TB155515A	Reg. No
	Name

B.VOC.DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2017 SEMESTER V- CORE COURSE (FOOD PROCESSING TECHNOLOGY) VFP5S19TB – SENSORY EVALUATION OF FOODS

Time: Three Hours Maximum Marks: 80

PART A

- I. Answer all questions. Each question carries 1 mark.
- 1. Explain the taste sensation on the tongue.
- 2. What is rheology?
- 3. Define flavor profile.
- 4. is used to determine the concentration of a sugar solution.
- 5. What is numeric scoring test?
- 6. Define psychological errors.

 $(6 \times 1 = 6)$

PART B

- II. Answer any seven questions. Each question carries 2 marks.
- 7. What is storage stability testing?
- 8. Explain the sample preparation.
- 9. Differentiate between chewiness and brittleness.
- 10. What are the reasons for testing food quality?
- 11. Discuss the environment and test room design for sensory evaluation.
- 12. What is two sample difference tests?
- 13. Write any two methods used for texture analysis of fruits and vegetables.
- 14. Define sensory evaluation.
- 15. Write about the importance of score card in sensory evaluation.
- 16. Write a short note on paired comparison test.

 $(7 \times 2 = 14)$

PART C

- III. Answer any five questions. Each question carries 6 marks.
- 17. What is hedonic scale?
- 18. Explain the requirements for an ideal panel members for sensory evaluation
- 19. Describe the textural characteristics of foods.
- 20. Explain about threshold test.
- 21. What is the difference between a duo trio test and a triangle test?
- 22. Write a short note on quantitative tests in sensory evaluation.
- 23. Write down the factors influencing measurements of sensory evaluation.
- 24. What is product development and design a score card for an experiment conduct in the lab.?

1

 $(5 \times 6 = 30)$

PART D

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

- 25. Classify the sensory tests with suitable examples.
- 26. Explain the in detail the importance of sensory evaluation in food industry.
- 27. Discuss the arrangements for sensory evaluation test controls.
- 28. Write down the importance of objective methods of sensory evaluation.

 $(2 \times 15 = 30)$