**B.VOC (C.B.C.S) EXAMINATION, NOVEMBER 2024**
**2022 ADMISSIONS REGULAR**
**SEMESTER V - SKILL (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. Define taste buds.

2. Define chemesthesis.

3. List out the major points for the arrangement of sensory evaluation area.

4. Enumerate the facilities required in a preparation room.

5. Identify palate cleansers.

6. Restate descriptive test.

7. What is a score card?

8. Define Gumminess? Give example.

9. Define penetrometer.

10. What is Rheology?

11. Examine the intrinsic and extrinsic attributes of food in consumer acceptance.

12. Name the two methods of shelf life study.

## Part B

**II. Answer any Six questions. Each question carries 5 marks**                   **(6x5=30)**

13. Define sensory evaluation and the various sensory attributes.

14. Sensory evaluation can be used for market understanding, product development and quality management process. Justify

15. Explain hedonic test and its importance with suitable example.

16. Explain numerical test illustrating score card.

17. Explain rating test with an example.

18. Enumerate the geometric characteristics with suitable examples.

19. What are the mechanical and geometrical characteristics of texture profile methods?

20. Enumerate the factors affecting food habits.

21. Write the role of questionnaire in consumer acceptance study.

## Part C

**III. Answer any Two questions. Each question carries 15 marks**                   **(2x15=30)**

22. Enumerate sample preparation and presentation.

23. Describe the descriptive texture profile method quoting two examples.

24. Describe texture in terms of subjective analysis and explain texture profile method .

25. Define sensory evaluation and its application in food industry.