



QP CODE: 25021655



25021655

Reg No : .....

Name : .....

**B.VOC DEGREE REGULAR/REAPPEARANCE EXAMINATIONS, MARCH 2025**

**Sixth Semester**

B.Voc Food Processing Technology

**FPRT6G2T - FOOD TOXICOLOGY**

2018 Admission Onwards

E671BF8C

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Comment on the history of toxicology.
2. Principles of food toxicology.
3. A short note on any 2 branches of toxicology.
4. Explain scombrototoxic fish poisoning.
5. Define toxic protein.
6. Define hazard and toxicity.
7. Make a note about the causative organism of botulism.
8. Comment on botulin.
9. List down the symptoms of mercury poisoning.
10. Comment on HAA.
11. List out the hazardous compounds arising from processing and storing of foods.
12. What are the changes in physical appearance of food during frying?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Write a detailed note on the impacts caused due to algal bloom.
14. Explain toxicity caused by glycoalkaloids.





15. Write a short note on cyanogenic glycosides and phenols.
16. Make a short note on microbial toxin.
17. Discuss the ways to prevent mycotoxin contamination in food crops.
18. Differentiate between extrinsic and intrinsic factors.
19. How toxic substance in environment affect human health?
20. Write a note on toxicants formed in processed foods.
21. Enlist the health risk caused by UV rays.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Write an essay on safe foods and nutrition.
23. Explain about the toxin present in the cassava plant and how we can reduce its toxicity.
24. Write an essay on the topic "food toxicant".
25. Explain in detailed about health issues caused by nitrogen compounds.

(2×15=30)

