

**SYLLABUS AND PATTERN FOR  
EIC TECHNICAL OFFICER (TO) EXAM**

**SECTION – A**

**(Objective type Questions on General Subjects)**

**Total duration of the Exam : 01 hour (60 Mins.)**

**Total No. of Questions : 60 Questions**

Sl. No.	Topics	Total No. of Questions	No. of Marks
1	General English Grammar	10	01 Mark for each Questions
2	Management Aptitude Test	10	
3	Data Interpretation	10	
4	Quantitative Aptitude	10	
5	Computer literacy	10	
6	General Awareness	10	
	<b>TOTAL</b>	<b>60 Questions</b>	<b>60 Marks</b>

**Pattern : 10 questions on each topic.**  
**No. of Marks : 01 Mark for each Correct Answers**  
**Negative Marking : 0.25 for each Wrong Answer**

**Section – B**

**FUNCTIONAL KNOWLEDGE TEST**

**Total duration of the Exam : 02 hours (120 Mins.)**

**Total No. of Questions : 120 Questions**

Sl. No.	Topics	Total No. of Questions	No. of Marks
1	a) Indian Food Laws/International Food Regulations b) National & International Food Control Systems, including World Trade Organization (WTO) c) Sanitary and Phytosanitary (SPS) Agreement of WTO d) Technical Barriers to Trade (TBT) Agreement of WTO e) Three Sister Organizations required under WTO; CODEX, OIE, IPPC f) Standards, Technical Regulations and Conformity Assessment Procedures g) Trade Statistics, Harmonized System (HS) of Classification	20	01 Mark for each Questions
2	Principles of food processing and labelling/claims and Principles of Nutrition.	20	
3	a) Food Hygiene, Sanitation, HACCP including HACCP Concept b) Food safety and standardization c) Food safety Management system requirements d) Basic understanding of ISO 22000 e) Basic understanding of ISO 17020	20	

1/2

	<ul style="list-style-type: none"> <li>f) Overview of concept of risk analysis ( including risk assessment, risk management and risk communication)</li> <li>g) Auditing Skills</li> <li>h) Food Quality and Safety in Supply Chain</li> <li>i) Food Safety and Public Health</li> <li>j) Regulatory and policy research for food safety.</li> <li>k) International food legislations and International Authorities</li> <li>l) Product Specific <ul style="list-style-type: none"> <li>o Organic Food and livestock Management</li> <li>o Beekeeping and Honey production</li> <li>o Veterinary Drug control and usage system</li> <li>o Fishery system</li> <li>o Dairy products</li> <li>o Fruits and vegetables</li> </ul> </li> </ul>		
4	Food Chemistry/Microbiology/additives and Instrumental methods of food analysis	20	
5	<ul style="list-style-type: none"> <li>Topics related to Certificate of Origin;</li> <li>a) Definition of Certificate of Origin</li> <li>b) Types of Certificate of Origin and their purpose</li> <li>c) General Conditions to be fulfilled for obtaining Preferential Certificate of Origin</li> <li>d) Rules of Origin</li> <li>e) Trade Agreements of trading partners with India issue of Preferential Certificate of Origin</li> <li>f) 6) REX system of EU GSP</li> </ul>	20	
6	<ul style="list-style-type: none"> <li>Planning organisation and setting up of Food Laboratory</li> <li>a) General Food laboratory requirements</li> <li>b) Analysis of food (both Chemical and microbiological )</li> <li>c) General food microbiology and food Chemistry/biochemistry</li> <li>d) Accreditation of Labs as per ISO 17025</li> <li>e) Validation of methods/Limit Of Detection (LOD) /Limit Of Quantification(LOQ)</li> <li>f) Proficiency Testing/Inter Laboratory Comparison &amp; ISO 17043</li> <li>g) Measurement Uncertainty</li> <li>h) Calibration and measurement traceability</li> </ul>	20	
	<b>TOTAL</b>	<b>120 Questions</b>	<b>120 Marks</b>

**Pattern** : 20 questions on each topic.  
**No. of Marks** : 01 Mark for each Correct Answers  
**Negative Marking** : 0.25 for each Wrong Answer