

## Food Safety and Halal Food Authority

Laboratory Analyst (BPS-16)

**Subject : 70 %**

- a) Introduction to Food Science and Technology
- b) Food Safety, Food Quality Assurance and Quality Control
- c) Food Micro Biology and Food Born illnesses
- d) Food Chemistry and Food Nutrition
- e) Good Laboratory and Hygiene Practice
- f) Common hazards/contaminants in food
- g) Safety Procedures-Microbiology Lab
- h) Safety Guidelines-Chemical Lab
- i) Food Sampling Techniques and Food Quality Analysis
  - Sample Collection
  - Sample Plan
  - Sample preparation for Analysis
  - Effect of sampling on analytical results
  - Factors determining the food quality
  - Analytical methods for food quality
  - Proximate analysis of food
  - Method of analysis of moisture, fat, protein, starch minerals crude fiber etc.

**English: 30%**

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Food Authority**

<p>Food Safety Trainer (BPS-16)</p>	<p><b>Subject : 70 %</b>  a) Introduction to Food Science and Technology  b) Food Safety, Food Quality Assurance and Quality Control  c) Food Micro Biology and Food Born illnesses  d) Food Chemistry and Food Nutrition  e) Good Laboratory and Hygiene Practice  f) Common hazards/contaminants in food  g) Safety Procedures-Microbiology Lab  h) Safety Guidelines-Chemical Lab  i) Halal Food Management System  j) ISO Standrds  k) Hazard Analysis  l) Hazard Analysis critical control  m) Food Safety Level-1, Level-2 trainings  <b>English: 30%</b></p>
<p>Driver (BPS-05)</p>	<p><b>Subject: (Driving) = 50 %</b>  Traffic rules &amp; regulations  a. Traffic laws &amp; Sinology  b. Road Safety  c. Vehicle Maintenance &amp; repair</p> <p>English = 20%  General Knowledge including Everyday Science, Islamiyat and Pakistan Affairs = 30%</p>