GSSSB Gujarat Food Safety Officer

Victory Officer Batch 2026 · Class Schedule

SCHEDULE PERIOD
24 Nov – 31 Dec 2026
Batch launch: Tue, 24 Nov 2026

ANNOUNCEMENT

The January 2027 class schedule will be launched on 20 December 2026.

Watch the Telegram / WhatsApp group and the Shahwar Chaudhary EdTech app for the release.

Daily Class Timings

PART A · GENERAL STUDIES	PART B · ENGLISH BATCH	PART B · HINDI BATCH
10:00 PM – 11:00 PM	**08:00 PM – 09:00 PM**	**09:00 PM – 10:00 PM**
Constitution of India & Current Affairs	Food Science, Nutrition & Food Laws	Same Part B lecture, in Hindi

Every Saturday is **Current Affairs day** (two lectures in the Part A slot). All other days run one Part A and one Part B lecture.

Syllabus Coverage at a Glance

Subject	Part	Exam marks	Lectures	Runs from
Constitution of India	A	10	**32**	25 Nov – 31 Dec
Current Affairs	A	10	**10**	28 Nov – 26 Dec
Basic Food Science	B	20	**18**	25 Nov – 15 Dec
Food and Nutrition	B	5	**8**	16 Dec – 24 Dec
Food Laws, Regulations, Certification & Development Schemes	B	30	**7**	25 Dec – 31 Dec
Total		**75** of 210	**75**	

Day-wise Schedule

Week 1 · 24 Nov – 29 Nov 2026

Date	Day	Part A 10:00 – 11:00 PM	Part B Eng 8–9 PM | Hindi 9–10 PM
24 Nov	Tuesday	★ **Batch Launch / Orientation**	
25 Nov	Wednesday	**Constitution of India** · Lecture 1	**Basic Food Science** · Lecture 1
26 Nov	Thursday	**Constitution of India** · Lecture 2	**Basic Food Science** · Lecture 2
27 Nov	Friday	**Constitution of India** · Lecture 3	**Basic Food Science** · Lecture 3
28 Nov	Saturday	**Current Affairs** · Lecture 1 & 2	—
29 Nov	Sunday	**Constitution of India** · Lecture 4	**Basic Food Science** · Lecture 4

Week 2 · 30 Nov – 06 Dec 2026

Date	Day	Part A 10:00 – 11:00 PM	Part B Eng 8–9 PM | Hindi 9–10 PM
30 Nov	Monday	**Constitution of India** · Lecture 5	**Basic Food Science** · Lecture 5
01 Dec	Tuesday	**Constitution of India** · Lecture 6	**Basic Food Science** · Lecture 6
02 Dec	Wednesday	**Constitution of India** · Lecture 7	**Basic Food Science** · Lecture 7
03 Dec	Thursday	**Constitution of India** · Lecture 8	**Basic Food Science** · Lecture 8
04 Dec	Friday	**Constitution of India** · Lecture 9	**Basic Food Science** · Lecture 9
05 Dec	Saturday	**Current Affairs** · Lecture 3 & 4	—
06 Dec	Sunday	**Constitution of India** · Lecture 10	**Basic Food Science** · Lecture 10

Week 3 · 07 Dec – 13 Dec 2026

Date	Day	Part A 10:00 – 11:00 PM	Part B Eng 8–9 PM | Hindi 9–10 PM
07 Dec	Monday	**Constitution of India** · Lecture 11	**Basic Food Science** · Lecture 11
08 Dec	Tuesday	**Constitution of India** · Lecture 12	**Basic Food Science** · Lecture 12
09 Dec	Wednesday	**Constitution of India** · Lecture 13	**Basic Food Science** · Lecture 13
10 Dec	Thursday	**Constitution of India** · Lecture 14	**Basic Food Science** · Lecture 14
11 Dec	Friday	**Constitution of India** · Lecture 15	**Basic Food Science** · Lecture 15
12 Dec	Saturday	**Current Affairs** · Lecture 5 & 6	—
13 Dec	Sunday	**Constitution of India** · Lecture 16	**Basic Food Science** · Lecture 16

Week 4 · 14 Dec – 20 Dec 2026

Date	Day	Part A 10:00 – 11:00 PM	Part B Eng 8–9 PM | Hindi 9–10 PM
14 Dec	Monday	**Constitution of India** · Lecture 17	**Basic Food Science** · Lecture 17
15 Dec	Tuesday	**Constitution of India** · Lecture 18	**Basic Food Science** · Lecture 18
16 Dec	Wednesday	**Constitution of India** · Lecture 19	**Food and Nutrition** · Lecture 1
17 Dec	Thursday	**Constitution of India** · Lecture 20	**Food and Nutrition** · Lecture 2
18 Dec	Friday	**Constitution of India** · Lecture 21	**Food and Nutrition** · Lecture 3
19 Dec	Saturday	**Current Affairs** · Lecture 7 & 8	—
20 Dec	Sunday	**Constitution of India** · Lecture 22	**Food and Nutrition** · Lecture 4

Week 5 · 21 Dec – 27 Dec 2026

Date	Day	Part A 10:00 – 11:00 PM	Part B Eng 8–9 PM | Hindi 9–10 PM
21 Dec	Monday	**Constitution of India** · Lecture 23	**Food and Nutrition** · Lecture 5
22 Dec	Tuesday	**Constitution of India** · Lecture 24	**Food and Nutrition** · Lecture 6
23 Dec	Wednesday	**Constitution of India** · Lecture 25	**Food and Nutrition** · Lecture 7
24 Dec	Thursday	**Constitution of India** · Lecture 26	**Food and Nutrition** · Lecture 8
25 Dec	Friday	**Constitution of India** · Lecture 27	**Food Laws, Regulations, Certification & Dev. Schemes** · Lecture 1
26 Dec	Saturday	**Current Affairs** · Lecture 9 & 10	**Food Laws, Regulations, Certification & Dev. Schemes** · Lecture 2
27 Dec	Sunday	**Constitution of India** · Lecture 28	**Food Laws, Regulations, Certification & Dev. Schemes** · Lecture 3

Week 6 · 28 Dec – 31 Dec 2026

Date	Day	Part A 10:00 – 11:00 PM	Part B Eng 8–9 PM | Hindi 9–10 PM
28 Dec	Monday	**Constitution of India** · Lecture 29	**Food Laws, Regulations, Certification & Dev. Schemes** · Lecture 4
29 Dec	Tuesday	**Constitution of India** · Lecture 30	**Food Laws, Regulations, Certification & Dev. Schemes** · Lecture 5
30 Dec	Wednesday	**Constitution of India** · Lecture 31	**Food Laws, Regulations, Certification & Dev. Schemes** · Lecture 6
31 Dec	Thursday	**Constitution of India** · Lecture 32	**Food Laws, Regulations, Certification & Dev. Schemes** · Lecture 7

Constitution of India Current Affairs Basic Food Science Food and Nutrition Food Laws

Shaded yellow rows = Saturday Current Affairs day. Schedule is subject to change; updates will be shared on the Telegram / WhatsApp group.

Exam Pattern & Detailed Syllabus

Source: GSSSB detailed syllabus notice for Food Safety Officer, Class-3 (Gandhinagar, 27/10/2026). The last column shows how far this Nov–Dec schedule takes each subject.

Part	Section	Questions	Marks	In Nov–Dec schedule
A	Reasoning & Data Interpretation	30	**30**	Not yet scheduled
A	Quantitative Aptitude	30	**30**	Not yet scheduled
A	Constitution of India	10	**10**	**32 lectures**
A	Current Affairs	10	**10**	**10 lectures (Saturdays)**
A	Comprehension (Gujarati 5 + English 5)	10	**10**	Not yet scheduled
B	Technical subjects (10 units, see below)	120	**120**	**3 of 10 units started**
	Total	210	**210**	

Key exam rules

- **Negative marking:** 1/4 of the marks allotted to a question is deducted for every wrong answer.
- **Language:** Part A and Part B questions are in Gujarati and English. Gujarati comprehension is in Gujarati only; English comprehension is in English only.
- Unit-wise marks are indicative; GSSSB may make minor changes. If a question is cancelled in the final answer key, its marks are redistributed pro-rata.
- If the Gujarati translation of the syllabus differs from the English one, the English syllabus is final.

Part A · 90 marks

Reasoning & Data Interpretation — 30 Q · 30 marks — Not yet scheduled

1. Coding-Decoding
2. Blood Relation
3. Problem on Age and Height
4. Direction Knowledge
5. Clock and Calendar
6. Venn Diagram
7. Rank and Position
8. Arithmetic Progression
9. Logical Sequence of Words
10. Insert the Missing Character
11. Word, Numerical and General Analogy
12. Picture-based General Logical Questions (Visual Reasoning)
13. Probability
14. Data Interpretation (charts, graphs, tables) and Data Sufficiency
15. Symmetry
16. Mathematical Operations
17. Mathematical Modelling
18. Proofs in Mathematics
19. Logical and Mathematical Analytical Ability
20. Statement and Prediction

Quantitative Aptitude — 30 Q · 30 marks — Not yet scheduled

1. Number System
2. LCM and HCF
3. Percentage and Partnership
4. Profit-Loss
5. Simple and Compound Interest
6. Ratio and Proportion
7. Time and Work, Wages and Chain Rule
8. Time, Speed and Distance
9. Average, Mean, Mode and Median
10. Brackets and Expansions
11. Square and Square Roots, Cube and Cube Roots, Exponents
12. Polynomials and Factorisation
13. Pair of Linear Equations in Two Variables and Quadratic Equations
14. Area, Surface Area and Volume (square, rectangle, triangle, circle, cube, cuboid, cylinder, cone, hemisphere, sphere)
15. Coordinate Geometry and Trigonometry

Constitution of India 10 Q · 10 marks — **Nov–Dec: 32 lectures**

1. Concept of Political Science
2. Preamble of the Constitution
3. Fundamental Values of Democracy, Nationalism and Secularism, Rights and Citizenship
4. Indian Constitution: Framing and Characteristics
5. Fundamental Rights, Duties and Directive Principles of State Policy
6. Legislature, Executive and Judiciary in India at Union and State Level
7. Government at Local Level: Institutions of Local Self-Government
8. Nature of Party System in India
9. Elections in India
10. Indian Democracy: Challenges and Response
11. Development and Democracy

Current Affairs 10 Q · 10 marks — **Nov–Dec: every Saturday**

1. Current events of state, national and international importance

Comprehension 10 Q · 10 marks (Gujarati 5 + English 5) — **Not yet scheduled**

1. A passage with questions to test comprehension, interpretation and inference
2. Statement and assertion-type questions may also be asked

Part B · 120 questions · 120 marks · technical subjects

#	Unit & topics	Marks	In Nov–Dec schedule
1	**Food Laws, Regulations, Certification and Development Schemes** • National food law and standards, food regulatory regime, FSSAI, Codex Alimentarius Commission, global scenario • Food Safety and Standards Act 2006, Rules and Regulations 2011; food adulteration, misbranding, common adulterants in foods; duties and responsibilities of food safety authorities • Food product standards • Certification: procedure, auditing, certifying and accrediting bodies; Bureau of Indian Standards (BIS), AGMARK	30	Started · 7 lectures from 25 Dec
2	**Introduction to Basic Food Science** • History of food and its preservation; traditional foods and their importance; role of food fortification; Eat Right challenges in India • Food constituents (carbohydrates, proteins, fat, vitamins, minerals, enzymes): chemical structure, classification and functions • Metabolic pathways; digestion and absorption of carbohydrates, lipids, proteins, vitamins, fibres and minerals • Properties of food: physical, acid, base and buffer, chemical, colloids	20	18 lectures · 25 Nov – 15 Dec
3	**Food Microbiology and Food Biotechnology** • General characteristics of micro-organisms: classification, morphology, physiology, growth, nutrition and reproduction; microbial growth • Food poisoning and foodborne disease; food toxins; rapid methods for detecting micro-organisms • Food fermentation; fermented food products and beverages • Spoilage of specific food groups (milk and milk products, meat, poultry, fish, cereals, pulses, oil, fruits, vegetables, canned foods) • Microbial techniques: types of micro-organisms, morphology, culture and media preparation, SPC, TPC • Genetically Modified Organisms (GMOs); enzyme and protein engineering; fermentation and preservation; alternative food production	15	Not yet scheduled

#	Unit & topics	Marks	In Nov–Dec schedule
4	**Food and Nutrition** • Food and nutrition: functions, classification and sources • Balanced diet; Recommended Dietary Allowances (RDA) • Techniques for assessing human nutritional status; causes and prevention of malnutrition • Nutrition and health programmes in India (MDMP, ICDS, National Food Security Mission) • Macro- and micronutrient deficiency diseases and their prevention	**5**	**8 lectures · 16 – 24 Dec**
5	**Food Preservation, Packaging and Storage** • Food preservation: principles and methods; thermal and non-thermal preservation technology • Food packaging: concept, types, packaging laws and regulations, evaluation of packaging materials, Packaged Commodities Rules • Novel technologies and recent developments in food packaging • Food storage: storage structures, practices, environment and its interaction with the stored product	**5**	Not yet scheduled
6	**Agricultural Science** • Status of agriculture in India; traditional and modern farming systems • Components of a farming system; farming-based livelihood systems; crops and cropping systems • Livestock: dairy, piggery, goats, poultry, duckery systems • Horticultural crops, agro-forestry, aquaculture; integrated systems (duck/poultry-cum-fish, dairy-cum-fish, piggery-cum-fish); small, medium and large enterprises, value chains and secondary enterprises as livelihood components for farmers	**5**	Not yet scheduled
7	**Food Safety, Quality Control, Hygiene & Standards** • Food safety: definition, scope, importance, standards and factors affecting it • Hazards and risks: physical, chemical and biological hazards; management of hazards • Hygiene and sanitation in food service establishments: sources of contamination and control, waste disposal, pest and rodent control, personal hygiene • Food safety management: PRPs, GHPs, GMPs, SSOPs, HACCP, ISO series, TQM; FSMS 22000, ISO 22000:2005, global food safety management systems	**15**	Not yet scheduled
8	**Animal Product Processing** • Composition and types of meat; slaughtering, tenderisation and curing • Fish and poultry processing; physical, chemical, nutritional and functional characteristics of egg • Composition and properties of milk and processed products (concentrated and dried, fermented, cream, ice cream, butter, cheese); milk adulterants and their detection	**5**	Not yet scheduled
9	**Dairy Science** • Composition and properties of milk and processed products (concentrated and dried, fermented, cream, ice cream, butter, cheese); milk adulterants and their detection • Milk science: chemistry of milk, physical properties, milk microbiology, factors affecting composition • Processing unit operations: separation, standardisation, pasteurisation, sterilisation, homogenisation, concentration • Product technology: fluid milk, cream, butter, cheese, ice cream, dried milks and indigenous dairy products • Quality and safety: quality control, chemical quality assurance, packaging technologies, hygiene practices	**10**	Not yet scheduled
10	**Food Processing Technology** • Non-thermal technologies: microfiltration, high pressure processing, ultrafiltration, reverse osmosis, ultra-high voltage electric fields, cold plasma • Nutraceuticals and functional foods; junk foods • Preservation methods: thermal processing, pasteurisation, concentration, canning, dehydration, freezing, fermentation, irradiation, food additives • Aseptic preservation; hurdle technology; hydrostatic pressure technology; microwave processing • Innovative thermal technologies: ohmic, dielectric, infrared and induction heating	**10**	Not yet scheduled
	Total	**120**	