

**22U5108**

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Name: .....

Reg.No: .....

**FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2025**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC21U SDC5 FT15 - FLAVOUR TECHNOLOGY AND SENSORY EVALUATION**

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A (Short answer questions)**

Answer *all* questions. Each question carries 2 marks.

1. Write a short note on reaction flavours.
2. How temperature affects flavour stability?
3. Write advantages and disadvantages of solvent extraction.
4. What is umami?
5. Write the role of taste buds.
6. What are the three major components for the successful implementation of sensory evaluation?
7. Define preparation room in sensory lab.
8. Define physiological errors.
9. Define triangle test.
10. Define texture analyser.
11. Define sensitivity.
12. Define legal issues related to flavour.

**(Ceiling: 20 Marks)**

**Part B (Short essay questions - Paragraph)**

Answer *all* questions. Each question carries 5 marks.

13. Write a short note on gas chromatography-olfactometry.
14. What are the characters and manufacturing process of essential oils?
15. Write in detail about threshold and its types.
16. Write about sampling requirements.
17. Write about two sample test with evaluation card.

18. Write about sensory panel.
19. Write about flavours role of sensory evaluation.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. The question carries 10 marks.

20. Explain in detail about Statistical Methods for Sensory Evaluation.
21. Write in detail about Sensory evaluation of flavours.

**(1 × 10 = 10 Marks)**

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