B.VOC DEGREE REGULAR/REAPPEARANCE EXAMINATIONS, MARCH 2025

Sixth Semester

B.Voc Agro Food Processing

AFP6G03 - FOOD TOXICOLOGY

2018 Admission Onwards

3AB7DDD1

Time: 3 Hours   Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Give a neat diagram of dose-response curve.

2. Use of pesticides presents unique risks to human health. Justify the statement.

3. Draw the chemical structure of pyrrolizidine alkaloids.

4. How can cyanide poisoning be treated?

5. What are the beneficial effects of flavanoids?

6. Write down the different types xenobiotics.

7. Write the intrinsic & extrinsic factors affecting C. botulinum growth.

8. What are deoxinivalenol and zeralenone?

9. Write down the uses of nitrite and nitrate in foods.

10. Write down some of the toxicants formed in processed foods.

11. What are the major changes occurs during thermal processing of foods?

12. What are the major changes occurs during microwave heating?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. How can be identify a toxin from different food samples?

14. Give a detailed note on favism and its effects.

15. Write a note on protease inhibitors.

16. Explain about Escherichia Coli Infection.

17. Discuss about some food borne infection caused by protozoa.

18. Write a short note on environmental toxicants.

19. Briefly explain the role of pesticides in food chain.

20. Write in detail about the occurrence of nitrosamines in various foods.

21. Write a note on benzopyrene with its toxicity and mode of action.

(6×5=30)

Part C

Answer any **two** *questions.*

Each question carries **15** *marks.*

22. Describe the natural carcinogenes present in different foods.

23. Discuss in detail about the parameters affecting microbial growth in food.

24. Explain in detail about the effects of different heavy metals in foods.

25. Discuss on the chemical compounds formed during processing and storage of foods.

(2×15=30)