

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086**  
**(For candidates admitted during the academic year 2016-17& thereafter)**

**SUBJECT CODE: 16VF/VM/SE56**  
**B.Voc. DEGREE EXAMINATION, NOVEMBER 2021**  
**FOOD PROCESSING AND QUALITY CONTROL.**

**COURSE : MAJOR CORE**  
**PAPER : SENSORY EVALUATION WITH LABORATORY WORK**  
**TIME : 3 HOURS** **MAX. MARKS: 100**

**SECTION – A** **(20 Marks)**

**ANSWER ALL THE QUESTIONS**

**I. Choose the correct answer: (10 x 1=10)**

1. The \_\_\_\_\_ tests are commonly used for selection of panelists.  
(a) Hedonic rating test (b) Sensitivity thresh hold test  
(c) Acceptance tests (d) Descriptive Tests
2. The \_\_\_\_\_ is used to measure differences between the observed and expected results for a given hypothesis.  
(a) Z test (b) F-test (c) Annova (d) Chi Square test
3. The study of rheological properties refers to \_\_\_\_\_ of the food.  
(a) Flavour perception (b) Textural and flow properties  
(c) Appearance (d) Shelf life
4. Terminal threshold refers to \_\_\_\_\_ above which there is no increase in the perceived concentration of the stimulus.  
(a) Mild concentration (b) Saturated Concentration  
(c) Small concentration (d) Medium concentration.
5. Flavour profile testing are done by \_\_\_\_\_ panelists only.  
(a) Untrained (b) Trained (c) Semi Trained (d) Randomly selected

**II. Fill in the blanks**

6. The condition called \_\_\_\_\_ indicates lack of smell.
7. The \_\_\_\_\_ is used to find the difference between sample means.
8. The hedonic rating test is categorized under \_\_\_\_\_ type of tests.
9. Natural flavours can be perceived due to the presence of \_\_\_\_\_ compounds.
10. The \_\_\_\_\_ measures the visco elastic properties of the dough.

**III. Explain the following (5x2=10)**

11. Standard Deviation
12. Recognition threshold
13. Tenderometer
14. Gustatory Receptors
15. Umami.

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**SECTION – B**

**Answer any TWO questions.**

**(15 x 2=30)**

16. Define Sensory Evaluation and Explain in detail the criteria required for selecting a panelist. Enumerate the type of panelists
17. What are sensory tests and how are they classified? Distinguish in detail subjective and objective evaluation. Write about instrumental methods for color measurement
18. Define Taste, Write in detail about process of taste perception along with description of different tastes.
19. Why is sensory testing essential in Food Industries? Enumerate in detail feature of a Sensory laboratory set up supporting with a diagram.

**SECTION – C**

**Answer any TWO questions.**

**(25 x 2=50)**

20. Answer the following questions
  - a. Explain the importance of score card.
  - b. Write details about Descriptive tests and its types.
  - c. You are provided with different varieties of mango for sensory evaluation. How would you perform a detailed profiling of the given samples?
21. Read the description carefully and answer the questions.

**‘An Orange Marmalade manufacturing company want to test its product position in the market. The company is comparing its product with the competitors’ samples. The superiority of the product will be determined based on the panelist preference on a nine-point scale’.**

  - a. Which sensory test would be used? Explain in detail
  - b. Draft a score card.
  - c. How would you determine the superiority of the sample after comparison- Justify

22. Observe the given picture carefully and answer the questions



You are served three samples of soya potato gravy for tasting.

- a. The given arrangement represents which test? Write in detail.
  - b. Which parameters would you consider to observe differences? Justify
  - c. Prepare a score card appropriate for the test.
  - d. Write in detail about the other difference tests
23. How are textures of foods characterized. Write in detail with examples measurement of texture in different foods. Indicate the glossary of textural terms used for different foods.

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