

(23A & A-20)

Seat No.: _____

No. of Printed Pages : 2

SARDAR PATEL UNIVERSITY
T. Y. B. Sc. (SIXTH SEMESTER) EXAMINATION
2017

TUESDAY, 28th MARCH

Time: 10.00 a.m. to 1.00 p.m.

US06CENV02 (ENVIRONMENTAL SCIENCE)
(ENVIRONMENTAL TOXICOLOGY)

Note: 1. Answers of all the questions (including multiple choice questions) should be written in the provided answer book only

2. Figures to the right indicate the full marks of sub question

3. Draw neat and labelled diagrams wherever necessary

Maximum Marks: 70

Q. 1. Multiple choice questions

(10)

1. Contaminant transport in air occurs primarily by _____ processes.
a. Diffusional b. Decompositional c. Evaporational d. All of these
2. _____ can lead to both increase and reduction in exposure.
a. Solubility b. Adsorption c. Volatility d. Non-solubility
3. _____ is a method of preserving food in an edible anti-microbial liquid.
a. Pickling b. Sugaring c. Vacuum-Packing d. Heating
4. _____ is the best practice documenting hazard evaluations in detailed and standardized way.
a. Anticipation b. Evaluation c. Recognition d. Prevention
5. An infection caused by *Shigella* bacteria is known as _____.
a. Bacillary Dysentery b. Shigellosis c. Both of these d. None of these
6. Drinking water level of 0.6-0.8 ppm of Arsenic caused _____ disease in Latin America.
a. Itai-Itai b. Minamata c. Black-foot d. Foot and Mouth
7. Renal carcinoma is observed in mammals with chronic exposure to _____.
a. Chromium b. Cadmium c. Lead d. Cyanide
8. _____ chromium is powerful oxidant and can pass through RBC membrane.
a. Divalent b. Trivalent c. Pentavalent d. Hexavalent
9. Eating or drinking a product not meant to be consumed may cause _____.
a. Polle's syndrome b. Homicide c. Autointoxication d. Unintentional intoxication
10. Substances, used to preserve food by retarding deterioration, rancidity or discolouration due to oxidation are called _____.
a. Antioxidants b. Anticaking agents c. Pickling agents d. Antimicrobial agents

- Q. 2. Answer the following questions in short (Any Ten) (20)**
1. What is occupational Toxicology?
 2. What is Accumulation *sensu lato* and *sensu stricto*?
 3. What is chemodynamics?
 4. Write about role of Industrial Hygienist
 5. Write briefly on burial method
 6. Write a short note on food preservation
 7. What is Itai Itai disease?
 8. Write the sources of Arsenic
 9. Write the symptoms of fluoride toxicity.
 10. What is food intolerance?
 11. Name common food contaminants
 12. What is homicide?
- Q. 3. What are biomarkers? Write a detailed note. (10)**
- OR**
- Q. 3. (a) (a) Describe about transport of toxicants in soil environment (05)**
(b) Write a note on Ecotoxicological risk assessment (05)
- Q. 4. (a) Write differences between Industrial hygienists and Occupational Hygienist (05)**
(b) Explain in detail: Food contamination caused by bacteria (05)
- OR**
- Q. 4. (a) Write a note on General Guidelines to Prevent Food Poisoning (05)**
(b) Discuss Food Protection Program and National diet and nutrition survey (05)
- Q. 5. (a) Write a short note on: Minamata disease (05)**
(b) Write a note on Chromium Toxicity (05)
- OR**
- Q. 5. (a) Illustrate the Preventive measures of Cadmium toxicity (05)**
(b) Describe the toxic effects of Lead (05)
- Q. 6. (a) Name direct food additives and describe any one in detail (05)**
(b) Write briefly about acute and chronic intoxication (05)
- OR**
- Q. 6. Write a detailed note on safe home food storage (10)**
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