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Course Name: M.Sc. Toxicology, Semester-II End term Examination (2022-23)

Paper Name: Food and Cosmetics Toxicology
Time: 2.5Hrs

Paper Code: MTX CC 201
Maximum Marks: 60

Note: This paper has 3 section A, B and C, Attempt all the three sections.

Section A: Answer all the questions; Section B: Answer any 2 out of 5; Section C: Answer all the questions, each question has an internal choice

Abbreviations Used

CO-Course Outcome, PO-program Outcome, BTL-Bloom Taxonomy Level: BT level 1- Remember; BT level 2-Understand; BT level-3 Apply; BT level 4 Analyse; BT level 5- evaluate, BT level 6 Create

SECTION A

I Very Short Type Questions (Marks 1X20)

Q1.	Mark true/false. <u>IF FALSE CORRECT THE STATEMENT</u>	Marks	BTL-	CO	PO
1.	UV- mediated skin darkening is triphasic	1	2	2	1
2.	Amatoxins do not bind to albumin	1	2	1	3
3.	Antivitamins have antimicrobial activity	1	1	1	2
4.	Algae bind with cholesterol to bring about membrane disrupting effects	1	1	2	1
5.	Intravenous mannitol infusion is the most studied therapy for Ciguatera Fish Poisoning	1	2	4	3
6.	Lead toxicity is related with home renovation	1	4	4	2
7.	Hg inhibits the concentration of melanin	1	4	1	1
8.	One of the important parabens is p- phenylenediamine	1	2	3	3
9.	Most of the melanin in skin is found in keratinocytes	1	1	2	2
Fill in the blanks					
10.	A toxic glykoalkaloid dose is _____mg/kg body weight	1	1	1	1
11.	Saponins swell and rupture erythrocytes to release _____	1	3	2	1
12.	Cruciferous plants (genus <i>Brassica</i>) are goitrogenic because they contain _____	1	2	1	2
13.	BHT affects calcium homeostasis and signal transduction, which may lead to _____	1	4	3	4

14	At high AFB1 concentrations _____ is the major producer of AFBO formation	1	3	2	4
Write one word for the following				1	
15	Having detectable food-specific IgE which can be a precursor to the development of clinical food allergy	1	1	3	4
16	The toxin which interferes with the transmission of signals from nerves to muscles by blocking sodium channels	1	1	1	1
17	The enzyme inhibitor that have a molecular weight of about 21.5 KDa with two disulphide bridges and possess a specificity directed mainly against trypsin	1	1	3	3
18	The food contaminants which are not chemically or biologically degradable. Once released into the environment, principally due to industrial or mining activities, they can remain for hundreds of years	1	1	2	2
19	Individuals with Glucose-6-phosphate dehydrogenase deficiency experience adverse reaction to certain foods	1	1	2	3
20	Substances that help to control the acidity or alkalinity of food products	1	1	1	1

SECTION B

Long type Question (Attempt any two out of four) (Marks 2X10)

Q3		Marks	BTL-	CO	PO
1.	Explain quality control of cosmetics. What are the objectives and different types of quality control? Explain the role of agencies in launching a cosmetics finish product.		2	1	2
2.	Write short notes with adequate examples, diagrams on a- Mushroom poisoning and phases of <i>A. phalloides</i> toxic syndrome b- Puffer fish toxicity and its management c- Food borne bacterial illness d- BHT and BHA food additives e- Teratogens		1	3	2
3.	Describe Fitzpatrick scale and associated UV risk		4	2	1
4.	Explain the agricultural and industrial contaminants in foods, their incorporation to foods, its metabolism and effect on human health. Use adequate illustrations and examples.		3	2	1

SECTION C

Short-type Questions. (Attempt all questions) (4 X5)

Q.4	Explain the following	Marks	BTL-	CO	PO
1.	Why IgG- mediated food allergic reaction have usually rapid onset.	4	1	1	2
2.	Why does the amount and type of epidermal melanin is the main factor that determines skin complexion	4	2	3	2
3.	What are food additives? List and explain any four types of food additives	4	2	2	1
4.	Explain four different ways by which metal contamination in food is accomplished	4	1	2	1
5.	Define the following in 3-4 lines each (0.5 MARKS EACH) 1- Enzyme inhibitors 2- Red tide 3- Glykoalkaloid 4- Anaphylaxis 5- Melanin 6- Thyroid function test 7- Micriomass teratogen test 8- Emulsifiers	4	1	1	2