



## **FICSI's 4<sup>th</sup> NFPAT Examination 2024**

The **National Food Processing Aptitude Test (NFPAT)** is an initiative designed to evaluate the industry readiness and current skill levels of students and freshers aspiring to build careers in the food processing sector.

### **Eligibility criteria for examination:**

1. Maximum age: 24 years as on 1<sup>st</sup> Jan 2025
2. Food Technology & allied courses only

### **Test Details:**

**Mode:** Online

**Registration Fee:** ₹499/-

**Registration Window:** 8th December 12:00 AM – 20th December 2024 11:59 PM

**Exam Date:** 22<sup>nd</sup> December 2024 (10:30 AM – 05:30 PM)

**Exam details and Syllabus:** Annexure 1.

### **Benefits for Registered Candidates:**

1. The only National level test aimed at assessing the skills and competency of students in Food Technology & allied courses.
2. An unbiased score indicating the student skill level as per the current requirements of the food processing industry.
3. Webinar with hiring industries.
4. Soft Skills training session with Industry HRs & placement specialists.
5. Top 100\*\* 2024 & 2025 graduates, will receive **three (maximum) guaranteed interview opportunities** from across 35+ industries, significantly boosting their employment prospects.

### **Important Points to Note: -**

1. The exam will be digitally proctored and shall be conducted on a laptop or a PC with camera and microphone available and activated to ensure digital proctoring and credibility & fairness of the exam.
2. Once the exam starts, the system will be locked in exam mode and no other window/tab/pop-up window will be allowed to open.
3. In case of a system crash the window will resume from the last open page and the exam can still be continued.
4. **The industry connect/interview category is available for students graduated in 2024 or graduating in 2025 only.**

\*The score sheet will be sent to the candidates within 5 working days.

\*\*The top 100 performers will receive additional communication regarding the further processes.

## Annexure-1

### 4<sup>th</sup> NFPAT (National Food Processing Aptitude Test) Examination 2024

#### Scheme of Examination and Syllabus

- i. Total number of questions: **60**
- ii. The examination will be divided into two sections:

S. No.	Section	Area	No. of questions	Time allocated
1	<b>Part A</b>	Aptitude and Logical Reasoning	20	30 minutes
2	<b>Part B</b>	Technical (Food processing)	40	30 minutes

- iii. Marking scheme: The questions will be MCQ based only.

Total Marks: 100

S.No.	Question type	Total marks	Correct ans	No ans	Incorrect ans	Max marks
1	Part A	20	1	0	-0.25	20
2	Part B	40	2	0	-0.5	80
	<b>Total</b>	60				<b>100</b>

Passing % for the exam is 60%

#### iv) Syllabus-related information

##### Part A: Aptitude and logical reasoning

Logical Reasoning topics: Blood relation, Direction sense, Seating arrangement, Puzzles, Analogy - Number, Word, Letter, Figure, Odd One out - Number, Word, Letter, Figure, Letter Series, Number Series, Mirror Image, Water Image, Paper Cutting and Folding, Embedded Figures

Quantitative: Time and Word, Time Speed and Distance, Percentage, Profit and loss, Ratio and proportion, Simple interest and Compound interest, Average and Weighted average, Probability, Problem on Ages

##### Part B: Food Processing

**Food Nutrition:** Food Nutrition and Food Consciousness, Supplementation, Fortification, Bio-fortification, Poor Diet and consequences: Stunting, wasting & anaemia, Lifestyle diseases.

**Food Quality and Safety:** Understanding food hazards, foodborne illnesses, water and sanitation, GHP, GAP, HACCP, food allergies, Food Adulteration GMP Auditing and inspections, Food Surveillance, Food Recall, Quality control of food at all stages of processing, Safety issues in food packaging materials, Sampling from a lot or process line, Non-destructive food quality evaluation methods, Food testing, and rapid detection methods.

**Food Processing and Preservation:** Basic principles and methods of Food Preservation: Heat processing, pasteurization, canning, dehydration, freezing, freeze drying, fermentation, microwave, irradiation and chemical additives. Refrigerated and modified atmosphere storage. Aseptic preservation, hurdle technology, alternate-thermal technologies, and non-thermal processing, New/Novel food additives and preservatives. Safety issues of processed foods available in the market.