Bihar Food Safety Officer Syllabus 2026 (BTSC Advt. 29/2026)

BTSC Food Safety Officer — Advt. No. 29/2026 · Bihar Technical Service Commission (BTSC) · Other · Bihar · 2026

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Overview

Official syllabus and exam pattern for BTSC Food Safety Officer (Advt. No. 29/2026, 105 posts, Health Department, Pay Level-6). Selection is by one 100-question computer based test of 2 hours: General Studies & Mental Ability (25 marks) and Chemistry & Food Nutrition (75 marks), with 0.25 marks deducted per wrong answer.

Important information

Item	Details
Posts	105 (Health Department, Bihar; Pay Level-6)
Online application	25.09.2026 to 24.10.2026
Selection	Computer based test only; merit list from CBT marks
CBT	100 objective questions · 100 marks · 2 hours · Hindi and English
Negative marking	+1 per correct answer, ?0.25 per wrong answer
Multiple shifts	Marks normalized when the CBT runs in more than one shift
Minimum qualifying marks	UR 40% · BC 36.5% · EBC 34% · SC/ST/women/PwD 32%; candidates from outside Bihar need 40%
Qualification	Degree in food, dairy, bio- or oil technology, agricultural or veterinary science, biochemistry or microbiology; master's in chemistry; doctorate in medicine; or other listed routes
Age	Minimum 21; maximum UR men 37, UR women 40, BC/EBC 40, SC/ST 42 (as on 01.08.2026)

Exam pattern

Paper / Stage	Subjects	Questions	Marks	Duration
CBT: General Studies & Mental Ability	Current affairs, science, history, polity, economy, geography, environment, reasoning, data analysis	—	25	2 hours (whole CBT)
CBT: Chemistry & Food Nutrition	Food chemistry, food microbiology, food processing technology	—	75	2 hours (whole CBT)

Detailed syllabus

1. General Studies and Mental Ability (25 marks)

- Events of national and international importance
- Current affairs: international, national and regional

- General science in daily life; developments in science, technology and IT
- Socio-economic and political history of modern India
- Indian polity and governance: constitutional issues, public reforms, e-governance
- Economic development of India since independence
- Physical geography of the Indian subcontinent and Bihar
- Disaster management: vulnerability profile, prevention and mitigation; remote sensing and GIS
- Sustainable development and environmental protection
- Logical reasoning, analytical ability and data interpretation
- Data analysis: tabulation; mean, median, mode, variance and coefficient of variation

2. Food Chemistry

- Carbohydrates: mono-, di-, oligo- and polysaccharides, starch, cellulose, pectic substances, dietary fibre
- Proteins: classification and structure
- Lipids: classification and structure; rancidity; polymerization and polymorphism
- Pigments: carotenoids, chlorophylls, anthocyanins, tannins, myoglobin
- Food flavours: terpenes, esters, ketones, quinones
- Enzymes; enzymatic and non-enzymatic browning

Part of Chemistry and Food Nutrition (75 marks).

3. Food Microbiology

- Microorganisms in food: bacteria, yeast and mould; spores and vegetative cells
- Microbial growth: intrinsic and extrinsic factors, growth and death kinetics, serial dilution
- Food spoilage: milk and milk products, meat and meat products
- Food-borne disease: toxins of Staphylococcus, Clostridium, Aspergillus; Salmonella, Bacillus, Listeria, E. coli, Shigella, Campylobacter
- Natural hazards: seafood toxins, biogenic amines, alkaloids, phenolic compounds, protease inhibitors, phytates
- Biological, chemical and physical hazards; importance of safe food
- General methods of food preservation

Part of Chemistry and Food Nutrition (75 marks).

4. Food Processing Technology

- Cereals: rice milling and parboiling, barley pearling, malting, brewing, corn wet and dry milling, wheat milling
- Pulses: milling, germination, cooking, roasting, frying, canning, fermentation
- Oilseeds: extraction and refining
- Fruits (IQF, thawing) and plantation crops: tea, coffee, cocoa
- Spices: oleoresin and essential oil extraction
- Meat, fish and poultry: inspection, slaughter, canning, curing, smoking, freezing, dehydration
- Milk: separation, clarification, pasteurization, standardization, homogenization, sterilization, UHT
- Unit operations: grading, sorting, peeling, size reduction
- Product development: consumer trends, idea evaluation, test marketing, raw-material selection, sensory and objective evaluation

Part of Chemistry and Food Nutrition (75 marks).

Official sources

Official syllabus: https://btsc.bihar.gov.in/sites/default/files/2026-10/Food%20Safety%20Officer.pdf

Official website: https://btsc.bihar.gov.in

Online version: https://www.jobnirdesh.com/syllabus/bihar-food-safety-officer-syllabus-2026

Always confirm the syllabus with the official notification of the conducting body before you prepare or apply.