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22NDP419N

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2025
(Fourth Semester)

Branch – **FOODS AND NUTRITION**

FOOD TOXICOLOGY

Time: Three Hours Maximum: 75 Marks

SECTION-A (10 Marks)
Answer **ALL** questions
ALL questions carry **EQUAL** marks (10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Identify the teratogen which cause abnormalities in foetus? (a) lycopenes (b) cocaine (c) tocopherols (d) polyphenols	K1	CO1
	2	State the level of arsenic concentration in water is found safe according to BIS in India? (a) 0.01 mg/L (b) 0.05 mg/L (c) 0.08 mg/L (d) 1.0 mg/L	K2	CO2
2	3	Indicate the major source of Favism. (a) Fava Peas (b) Fava Roots (c) Fava Beans (d) Potato	K1	CO2
	4	Name the predominat source of the natural toxin gossypol. (a) Cotton seed meal (b) grount nut meal (c) neem seed meal (d) soybean meal	K2	CO2
3	5	Which among the following algal toxins responsible for neuro toxic effects? (a) scaritoxins (b) brevetoxins (c) palytoxins (d) maitoxins	K1	CO1
	6	Identify the migrant seen in meat packaging as cellulose is the food contact material. (a) triacetin (b) antimony (c) adipates (d) organo tins	K2	CO2
4	7	Name the bactetium that produces bongkrek acid in fermented Coconut. (a) *Clostridium Sp.* (b) *Pseudomonas Sp.* (c) *Burkhoderia gladioli* (d) *Bacillus subtilis*	K1	CO3
	8	Identify the type of poisoning caused by the pesticide Organophosphates. (a) repellants (b) physical toxicants (c) nerve poisoning (d) muscle poisoning	K2	CO2
5	9	LSD stands for (a) lysergic acid diamine (b) lysergic acid diethyl (c) lysergic acid diethylamide (d) lysergic acid dioxide	K1	CO2
	10	Choose the chemical which prevents botulism in processed meat? (a) Sodium Nitrate (b) Sodium Benzoate (c) Sulphates (d) MSG	K2	CO1

Cont...

SECTION - B (35 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Infer the difference between dose effect and dose response.	K2	CO1
		(OR)		
	11.b.	Illustrate about the quantitative determination of toxicants in foods.		
2	12.a.	Identify the toxic effects of haemagglutinins and cyanogens.	K3	CO4
		(OR)		
	12.b.	Organise the toxic effects caused by monosodium glutamate and tryptamines in human.		
3	13.a.	Construct the problems of water pollution.	K3	CO4
		(OR)		
	13.b.	Identify the toxic effects of mercury and arsenic in human.		
4	14.a.	Analyse the sources and toxic effect of mushrooms.	K4	CO4
		(OR)		
	14.b.	Inspect the acute and chronic toxic effects of Bongkrek toxins.		
5	15.a.	Examine the toxic effects of opiates and nicotene in human.	K4	CO5
		(OR)		
	15.b.	Categorize the toxic effects of polychlorinated biphenyl Contaminants.		

SECTION -C (30 Marks)

Answer **ANY THREE** questions

ALL questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Elaborate the process of absorption and distribution of xenobiotics in human system.	K4	CO2
2	17	Elucidate about the toxic effects of dietary toxins and suggest treatments.	K4	CO4
3	18	Analyse how the packaging materials cause food contamination and ill health.	K4	CO4
4	19	Assess the toxic effects of microbial toxins in human.	K5	CO4
5	20	Interpre the methods of solid waste disposal in detail.	K5	CO4

Z-Z-Z END