Haryana Public Service Commission

Bays No. 1-10, Block-B, Sector-4, Panchkula

ANNOUNCEMENT

It is hereby announced for the information of all candidates who have applied for the 45 posts of Food Safety Officer (Group-B) in the Food & Drugs Administration Department, Haryana, in response to Advertisement No. 25/2026, published in the newspaper on 19.09.2026, with the closing date of 19.10.2026, that the Commission has decided **to withdraw the announcement dated 14.10.2026 along-with syllabus for the Subject Knowledge Test.**

The announcement, along with the revised syllabus for the Subject Knowledge Test, is enclosed herewith for the information of all concerned candidates.

Dated: 16.10.2026

16/10

Secretary
Haryana Public Service Commission
Panchkula

Haryana Public Service Commission
Bays No. 1-10, Block-B, Sector-4, Panchkula

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ANNOUNCEMENT

It is hereby announced for the information of candidates who have applied for the **45 posts of Food Safety Officer (Group-B) in Food & Drugs Administration Department, Haryana** in response to Advertisement No. 25/2026 published in the newspaper on 19.09.2026 with closing date 19.10.2026, that the Commission has decided as under: -

Scheme / Pattern of Exam

1. Screening Test (In case of large number of applicants).

a) The Screening Test will be held on 06.12.2026.
b) Total number of MCQs: 100 as per syllabus detailed below.
c) Total Marks: 100
d) Time duration of the exam: 02 hours
e) All questions carry equal marks.
f) Each question will have five options. The fifth option will be meant for a situation where a candidate intends to leave the question un-attempted.
g) One – fourth mark will be deducted for each wrong answer.
h) In case a candidate neither attempts a question nor darkens the fifth option/ bubble, then one-fourth mark will be deducted for each such question.
i) Any candidate not darkening any of the five circles in more than 10% questions shall be disqualified.
j) The question paper will be in English.
k) A candidate will have to secure a minimum of 25% marks to clear the screening test.
l) Candidates four times the number of advertised posts, alongwith bracketed candidates if any, will be called for the next stage of selection process, provided that they have secured the minimum cut-off marks of 25%.
m) The marks obtained by the candidates in the screening test will not be counted for final selection because it is meant only for shortlisting of candidates.
n) Syllabus for Screening Test is as under: -

Syllabus for the Screening Test
General Science
Current Events of National and International Importance
History of India
Indian and World Geography
Indian Culture, Indian Polity and Indian Economy
General Mental Ability (Reasoning and Analytical Abilities)
Basic numeracy (numbers and their relations, order of magnitude etc.–Class X level), Data interpretation (charts, graphs, tables, data sufficiency etc.– Class X level)
Haryana GK – History, Geography, Polity, Economy, Culture etc.

Contd. on next page no–2

2. Subject Knowledge Test

a) The Subject Knowledge Test will be held on 31.01.2027.
b) Time duration of exam: 03 hours
c) Syllabus enclosed.
d) The medium of exam will be English.
e) Total Marks: 150
f) Paper will be subjective type.
g) No candidate will be called for the interview / viva-voce test unless she/he secures a minimum of 35% marks in the test.
h) The number of the candidates called for interview will be two times, alongwith bracketed candidates if any, of the number of advertised posts provided that they have secured the minimum cut-off marks of 35%,
i) The weightage of the Subject Knowledge Test will be 87.5%.

3. Interview

a) The weightage of the interview will be 12.5%.

4. The final merit list will be prepared by adding the marks of Subject Knowledge Test and interview.

Note: - **Presence in every stage of examination is mandatory. Any candidate absent in any of the three stages will not be considered.**

Dated: 16.10.2026

Secretary
Haryana Public Service Commission
Panchkula

FOOD SAFETY OFFICER (Advt. No. 25 of 2026)

Syllabus for Subject Knowledge Test

Unit I Food Chemistry and Constituents

- Composition, classification, structure and functional properties of carbohydrates, proteins, lipids, water, vitamins, minerals, dietary fibre and naturally occurring food components.
- Food enzymes and their functions; physical chemistry of foods, including pH, acidity, buffers, water activity, colloids, emulsions and reactions affecting quality and shelf life.
- Anti-nutritional factors, natural toxicants and their reduction during food preparation and processing; chemical changes during cooking and storage.

Unit II Human Nutrition and Public Health

- Digestion, absorption and metabolism of nutrients; balanced diet, dietary recommendations, energy needs and recommended dietary allowances.
- Assessment of nutritional status; interpretation and basic calculations for BMI, BMR, biological value, net protein utilization and protein efficiency ratio.
- Macro- and micronutrient deficiencies, malnutrition, food fortification and diet-related non-communicable disease risk; traditional foods and dietary diversity.
- Major nutrition and food-security programmes in India, with names and provisions current at the examination cut-off date.

Unit III Food Microbiology

- Food-relevant microorganisms: classification, morphology, physiology, growth and survival; sources in raw materials, water, air, equipment and handlers.
- Foodborne pathogens, infections, intoxications and toxins; microbial spoilage of major food groups; indicators of microbiological quality.
- Beneficial microorganisms in food fermentation and their relevance to processing and human nutrition.
- Principles of microbiological examination, culture and enumeration, including standard plate count and indicator-organism tests; interpretation of results.

Unit IV Primary Production and Food Supply

- Traditional and modern farming systems in India and Haryana; cereals, pulses, oilseeds, millets, horticultural crops, spices and integrated farming.
- Dairy, meat-animal, poultry, fishery, aquaculture and apiculture production; farm-based livelihoods and supply chains.
- Good agricultural and animal husbandry practices; water and soil quality, manure, veterinary medicines, pesticide use, harvesting and post-harvest handling.
- Sustainability, pest management, storage and transport at primary-production level; relevant support roles of ICAR, KVKs, agricultural universities and NABARD.

Unit V Food Commodities and Product Technology

- Composition, quality attributes and processing of milk and milk products; meat, poultry, fish and eggs; hygienic handling and characteristic spoilage.
- Quality and processing of cereals, pulses, oilseeds, edible oils, fruits, vegetables, spices and beverages; selected traditional and regional products.
- Product-specific identity and quality parameters; common adulterants and authenticity concerns across commodity groups.

Unit VI Preservation, Processing, Packaging and Storage

- Principles and applications of thermal processing, pasteurization, sterilization, concentration, canning, dehydration, chilling, freezing, irradiation, fermentation and aseptic processing.
- Novel and emerging methods: high-pressure processing, membrane separation, pulsed electric fields, cold plasma, microwave, ohmic, dielectric, infrared and induction heating; process limitations and safety implications.
- Hurdle technology, enzymes as processing aids, food additives and their technological functions; nutraceuticals and functional foods.
- Packaging materials, food-contact safety and migration, packaging methods and novel materials; package integrity, shelf life, cold chain and storage controls.

Unit VII Food Hazards, Hygiene and Safety Management

- Biological, chemical, physical and allergen hazards; contaminants, residues, adulterants and food fraud; exposure, health effects and basic risk-analysis concepts.
- Hygiene in food establishments: contamination routes, potable water, cleaning and sanitation, waste and pest control, personnel hygiene and allergen management.
- FSSAI Schedule 4, prerequisite programmes, GMP, GHP, GAP, GLP and good aquaculture/animal production practices, as relevant; HACCP principles and application.
- Food safety management systems and ISO 22000:2018; monitoring, corrective action, verification, validation, documentation, traceability and recall.

Unit VIII Food Sampling, Analysis and Laboratory Quality

- Field and laboratory sampling plans; representative sampling and basic statistical concepts; sample preparation, preservation, transport, chain of custody and records.
- Classical chemical and physical methods; spectroscopic, chromatographic and mass-spectrometric techniques; immunological, molecular and microbiological methods and instrumentation.
- Method selection, validation and verification; calibration, reference materials, internal quality control, proficiency testing, measurement uncertainty and interpretation against specifications.
- Screening versus confirmatory analysis; FSSAI Rapid Analytical Food Testing (RAFT) kits, equipment and methods for screening and surveillance, including their limitations.
- Food testing laboratory ecosystem, FSSAI methods of analysis, laboratory recognition and the principles of accreditation, including ISO/IEC 17025.

Unit IX Indian Food Law and Regulatory Compliance

- Food Safety and Standards Act, 2006: definitions, authorities, powers, responsibilities, key provisions, offences and penalties; Food Safety and Standards Rules, 2011.
- Applicable FSS regulations and amendments: licensing and registration, product standards and additives, contaminants/toxins/residues, packaging, labelling and display, advertising and claims, imports, organic foods, nutraceuticals and other relevant categories.
- Food Safety Officer practice: inspection, risk-based surveillance, sampling and seizure procedures, documentation, referrals to Food Analysts, non-compliance, recall, complaints and foodborne-incident response.
- Roles of Food Safety Officer, Designated Officer, Food Analyst, Commissioner of Food Safety and other competent authorities; enforcement processes and appeals at overview level.

Unit X FSSAI Systems, Institutions and Initiatives

- Genesis, structure and functions of FSSAI and State Food Authorities; standard setting, enforcement, imports, laboratory networks and third-party food safety audits.
- Training and capacity building; food business guidance, consumer education and social or behavioural change programmes.
- Overview of Eat Right India, food fortification, Clean Street Food Hubs, Safe and Nutritious Food and Repurpose Used Cooking Oil (RUCO), subject to current programme status.
- Roles of relevant Indian institutions and bodies, including BIS, AGMARK, APEDA, EIC, MPEDA, Spices Board, CFTRI, NIFTEM, ICAR, ICMR and DFRL.

Unit XI International Food Control and Standards

- Codex Alimentarius Commission: purpose, standard setting, committees and the scientific advisory roles of JECFA, JEMRA and JMPR.
- WTO sanitary and phytosanitary (SPS) and technical barriers to trade (TBT) agreements; overview of international food-control systems.
- Principles and roles of national and international standards, certification, auditing and accreditation bodies; distinction between voluntary standards and legal requirements.

Unit XII Food Biotechnology and Emerging Developments

- Principles of biotechnology; fermentation, industrial bioprocessing, enzyme production and immobilization, downstream processing and applications in foods and food testing.
- Basic genetic engineering and molecular detection principles; genetically modified foods and applicable biosafety and regulatory considerations.
- Emerging food-safety hazards, rapid diagnostics and new processing approaches; recent FSSAI regulations, standards, initiatives, government schemes and public-health or nutrition developments.
- Identify official sources, notification and effective dates; distinguish binding requirements from drafts, advisories and proposals at the examination cut-off date.

Secretary
Haryana Public Service Commission
Panchkula