

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI-86
(For candidates admitted during the academic year 2016 – 2017 & thereafter)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2023
FOOD PROCESSING AND QUALITY CONTROL
FIFTH SEMESTER

COURSE : MAJOR CORE
PAPER : SENSORY EVALUATION WITH LABORATORY WORK
SUBJECT CODE : 16VF/VM/SE56
TIME : 2 HOURS

MAX.MARKS: 50

SECTION A

ANSWER ALL QUESTIONS:

(20 X 1 = 20)

I. Choose the Correct answer:

1. The sense of taste is perceived by tongue due to the presence of _____
a) Chewing and swallowing b) Taste buds only
c) Receptors only d) both taste buds and receptor
2. The _____ is used to measure differences between the observed and expected results for a given hypothesis.
a) Z test b) F-test c) Anova d) Chi Square test
3. _____ test is used to perform product evaluation and brand comparison.
a) Duo trio b) Triangle c) paired comparison d) all the above
4. Identify the qualitative descriptive test
a) Flavor profile b) numerical scoring c) hedonic rating d) composite scoring
5. Rheological properties of food define _____ of the food.
a) Flavour perception b) Textural and flow properties
c) Appearance d) Shelf life

II. Fill in the Blanks:

6. Natural flavours are perceived by the presence of _____ compounds.
7. _____ is a study of flow properties of a food matrix.
8. The use of trained panelists is mandatory to perform _____ testing
9. Rancidity is _____ of oil or fat
10. The hedonic rating test is _____ type of test.

III. State whether True or False:

11. Tenderometer is used to test quality of wheat
12. Slurping is a good tasting technique.
13. Descriptive methods provide a better characteristic representation of sample than comparison tests.
14. Visual appearance is enough to determine the sensory quality of a product.
15. The preparation room and the evaluation booth must be located close to each other.

IV. Answer in one or two lines:

16. Monadic Test
17. Sensory evaluation is mandatory in food industries. Justify
18. What is retronasal smell?
19. List the sensory characteristics of food
20. Standard Deviation

SECTION B**ANSWER ANY SIX QUESTIONS:****(6×3=18)**

21. Classify food flavours
22. Explain flavor profile of tomato Ketchup.
23. Distinguish between acceptance and preference
24. Enumerate the colour vision and appearance measurement of food.
25. Differentiate between subjective and objective methods of evaluation
26. What are the types of sensory panels?
27. You are provided with two samples of chips (Potato and Banana) Prepare a score card by assigning appropriate codes to the samples and write down your observation enabling the determination of the quality of the sample.
28. Define a) paired comparison test b) Ranking Test
29. What is Null hypothesis?
30. Comment on smelling techniques with suitable examples.

SECTION C**ANSWER ANY TWO QUESTIONS:****(2×6=12)**

31. Explain the descriptive banana profile by performing the sensory evaluation on four varieties of banana
32. How are texture of foods characterized. Describe in detail with examples measurement of texture in foods.
33. Discuss the basic requisites such as testing environment, testing time and laboratory features for conducting sensory analysis.
34. Summarise the sensory evaluation of baked products
