

ADVERTISEMENT FOR CONTRACTUAL ENGAGEMENT OF FOOD SAFETY OFFICER (FSO) UNDER THE DIRECTORATE OF FAMILY WELFARE & P.M, GOVT. OF TRIPURA.

Applications are invited from domicile of Tripura for contractual engagement as Food Safety Officer (FSO) under the Directorate of Family Welfare & P.M, Govt. of Tripura through **Walk-in-Interview**. The engagement will be purely on contractual basis for a period of 6(six) months.

The applications in sealed envelope should reach the Office of the Director of Family Welfare & P.M, Govt. of Tripura, (2nd floor), P.N. Complex, Gurkhabasti, Kunjaban, Agartala-799006 on or before **28-11-2022 by 05:00 P.M.**

Date of Interview: To be published shortly. Check website for any updates.

1	No. of Posts	12 (twelve) (UR-6, ST-4, SC-2).
2	Educational qualification	A degree in Food Technology or Dairy Technology or Bio Technology or Oil Technology or Agricultural Sciences or Veterinary Sciences or Bio-Chemistry or Microbiology or Master Degree in Chemistry or MBBS from a recognized University. Provided that no person who has any financial interest in the manufactures import or sale of any articles of food shall be appointed to be a Food Safety Officer under FSS Act, 2006.
3	Age limit	Minimum 22 years & Maximum 40 years as on 31.01.2022. Upper age limit is relaxable by 5(five) years in case of SC/ST candidates.
4	Syllabus	As per Annexure-I.
5	Monthly remuneration	Rs.40,000/- (Rupees forty thousand) only per month including all taxes.
6	Selection procedure	Interview-10 marks. Academic Performance Index (API)-90 marks. Total-100 Marks.
7	API score chart	As per Annexure-II.
8	Application format	As per Annexure-III.
9	Last date of acceptance of applications	28-11-2022 by 05:00 P.M.

N.B: Incomplete application forms shall not be accepted for consideration for Interview.

The envelope containing duly filled in application with enclosed documents should clearly bear "**Application for contractual engagement of Food Safety Officer (FSO) under the Directorate of Family Welfare & P.M, Govt. of Tripura**".

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17.11.22

Director of Family Welfare & P.M,
(Joint Food Safety Commissioner)
Govt. of Tripura

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

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

Principles of Food Preservation, Processing and Packaging

- Food Processing Operations, Principles, Good Manufacturing Practices.
- Overview of food preservation methods and their underlying 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.
- Overview of food additives with respect to their technological functions.
- Overview of anti-nutritional factors and their removal from foods.
- Overview of enzymes as food processing aids
- Overview of nutraceuticals and functional 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 noncommunicable diseases.

Food Microbiology & General principles of Food Hygiene

- General principles of food microbiology and overview of food borne pathogens
- Overview 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.
- Overview of basic/classical methods of food analysis
- Overview of modern analytical techniques including mass spectrometry and molecular techniques.
- Principles of Quality assurance and Quality control with reference to food analysis and testing.

Annexure-II.

Sl. No.	Academic qualification	Weightage (90)	Mark scored	Score	Remarks
1	Madhyamik or equivalent	10	≥ 60% then full marks	10	Nearest decimal number to be considered e.g- 60.5=61. 60.4=60
			≥ 50-59% then 75%	7.5	
			≥ 40-49% then 50%	5	
2	H.S (+2 stage) or equivalent	30	≥ 60% then full marks	30	
			≥ 50-59% then 75%	22.5	
			≥ 40-49% then 50%	15	
3	Degree	30	≥ 60% then full marks	30	
			≥ 50-59% then 75%	22.5	
			≥ 40-49% then 50%	15	
4	Master's Degree	20	≥ 60% then full marks	20	
			≥ 50-59% then 75%	15	
			≥ 40-49% then 50%	10	

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