

QP CODE: 18103348



Reg No :

Name :

B.Sc. DEGREE (CBCS) EXAMINATION, NOVEMBER 2018

Third Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FS3CRT09 - SENSORY EVALUATION

2017 Admission Onwards

86B018E9

Maximum Marks: 80

Time: 3 Hours

Part A

Answer any **ten** questions.

Each question carries **2** marks.

1. Give major two appearance factors in selecting fresh fruits
2. Define rheology
3. List out the rules to be followed during the preparation of evaluation card
4. Define trained panel members
5. Define umami
6. Define mastication
7. Explain descriptive test
8. Demonstrate an outline for the evaluation card for sensitivity threshold test
9. List out the objectives of scoring test
10. Distinguish between statistic and parameter
11. Define hypothesis
12. Define mode

(10×2=20)

Part B

Answer any **six** questions.

Each question carries **5** marks.

13. Discuss on the off flavours developed during storage and deep frying of oil
14. Describe about the requirements for a preparation room
15. Discuss on the importance the importance of sample coding
16. Explain about flavour perception





17. Explain how sound is perceived
18. Explain in detail about difference test
19. Describe about the sensory tests which will you apply in case of product improvement
20. Explain briefly about measures of dispersion
21. Explain briefly about tests of significance

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Explain about the sensory parameters to judge the quality of food
23. Explain briefly about the safety of assessment procedure during sensory evaluation
24. Explain in detail about colour perception
25. Explain in detail about the sensory test for evaluating consumer acceptance and preference

(2×15=30)

