

20U5110

(Pages: 2)

Name:

Reg. No.....

FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022

(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 the following questions. Each question carries 1 mark.

1. The scientific word for sense of smell is
2. The number of sense organs in human body is
3. What is the ideal temperature for panel booth?
4. Thomas is doing a test that consists of three food samples, two of which are the same and one that is different. Thomas would then determine which of the sample is the odd one out. What kind of sensory evaluation test is this?

Match the following:

- | | | |
|---------------------------|---|------------------------|
| 5. Discriminative Testing | - | Flavour profile |
| 6. Sensory panel | - | Hedonic scale |
| 7. Descriptive Analysis | - | Trained panel |
| 8. Tongue | - | Taste and aroma |
| 9. Affective Testing | - | Paired comparison test |
| 10. Flavour | - | Taste buds |

(10 × 1 = 10 Marks)

PART B

Answer any *eight* questions from the following. Each question carries 2 marks.

11. Write a note on sample preparation for sensory evaluation?
12. What is an evaluation card?
13. What is Psychophysics?
14. Define duo-trio test.
15. What are taste buds?
16. What are physiological errors?
17. Which are the variables affect the sensory evaluation?
18. What is a sensory threshold?

19. Which are the basic tastes of a human being?
20. Write a note on consumer panels?
21. What is the importance of color and lighting in a tasting booth?
22. What is numeric scoring test?

(8 × 2 = 16 Marks)

PART C

Answer any *six* from the following questions. Each question carries 4 marks.

23. Briefly describe on discrimination tests.
24. Describe on environment and test room design of sensory evaluation?
25. How sensory evaluation takes place in a food industry?
26. What is the difference between a duo-trio test and a triangle test?
27. What are the reasons for testing food quality? Name at least two sensory tests that can be used with suitable examples.
28. What is the importance of sensory evaluation in the food industry?
29. Outline the process by which you would select and train a taste panel.
30. What are things to be done for sample preparation?
31. What is hedonic scale? Give two circumstances in which it can be used.

(6 × 4 = 24 Marks)

PART D

Answer any *two* from the following. Each question carries 15 marks.

32. Write an essay on the significance and application of sensory evaluation in food industry.
33. Explain on different sensory tests and describe the different tests with suitable examples.
34. What is a score card? Explain its importance in sensory evaluation and design a score card for an experiment you might conduct in the laboratory.
35. Explain in detail the practical requirements for conducting sensory tests.

(2 × 15 = 30 Marks)
