

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2024  
(Fourth Semester)

Branch – FOODS AND NUTRITION

**FOOD TOXICOLOGY**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Find which among the following is dioxin?  
(i) Pesticide (ii) Heavy metal  
(iii) Adulterant (iv) Environmental contaminant
- 2 Identify the following contain cyanogenic glycosides.  
(i) Algae (ii) Cassava  
(iii) Parsnips (iv) Red Kidney beans
- 3 All of the following symptoms can occur with ciguatera poisoning except  
(i) Myalgias (ii) Flushing  
(iii) Metallic taste (iv) Reversal of temperature sensation
- 4 Choose the toxin that is present in wild mushroom.  
(i) Solanines (ii) Chaconine  
(iii) Muscarine (iv) Mycotoxin
- 5 Name the alkaloid found in tobacco.  
(i) Nicotine (ii) Caffeine  
(iii) Cocaine (iv) Morphine

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. Explain the terms mutagenesis and Oncogenesis.  
OR  
b. Illustrate about absorption of Xenobiotics.
- 7 a. State the ill effects of goitrogens.  
OR  
b. Produce the impact of argemone oil poisoning.
- 8 a. Discuss the toxic effects of lead poisoning.  
OR  
b. Classify the types of pollutants on algae.
- 9 a. Outline the symptoms of aflatoxin contamination.  
OR  
b. State the sources and biological effects of radio active nuclides.
- 10 a. Choose the characteristics of LSD and marijuana.  
OR  
b. Show the toxic effects of poly brominated bi phenyls.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Elucidate the effects of toxins on nutrition.  
OR  
b. Analyze the isolation of toxicants by chromatography.
- 12 a. Construct the toxic effects and detoxification of edible oil toxins.  
OR  
b. Criticize the impact of psychoactive and vaso- active substances on health.
- 13 a. Analyse the impact of microbial pollutants of ground water.  
OR  
b. Predict how foods are contaminated by packaging materials.
- 14 a. Determine the sources, mode of contamination and symptoms of botulism poisoning.  
OR  
b. Elaborate on the toxic effects and safe levels of use of any six food additives.
- 15 a. Discuss the effects of thermal pollutants on environment.  
OR  
b. Highlight on any two methods of solid waste disposal.

Z-Z-Z

END