

B.VOC. DEGREE EXAMINATION, JUNE 2018**Sixth Semester****FOOD TOXICOLOGY****(For B.Voc. Programme in Food Processing Technology)**

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Question).*Answer all questions.**1 mark each.*

1. Toxin.
2. Toxicant.
3. Phytoalexins.
4. Xenobiotics.
5. Botulin.
6. Aflatoxin.
7. Environmental toxicant.
8. Radionuclides.
9. HACCP.
10. Polycyclic aromatic hydrocarbon.

(10 × 1 = 10 marks)

Part B (Answer Briefly)*Answer any eight questions.**2 mark each.*

11. Classifications in toxicology.
12. Safe food and Nutrition.
13. Natural toxicants.
14. Inhibitors of enzymes.
15. Antagonists of vitamins.
16. Bacterial exotoxin.

Turn over

17. Food borne diseases through bacteria.
18. Lethal dose.
19. Harmful effects of lead.
20. Toxic proteins.
21. Harmful effects of pesticides.
22. Microwave energy.

(8 × 2 = 16 marks)

Part C

*Answer any **six** questions.
4 marks each.*

23. Describe the principles of food toxicology.
24. Discuss about the indicators of toxicity.
25. Write about the natural carcinogens in animal and plant materials.
26. Discuss about the food borne diseases through viruses.
27. Write about the organic environmental contaminants of industry.
28. Discuss about the health effects of nitrate and nitrites
29. Discuss about the chemical changes during frying of foods.
30. Write about the radiation in food toxicology.
31. Discuss about the biologically active nitro compounds.

(6 × 4 = 24 marks)

Part D (Long Answer Questions)

*Answer any **two** questions.
15 marks each.*

32. Discuss in detail about the scope, history and development of toxicology.
33. Explain in detail about the plant and animal toxins.
34. Discuss in detail about the mycotoxins their production, properties and parameters affecting microbial growth in food.
35. Discuss in detail about the various toxicants formed in processed foods.

(2 × 15 = 30 marks)