</a>
	Polenske value	<a href="#">pH of Acids And Bases</a>
	Adulteration and its Detection in Oils and Fats	Reichert Meissl value
	Rancidity	<a href="#">Antioxidants</a>
	Autoxidation	
<b>Fluid Milk</b>	<b>Topics</b>	
	Physico-chemical properties	Manufacture of Casein & Lactose
	Milk transportation & Cooling	Causes & Prevention of Defects in Dairy Products
	Production and Collection	Scientific Slaughtering

Milk Clarification & Filtration	Meat Curing & Tendering of Beef & Mutton, Pork Sausages & other Meat Products
Pasteurised and Homogenised Milk	Fish & Poultry Processing
Whole Milk	Physical, Chemical Nutritional and Functional characteristics of Eggs
Standardized Milk	Processing of Egg & Egg Products.
Toned & Double-toned Milk	Milk Quality Test & Dairy Adulterant Detection
Skim and Special Milk	Milk & Dairy Products like Cream, Butter, Butter oil / Ghee, Cheese, Curd & Frozen Yoghurt, Sweet Meat, Ice cream, Evaporated and Condensed Milk, Milk Powders
Low and High Temperature	Dry and Wet milling of Corn
Drying and Dehydration	Starches and its Conversion Products
Chemicals	Malting of Barley, Beer, Wine, Cider, Vinegar, etc.
Salt & Sugar	Milling of Legume-Pulses
Radiation	Composition, Characteristics & Structure of Spices
Hurdle Technology	Preservation & Processing of Spices
Effect of Parboiling and Related Treatments on the Paddy Milling - Characteristics of Quality	Tea, Cocoa, Coffee Processing
Curing & Aging of Rice	Chocolate & Confectionery Products
Processed Rice Products	Flour Grades Used for Baking Suitability
Wheat Milling into Semolina & Flour	Flour Quality of Products like Macaroni, Baked Products like Bread, Biscuits and Cakes, Breakfast Cereals

