

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2024
(Second Semester)

Branch – FOOD TECHNOLOGY MANAGEMENT

FOOD TOXICOLOGY AND SAFETY

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 principle of quality control of food. a) Product specification b) Ledger maintenance c) Raw material control d) Banking	K1	CO1
	2	Identify the factor that cause food spoilage. a) Preservatives b) Moisture c) Atmospheric packaging d) Sodium chloride	K2	CO1
2	3	Which of the following is an intentionally added chemical? a) Pesticides b) Preservatives c) Herbicides d) Bark of plants	K1	CO2
	4	Select the major cause of food borne illness. a) Enzymatic Contamination b) Physical Contamination c) Chemical Contamination d) Microbial Contamination	K2	CO2
3	5	Soya bean contain _____ anti-nutritional factor. a) saponin b) alkaloid c) protease d) phytosterol	K1	CO3
	6	Which compound are also mentioned as anti-nutritional factor? a) alkaloid b) heavy metal c)oxalate d) phenol	K2	CO3
4	7	With respect to which of the following properties of food does food irradiation prove a disadvantage? a) Flavor b) Tenderness c) Microbial growth d) All of the mentioned	K1	CO4
	8	Dioxin is a _____. a) pesticide b) heavy metal c)adulterant d) Environmental Contamination	K2	CO4
5	9	What is an example of a biological hazard? a) Salmonella b) Antibiotics c) Cleaners d) Dirt	K1	CO5
	10	The addition of these adulterants lowers the _____ value of food. a) Substance b) Quality c) Nutrients d) Quantity	K2	CO5

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.	Classify the different types of food hazards.	K4	CO1
	(OR)			
	11.b.	List the functions of Indian safety standards.		
2	12.a.	Recommend on safe food handling procedure.	K5	CO2
	(OR)			
	12.b.	Outline the importance of hygiene and sanitation of fruit and vegetable industry.		
3	13.a.	Identify the route of toxicant exposure and absorption.	K3	CO3
	(OR)			
	13.b.	Choose the anti-nutritional compound and explain which affects the bioavailability of nutrients.		
4	14.a.	Interpret on premelanoidin from maillard direction.	K3	CO4
	(OR)			
	14.b.	Discuss on toxicity from additive and adulterant.		
5	15.a.	Explain the environmental contaminant in food.	K4	CO5
	(OR)			
	15.b.	Analyze the toxicity of food additives.		

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	Explain any four international standards on Food Safety.	K5	CO1
2	17	Examine the factors leading to food borne illness.	K4	CO2
3	18	Criticize on naturally occurring toxicants from sea foods.	K5	CO3
4	19	Explain the importance of safety food produced by genetic engineering.	K4	CO4
5	20	Deduct the chemical and biological method of toxicants in food	K4	CO5

Z-Z-Z

END