

19U5101

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Name:

Reg. No:

FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2021

(Regular/Supplementary/Improvement)

CC18U SDC5 SE23 - SENSORY EVALUATION OF FOOD

(Food Processing Technology – Skill Component Course)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

Part A

Answer *all* questions. Each question carries 1 mark.

1. What is sensory panel?
2. How many scales are in the Hedonic test?
3. What is a Duo-trio test?
4. What are the basic tastes of human beings?
5. Which is the instrument used to assess the finish property of food?
6. Which test is used to determine a set of three samples?
7. What is paired comparison test?
8. What is the ideal temperature for a sensory booth?
9. What is discrimination test?
10. Define human senses.

(10 × 1 = 10 Marks)

Part B

Answer any *eight* questions. Each question carries 2 marks.

11. Explain sensory perception.
12. Define Hedonic scale.
13. Define psychophysics.
14. Comment on stimulus error.
15. Define perception.
16. Comment on logical error.
17. Explain about the equipment used in sensory evaluation.
18. Define panel selection.
19. What is a ranking test?
20. What is the difference between acceptance and preference test?
21. What is a triangle test?
22. Explain evaluation card.

(8 × 2 = 16 Marks)

Part C

Answer any *six* questions. Each question carries 4 marks.

23. What is sensory evaluation?
24. What is errors in sensory evaluation?
25. Write about TPA.
26. Explain about Discrimination test.
27. Write a note on environment and test room design.
28. Briefly explain numeric scoring test and hedonic ranking test.
29. Explain quantitative and qualitative tests.
30. Explain texture analyser.
31. Explain sample preparation and presentation.

(6 × 4 = 24 Marks)

Part D

Answer any *two* questions. Each question carries 15 marks.

32. Write an essay on sensory tests.
33. Explain about sensory testing requirements for sensory evaluation.
34. Describe sensory evaluation and its importance in the food industry.
35. Describe subjective and objective methods of sensory evaluation.

(2 × 15 = 30 Marks)
