Entry Test (Technical Part) for PgDip Food Safety & Controls

Note: The test will be computer-based online, at University of Veterinary & Animal Sciences. Technical part of the test will consist of 50 MCQs with 4 or 5 possible choices. The candidate who has not qualified NTS based GAT General Test or their result is not valid until 20-08-2012 will also be required to pass General Part of the entry test. The candidate will be required to score minimum of 50% in both parts (Technical & General) of the test to qualify for interview.

Focus Areas of Test

1. Basics of Food Safety
   a. Principle(s) / fundamentals of food safety
   b. Food safety throughout supply chain
   c. Safety standards
   d. Quality standards
   e. Food safety & quality systems
      i. HACCP
      ii. ISO 9001, ISO 9002, ISO 22000
      iii. Scope of various systems
   f. Food borne illnesses
   g. Food poisoning
   h. Food contamination & adulteration

2. Food Safety Control System
   a. Food safety authorities & ministries in Punjab & Pakistan
      i. Federal Ministry of Food Security & Research
      ii. Provincial Ministries of Food
      iii. PSQCA
      iv. NAPHIS
      v. Punjab Food Safety Standards Authority

3. Basic Food Classification & Composition
   a. Classification based on shelf life
   b. Classification based on pH
   c. Classification based on food types
   d. Classification based on function
   e. Classification based on safety risk
   f. Basic food composition
Sample Test (Technical Part) for PgDip “Food Safety and Controls”

4. Basic Food Processing & Preservation
   a. Food Processing techniques
      i. Heat processing like blanching, pasteurization, canning, HTST etc
      ii. Low temperature processing like cold storage & freezing
      iii. Processing by removal of moisture like drying, dehydration, evaporation, concentration
      iv. Processing by packaging
      v. Processing by use of preservatives

5. Basic Food Microbiology
   a. Food pathogens
   b. Classification & diseases caused by pathogens (Moulds, yeast, bacteria, virus).

6. Basic Nutrients, their Energy Yield & Recommended Dietary Intakes
   a. Carbohydrates
   b. Proteins
   c. Fats & oils
   d. Vitamins & minerals

7. Basic Enzymology
   a. Classification of enzymes
   b. Autolysis

8. Food Rules & Laws
   a. The Punjab Pure Food Rules
   b. PSQSA Food Rules
   c. Codex Alimentarious Commission

9. Basic food testing
   a. Tests for composition
   b. Tests for adulteration & contamination
   c. Tests for food safety

10. Situation of Food Industry & Food Safety in Pakistan

Sample Questions of Test

1- Considering all the factors in mind, the recommended freezing temperature for majority of food products is ----------

   A. 0 degree C
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B. -4 degree C
C. -12 degree C
D. -18 degree C
E. -21 degree C

2- The substances intentionally added to preserve foods or to increase shelf life are known as---------

A. contaminants
B. adulterants
C. oxidants
D. preservatives
E. all of these