

(KRTK 9, 1944 SAKA)

PART III

GOVERNMENT OF PUNJAB
DEPARTMENT OF PERSONNEL
(Personnel Policies-I Branch)**NOTIFICATION**

The 28th October, 2022

No. G.S.R.72 /Const./Art.309/Amd.(22)/2022.- In exercise of the powers conferred by the proviso to Article 309 of the Constitution of India and all other powers enabling him in this behalf, the Governor of Punjab is pleased to make the following rules, further to amend the Punjab Civil Services (General and Common Conditions of Service) Rules, 1994, namely :-

RULES

1. (1) These rules may be called the Punjab Civil Services (General and Common Conditions of Service) (First Amendment) Rules, 2022.
(2) They shall come into force on and with effect from the date of their publication in the Official Gazette
2. In the Punjab Civil Services (General and Common Conditions of Service) Rules, 1994, in rule 17, in the first proviso, for the words "Provided that where a person", the following shall be substituted, namely: -

"Provided that no person shall be appointed to any post in Group- 'C' service unless he has passed a qualifying test of Punjabi Language equivalent to Matriculation standard with at least fifty per cent marks, to be conducted by respective recruitment agencies in addition to competitive examination. The test of Punjabi Language shall be a mandatory qualifying test and failure to secure a minimum of fifty per cent marks in Punjabi Language will disqualify the candidate for being considered in the final merit list of candidates to be selected irrespective of their scores or marks in other papers of the respective exam:

Provided further that where a person".

VIJAY KUMAR JANJUA,
Chief Secretary to the Government of Punjab.

ਗੁਰੂਪ-ਸੀ ਦੀਆਂ ਅਸਾਮੀਆਂ ਲਈ ਪੰਜਾਬੀ ਪ੍ਰੀਖਿਆ ਦਾ ਸਿਲੇਬਸ

ਦਸਵੀਂ ਜਮਾਤ ਤੱਕ ਦਾ ਪਾਠਕ੍ਰਮ

1. ਜੀਵਨੀ ਅਤੇ ਰਚਨਾ- ਸ੍ਰੀ ਗੁਰੂ ਨਾਨਕ ਦੇਵ ਜੀ, ਸ੍ਰੀ ਗੁਰੂ ਅਮਰਦਾਸ ਜੀ, ਸ੍ਰੀ ਗੁਰੂ ਅਰਜਨ ਦੇਵ ਜੀ, ਸ੍ਰੀ ਗੁਰੂ ਗੋਬਿੰਦ ਸਿੰਘ ਜੀ
2. ਜੀਵਨੀਆਂ- ਸ਼ਹੀਦ ਭਗਤ ਸਿੰਘ, ਡਾ. ਭੀਮ ਰਾਓ ਅੰਬੇਦਕਰ, ਕਰਤਾਰ ਸਿੰਘ ਸਰਾਭਾ, ਮਹਾਤਮਾ ਗਾਂਧੀ
3. ਭਾਸ਼ਾ ਅਤੇ ਪੰਜਾਬੀ ਭਾਸ਼ਾ
4. ਲਿਪੀ
5. ਵਿਆਕਰਨ- ਧੁਨੀ-ਬੋਧ, ਸ਼ਬਦ-ਬੋਧ, ਅਰਥ-ਬੋਧ, ਵਾਕ ਬੋਧ
6. ਮੁਹਾਵਰੇ
7. ਅਖਾਣ
8. ਅਗੇਤਰ/ਪਿਛੇਤਰ
9. ਸ਼ਬਦਾਂ/ਵਾਕਾਂ ਦਾ ਸੁੱਧ ਰੂਪ
10. ਅੰਕਾਂ, ਮਹੀਨੇ, ਦਿਨਾਂ ਦਾ ਸੁੱਧ ਪੰਜਾਬੀ ਰੂਪ
11. ਪੰਜਾਬ ਦਾ ਇਤਿਹਾਸ
12. ਪੰਜਾਬੀ ਸੱਭਿਆਚਾਰ

Annexure - A

Syllabus and Pattern for written examination of Food Safety Officer

Part A – Subjective knowledge (70% of Total Marks)

1. Food Chemistry and Nutrition -

Concept & Application of pH, Acids, Bases, Buffers, Solutions; Surface tension, Viscosity, Absorption, Colloids, Suspension and Catalysis. Desirable and potentially undesirable food constituents and their importance: Nomenclature, Chemistry and Metabolic pathways of Carbohydrates, Lipids, proteins; Chemistry of Vitamins, Minerals and Single Cell Proteins. Clinical manifestations of Vitamin deficiency and its prevention. Digestion, Absorption, Assimilation and Transport of nutrients in humans. Diet: Balanced Diet, Recommended Dietary Allowances (RDA) & Standards for different age groups; Dietary utilization and disturbances, Functions and Energy values of foods. Basal Energy Metabolism & Calculations of: Biological Value, Net Protein Utilization, Basal Metabolic Rate. Assessment of nutritional status; Malnutrition: Causes & prevention; Diseases caused due to Food Adulteration.

2. Food Microbiology -

Classification, morphology, physiology, growth, nutrition and reproduction of major groups of microorganisms associated with food. Pure culture techniques and maintenance of cultures. Sources of microbial contamination in food, factors affecting growth and survival of microorganisms in foods. Microbiological standards of foods, food poisoning and food borne infections, microbial toxins, indicator organisms, food plant sanitation, inspection and control. Food poisoning, Beneficial microorganisms and their utilization in food fermentations.

3. Plant based Food products- Processing and Quality aspects

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Processing of oil seeds, Pre-treatments of oil seeds, oil milling, solvent extraction, impurities present in oils and fats. Vegetable oils, refining, hydrogenation, inter-esterification, fractionation, Peanut butter, Margarine and spread. Different quality parameters: Peroxide value, Saponification value, iodine value, acid value, RM value, Polenski value etc, Adulteration and its detection in oil and fats. Rancidity, autooxidation and antioxidants. Milling of paddy, quality characteristics, curing and aging of rice. Parboiling and processed rice products. Fruit

and Vegetable products: Preservation, Processing and Quality aspects, Cereal and Cereal products. Storage, Processing, and Quality aspects. Spices and condiments: composition, preservation and processing, Quality. Detection of genetic modification.

4. Animal based Food Product: Processing and Quality aspects

Physico-chemical properties, Production and collection, cooling and transportation of milk. Clarification and filtration of milk, pasteurized and homogenized milk: Whole, Standardized, Toned, Double toned, skim and special milks, Test for milk quality and detection of dairy adulterants. Milk products: Cream, Butter, Butter oil/Ghee, Cheese, Curd and Yoghurt, Sweet meat, Ice cream, Evaporated and Condensed milk, and Milk powders. Indian Dairy Products, Manufacture of casein and Lactose. Causes and prevention of defects in dairy products. Scientific slaughtering methods of meat animals, tendering, curing, smoking and irradiation of meat. Beef, mutton and pork sausages and other meat products. Fish and poultry processing. Processing of Egg and egg products. Honey and honey-based products.

5. Spoilage and Preservation of Foods -

Storage condition for different foods to avoid spoilage, Preservation methods; Low and high temperature, drying and dehydration, chemical, salt, and sugar, Irradiation, Hurdle technology, carbonation etc. Plant and personal Hygiene.

6. Food Packaging –

Concept of food packaging, polymeric, glass, metal packaging materials, Aseptic Packaging. Newer trends, Package printing, Packaging Laws and Regulations, Evaluation of food packaging materials and package performance.

7. Food Legislation and Quality Control

Quality Control / Quality Assurance, Legislation for food safety: National and International criteria, sampling, risk analysis and management. Relevant Foods laws: AGMARK, and BIS Standards, Food Safety and Standards Act. Testing food for its safety. The HACCP system and Food Safety Management Systems. Food standards and Specification, Laboratory Quality Management System and ISO certification requirements.

8. Agriculture -

Salient features of agriculture with special reference to Punjab. Soil fertility and management of problematic soil.

Production techniques for important field crops, horticultural crops, spices and medicinal crops. Important disease and pests of major crops and their management. Agricultural marketing. Agriculture statistics. Storage structure and practices. Modified and controlled atmosphere storage systems. Losses in storage.

Part - B (30% of Total Marks)

1. General Awareness (Punjab Culture & History)
2. Current Affairs
3. Mental ability
4. English Language
5. Punjabi Language