

FSSAI Junior Analyst Syllabus 2024

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Read below to know more about the topic wise details of the subjects.

Topics covered in General Awareness Syllabus for FSSAI Junior Analyst Exam
History, Geography, and Economy of India
Indian Polity
National and International Events
Environmental Issues and Sustainable Development
Topics covered in Reasoning Aptitude Syllabus for FSSAI Junior Analyst Exam
Similarities and Differences
Spatial Visualization
Problem-Solving
Arithmetic Number Series
Coding and Decoding
Statement Conclusion
Data Interpretation
Logical Reasoning
Topics covered in General English Syllabus for FSSAI Junior Analyst Exam

Grammar
Comprehension
Sentence Structure
Synonyms and Antonyms
Spotting Errors
Fill in the Blanks
Sentence Correction
Topics covered in Food Laws and Standards Syllabus for FSSAI Junior Analyst Exam
Food Safety and Standards Act of 2006
Food Safety and Standards Rules and Regulations 2011
Import and Export Regulation
Food Labeling and Advertising Regulations
Food Additives Regulations
Topics covered in Food Chemistry and Nutritions Syllabus for FSSAI Junior Analyst Exam
Micronutrients (Vitamins and Minerals)
Food Fortification
Food Adulteration and Contaminants
Food Additives and Preservatives

Biochemical Analysis of Food Components

Topics covered in Food Microbiology Syllabus for FSSAI Junior Analyst Exam

Pathogenic Microorganisms in Food

Foodborne Illnesses

Food Preservation Techniques

Microbial Examination of Food

Fermentation and Food Production

Topics covered in Food Analysis Syllabus for FSSAI Junior Analyst Exam

Chromatographic Techniques

Spectroscopic Techniques

Sensory Evaluation of Food

Food Packaging and Labeling Analysis

Food Quality Control

Topics Covered in Laboratory Setup and Safety Syllabus

Laboratory Safety and Hygiene

Equipment and Instruments in Food Analysis

Calibration and Maintenance of Laboratory Instruments

Waste Management in Laboratories

Sample Collection, Handling, and Storage

Topics Covered in Food Processing and Preservation Syllabus
Thermal Processing
Non-Thermal Processing Techniques
Post-Harvest Technology
Food Packaging Technologies
Quality Assurance in Food Processing