

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 7995

L

Unique Paper Code : 2203030019

Name of the Paper : Food Toxicology

Name of the Course : B.Sc. (H) Food Technology NEP-UGCF

Semester : VIII, DSE

Duration : 2 Hours

Maximum Marks : 60

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt any **four** questions in all.
3. **All** questions carry equal marks.

Q.1 Explain briefly (*any 5*)

(5x3)

- i. ADI
- ii. Mutagenicity
- iii. In vivo studies
- iv. Shellfish toxins
- v. Dioxins
- vi. Polycyclic aromatic hydrocarbons

Q.2 Justify the following statements with appropriate examples (*any 3*)

(3x 5)

- i. Excess of dietary supplements can also lead to adverse health effects
- ii. Veterinary drug residues are associated with health and economic risks
- iii. Exposure to heavy metals can be reduced by taking concrete steps
- iv. Common plants we consume also have toxins

Q.3 (a) Discuss how contamination of food with pathogenic bacteria leads to adverse health consequences and what steps need to be taken for managing the risk. Support your answer by giving examples of at least 4 pathogenic bacteria. (10)

(b) What do you understand by acute and chronic toxicity? Explain giving example of any two hazards. (5)

P.T.O.

Q.4 (a) What are the adverse effects of consuming food contaminated with pesticide residues? How can the exposure to pesticides be reduced? (8)

(b) How are animal experiments on reproductive toxicology designed? (7)

Q.5 Write short notes on: (*any 3*) (3x5)

- i. Algal toxins
- ii. Mycotoxins
- iii. Heavy metal toxicity
- iv. Microplastics – an emerging threat

Q6. (a) Explain giving examples of food contact materials which can pose a hazard. (8)

(b) What are the factors affecting toxicity of substances? (7)