

21U5110

(Pages: 2)

Name:

Reg.No:

FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

CC21U SDC5 FT15 - FLAVOUR TECHNOLOGY AND SENSOR EVALUATION

(Food Processing Technology)

(2021 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. What are the factors affecting maillard reaction?
2. Write advantages and disadvantages of solvent extraction.
3. What is flavour emulsion?
4. Define sensory evaluation.
5. Write three types of threshold.
6. Define reception in sensory lab.
7. Define pannel booth.
8. Define sample preparation.
9. Define carryover effect.
10. Define trained pannel.
11. Define consumer pannel.
12. Define the responsibilities of flavourist.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. How to increase stability of flavours?
14. Explain mass spectrometry.
15. Write different sensory perceptions.
16. Write about approach of screening for pannelist.
17. Write the evaluation card of duo trio test.

18. Write about hedonic ranking test with evaluation card.

19. Write about Natural and artificial flavours.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Write in detail about the Statistical Methods for Sensory Evaluation with evaluation card.

21. Write in detail about Sensory evaluation of flavours.

(1 × 10 = 10 Marks)
