QP CODE: 21101963

21101963

Reg No : .....

Name : .....

B.Sc DEGREE (CBCS)EXAMINATION, AUGUST 2021

Third Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS3CRT09 - SENSORY EVALUATION

2017 Admission Onwards

E3764ED2

Time: 3 Hours Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. List out the limitations of sensory evaluation.
2. Discuss on the extrinsic attributes of the food.
3. List out the characteristics of testing booth.
4. Discuss on sample presentation.
5. Define gustation.
6. Define receptors.
7. Explain two sample difference test.
8. List out the types of scoring test.
9. List out the applications of rating tests.
10. Discuss on the Importance of data analysis in sensory evaluation.
11. Define variance.
12. Define degrees of freedom.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Discuss on flavour perception.
14. Explain briefly about the preparation of evaluation card.

15. Explain in detail about the criteria for the selection of panel members and discuss on different categories of panel members.

16. Explain briefly about the classification of sensory mouthfeel in relation to the textural characteristics of food.

17. Draw neat diagram of anatomy of eye and mention about major parts involved in colour perception.

18. Briefly explain about flavour profile method.

19. Give an outline for the evaluation card for sensitivity threshold test.

20. Explain briefly about the characteristics of good hypothesis.

21. Discuss on measures of central tendency.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain in detail about the texture measurement of the food.

23. Examine about the do's and don’t's in a testing area while evaluating a sample.

24. Define olfaction and explain in detail about theories of olfaction.

25. Explain in detail about the sensory test for evaluating consumer acceptance andpreference.

(2×15=30)