

**W1-2-60-1-6**

## JOMO KENYATTA UNIVERSITY

**OF**

**AGRICULTURE AND TECHNOLOGY**

# University Examinations 2014/2015

**YEAR II SEMESTER II EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN FOOD SERVICE AND HOSPITALITY MANAGEMENT**

**AFM 2209: FOOD TOXICOLOGY**

**DATE: APRIL 2014 TIME: 2 HOURS**

**INSTRUCTIONS: ANSWER ALL QUESTIONS IN SECTION A AND**

**ONLY ONE QUESTION IN SECTION B.**

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**SECTION A: (30 MARKS]**

Q1. Explain the relationship between hazard and risk of toxicology of a substance. (8 marks)

Q2. Outline the different ways by which food can get contaminated with toxic metal residue. (5 marks)

Q3. With specific examples explain the mechanisms of action of phase I and phase 2 detoxification enzyme. (10 marks)

Q4. Outline the consequences of consuming food contaminated with Aspergillus flavus. (4 marks)

Q5. Explain why determination of staphylococcus occurs cell courts may not be a good indicator of the level of S. Aureus enterotoxin in food sample. (3 marks)

**SECTION B: (EACH QUESTION CARRIES 22 MARKS]**

Q9. Discuss the occurrence and effects of common food allergies.(20 marks)

Q10. Discuss the occurrence and effects of endogenous toxicants

in legumes. (20 marks)

Q11. Discuss oxidative stress as a mechanism of metal induced

toxicity. (20 marks)