

TB205515V

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, NOVEMBER 2022
2020 ADMISSIONS REGULAR AND 2019, 2018 ADMISSIONS SUPPLEMENTARY
SEMESTER V - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)
VFPT5S15B18 - SENSORY EVALUATION OF FOODS

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. Name the basic tastes.
2. Define chemesthesis.
3. What are carriers?
4. Define score card with a neat diagram .
5. Enumerate the facilities required in a preparation room.
6. Illustrate the sample score card of paired comparison test.
7. Explain affective tests
8. Write the full form of AOAC.
9. Explain the use of Succulometer .
10. Define shear press.
11. What is shelf life?
12. What is consumer acceptance testing?

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Write a short note on sensory threshold.
14. Explain the location of a sensory test room.
15. Explain rating test with an example.
16. What is texture profile method?
17. Describe descriptive test.
18. Explain rheology.
19. Explain the criteria for panel selection.
20. Describe the importance of shelf life study.
21. Write a note on consumer acceptance testing.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain in detail the three major components for the successful implementation of sensory evaluation.
23. Discuss the discriminative tests in detail using score card for each.
24. Discuss in detail the subjective and objective methods of evaluation.
25. Define sensory evaluation and its application in food industry.