

प्रदेश लोक सेवा आयोग

गण्डकी प्रदेश

कृषि सेवा, फूड न्यूट्रिशन एण्ड क्वालिटी कन्ट्रोल समूह, अधिकृत सातौं तहका पदको खुला र
अन्तरतह प्रतियोगितात्मक परीक्षाको पाठ्यक्रम

द्वितीय पत्र (Paper II): Technical Subject Section A - 30 Marks

1. **Post-Harvest and Food Processing Technology** **30 %**
- 1.1 The broad-based approach to post- harvest and agro-industry development in Nepal.
 - 1.2 Development, growth, maturation, ripening of fruits and vegetables.
 - 1.3 Development of post- harvest technology for citrus, apple, mangoes, tomatoes, cabbages, cauliflowers etc. Controlled atmosphere storage (CAS), modified atmosphere storage (MAS), cellar storage, cold storage, zero energy chamber storage
 - 1.4 Post harvest handling of grains: Grading, storage and transportation of cereal grains
 - 1.5 Qualitative and quantitative assessment of post-harvest losses and management system for loss reduction in rice, maize, wheat and other perishable food commodities such as fruits and vegetable.
 - 1.6 GoN's current policy and plan for increase in agriculture production and strategy for development of food and nutrition security
 - 1.7 General principles and methods of food preservation
 - 1.8 Indigenous food processing practices
 - 1.9 Processing and preservation of milk and milk products
 - 1.10 Processing and preservation of meat, fish and poultry
 - 1.11 Technology of cereal, legume and oil seeds.
 - 1.12 Confectionery technology
 - 1.13 Processing and preservation of tea, coffee, spice and condiments
 - 1.14 Processing and preservation of fruits and vegetable
 - 1.15 Uses of enzymes in food processing industries
 - 1.16 Use of various packaging materials in food processing
 - 1.17 Recent advancements in food processing technology

Section B - 20 Marks

2. **Biochemistry and Human Nutrition** **20 %**
- 2.1 Food habits and food taboos
 - 2.2 Food security and nutrition
 - 2.3. Role of Food technology in assuring food security in Nepal
 - 2.4. Functional foods and its importance, therapeutic nutrition and diet
 - 2.5. Supplementation, fortification and enrichment of foods
 - 2.6. Effect of processing on nutrients
 - 2.7. Underline causes and consequences of malnutrition and improvements of nutritional status of infants, pregnant and lactating mother. Double burden of malnutrition.
 - 2.8. Digestion, absorption, metabolism and functions of carbohydrates, proteins and Lipids
 - 2.9. Biochemical functions of nucleic acids, elementary notions of protein biosynthesis

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- 2.10. Nutritional importance of vitamins, minerals, trace elements, essential fatty acids and essential amino acids. Protein Efficiency Ratio (PER), Net Protein Utilization (NPU), Chemical Score
- 2.11. Nutritional classification of food. Food groups, balance diet and application of food composition table
- 2.12. Nutritional requirements and recommended dietary allowances of infants, preschool children, pregnant and lactating mother
- 2.13. Importance of mother's milk in child nutrition. Baby foods, infant foods, weaning foods, supplementary foods
- 2.14. Assessment of nutritional status and their indicators
- 2.15. Major nutritional deficiency diseases
- 2.16. Food and nutrition surveys to assess the nutritional problems and develop practical measures to mitigate identified nutritional deficiency by food based approach.
- 2.17. Natural occurrence of antinutritional factors in food, food toxicity and allergenicity. Methods of their removal.
- 2.18. Different Nutritional surveys (Dietary, Anthropometric and other) conducted so far in Nepal
- 2.19. policy documents to carryout nutritional activities in Nepal
- 2.20. International agencies in nutritional activities.

Section C - 15 Marks

3. **Industrial Microbiology** **15%**
 - 3.1 Industrial application of micro organisms
 - 3.2 Isolation and preservation of industrially important micro organisms
 - 3.3 Identification and physiological characteristics of industrially important microorganisms (Lactic acid bacteria, yeast and mold)
 - 3.4 Fermented foods and beverages
 - 3.5 Biochemical reaction and fermentation
 - 3.6 Industrial fermentation of organic acids (vinegar, citric acid, lactic acid), amino acid (L-glutamic acid, L- lysine and L-tryptophan),
 - 3.7 Industrial production and purification of enzymes (amylase, glucoamylase, dextrin sucrose)
 - 3.8 Microbiological assay of vitamins and amino acids
 - 3.9 Principle and application of bioreactor, Solid Substrate Fermentation (SSF): Principle and application, Submerged Fermentation. Merits and demerits of Solid Substrate Fermentation and Submerged Fermentation
 - 3.10 Recent trends and developments in biotechnology
 - 3.11 Single cell protein, antibiotics and chemistry of microbial leaching.

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Section D - 15 Marks

- 4. Food plant sanitation and management** **15%**
- 4.1 General principle and application of Hazard Analysis and Critical Control Point (HACCP), Good Manufacturing Practice (GMP), International Standard Organization (ISO9001-2015), Total Quality Management (TQM) and Good Agricultural Practice (GAP)
- 4.2 Good Laboratory Practices (GLP), Laboratory Accreditations
- 4.3 Principle and application: Enzyme Linked Immuno Sorbent Assay (ELISA), Gas Chromatography(GC), High Performance Liquid Chromatography (HPLC), Atomic Absorption Spectroscopy (AAS), Mass Spectrometry (MS), Infra-Red and Ultra Violet Spectroscopy
- 4.4 General concept of statistical quality control, sampling techniques, measures of location and dispersion, probability, test of significance (Chi-square test, T and Z tests, F-value)

Section D – 20 marks

- 5. Food Safety Regulation and Emerging Issue** **20%**
- 5.1 Agriculture policy and Food safety policy: Government of Nepal and Gandaki Province.
- 5.2 Prevailing Food Act, Pesticide Management Act, Regulations and Directives: Government of Nepal and Gandaki Province
- 5.3 Use of Information and communication technology (ICT) in food safety regulations
- 5.4 Regional and global database of food safety
- 5.5 Antimicrobial resistance (AMR)
- 5.6 Trans-fat and its regulation
- 5.7 Residue monitoring plan (RMP)
- 5.8 Environmental pollutants relevant to food safety
- 5.9 Food authenticity, traceability, recall
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प्रथम चरणको लिखित परीक्षाबाट छनौट भएका उम्मेदवारहरूलाई मात्र लिइने
सामूहिक परीक्षण (Group Test) को लागि

सामूहिक परीक्षण (Group Discussion)

यस प्रयोजनको लागि गरिने परीक्षण १० पूर्णाङ्क र ३० मिनेट अवधिको हुनेछ जुन नेताविहिन सामूहिक
छलफल (Leaderless Group Discussion) को रूपमा अवलम्बन गरिने छ। दिइएको प्रश्न वा
Topic का विषयमा पालैपालोसँग निर्दिष्ट समयभित्र समूहबीच छलफल गर्दै प्रत्येक उम्मेदवारले
व्यक्तिगत प्रस्तुति (Individual Presentation) गर्नु पर्नेछ। यस परीक्षणमा मूल्याङ्कनको लागि देहाय
अनुसारको कम्तीमा ३ जनाको समिति रहनेछ।

आयोगका अध्यक्ष वा निजले तोकेको सदस्य	- अध्यक्ष
विज्ञ	- सदस्य
दक्ष/विज्ञ (१ जना)	- सदस्य

सामूहिक छलफलमा दिइने नमुना प्रश्न वा Topic

उदाहरणको लागि - उर्जा संकट, गरीबी निवारण, स्वास्थ्य बीमा, खाद्य सुरक्षा, प्रतिभा पलायन जस्ता
Topics मध्ये कुनै एक Topic मात्र दिइनेछ।