

DKM COLLEGE FOR WOMEN AUTONOMOUS
DEPARTMENT OF FOODS AND NUTRITION
FOOD SAFETY AND TOXICOLOGY

Sub code- 15CPFN1D

CLASS – I MSC

UNIT-I

6 Marks Questions

1. What are the different types of food safety hazards?
2. Explain the chemical hazards with examples.
3. Explain the physical hazards with examples
4. Explain the biological hazards with examples
5. Write a note on factors affecting food safety.
6. Enumerate the importance of safe foods.
7. Explain the impact of health and its control measures.
8. Explain the natural toxins.
9. Explain the environmental pollutants from chemical origin
10. Explain the antibiotics, heavy metal from Hazards of physical and chemical origin

10 Marks Questions

1. Enumerate on the Hazards of Physical and chemical origin with special reference to food safety.
2. Explain the natural food contaminants and contaminants from packaging materials.
3. Explain the types of hazards and importance of safe foods.

UNIT-II

6 Marks Questions

1. Write about the food hazards that arise due to Eukaryotes.

2. Write a note on seafood and shell food poisoning.
3. Write about the notes on Mycotoxins
4. Enumerate the Indicator organisms

10 Marks Questions

1. Discuss in detail on the Food hazards of Bacterial and Viral origin.
2. Enumerate the food borne pathogens

UNIT-III

6 Marks Questions

1. Write the short notes on temperature control
2. Explain the food storage
3. Enumerate the product design
4. Explain the Hygiene and Sanitary measures to be followed by Food service personnel.
5. Explain the sources of contaminations
6. Enumerate the waste disposal
7. Explain the Pest and Rodent control.
8. Explain the food safety measures.
9. What are the various personal hygiene measures to be followed to enhance food safety?

10 Marks Questions

1. Explain the following
 - a) Control methods using physical and chemical agents.
 - b) Pest and Rodent Control.
2. Explain the control of parameters and temperature control.

UNIT-IV

6 Marks Questions

1. How will you assess surface sanitation and Personal Hygiene?
2. Explain the basic steps involved in the detection of food borne pathogens.

3. Explain the water analysis.
4. How will you assess the microbiological standards?
5. Write the short notes on sampling.

10 Marks Questions

1. Discuss about the followings
 - a) Microbiological standards and limits for processed food and water
 - b) Microbiological Assessment and Categories of food based on microbial quality.

UNIT-V

6 Marks Questions

1. Explain any two standards and laws related to food.
2. Write the Indian Food Regulatory Regime.
3. Write the Global scenario of food laws and standards

10 Marks Questions

1. Enumerate the Indian Food regulatory regime on a Global perspective.
2. Give the current Global scenario of food laws and standards.