

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

B.Voc. DEGREE EXAMINATION, NOVEMBER 2024
FOOD PROCESSING AND QUALITY CONTROL
FIFTH SEMESTER

COURSE : MAJOR CORE
PAPER : SENSORY EVALUATION WITH LABORATORY WORK
SUBJECT CODE : 16VF/VM/SE56
TIME : 5 HOURS **MAX.MARKS: 100**
(Theory: 50 Marks + Practical: 50 Marks)

SECTION A

ANSWER ALL QUESTIONS: **(10 x 1 = 10)**

I. Choose the Correct answer:

1. What sensory evaluation test is conducted by offering the evaluator one single sample of a food item at a time?
a) Paired comparison b) Duo-trio c) Single sample d) Descriptive analysis
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. The study of rheological properties refers to _____ of the food.
a) Flavour perception b) Textural and flow properties c) Appearance d) Shelf life
4. Which of the following best describes sensory food evaluation?
a) A process where we eat food to understand the different taste
b) A process where we test food to determine or compare its qualities with the others
c) A process where we compare different food products through tasting only
d) A process where we judge food based on its attributes of taste, texture and appearance
5. Flavour profile testing are done by _____ panellists only.
a) Untrained b) Trained c) Semi Trained d) Randomly selected

II. Fill in the Blanks:

6. _____ is a measure of the amount of variation of the values of a variable about its mean.
7. The test that uses the likes and dislikes of the panellist is called ----- test .
8. The hedonic rating test is characterized under _____ type of tests.
9. Natural flavours can be perceived due to the presence of _____ compounds.
10. During analysis of three samples, if two samples are identical then the test is called as -----.

III. Explain the following:

(5 x 2 = 10)

11. t test
12. Duo-Trio Test
13. Tenderometer
14. Paired comparison test
15. Umami. Flavour

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

16. Explain paired comparison test with an example.
17. How is texture of a sample assessed in the laboratory?
18. Differentiate between descriptive and objective methods of evaluation.
19. What is Triangle test?
20. Elaborate sensory characteristics of food with respect to colour.
21. How is taste perceived by different parts of the tongue?
22. Describe the consumer preference Numerical scoring test.
23. Prepare a score card for Tomato ketchup profile.
24. Distinguish between acceptance and preference of food sample.
25. What is chi-square test?

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

26. Designate the requisites for conducting sensory analysis with respect to testing environment and choice of Panellist's.
27. Explain the following tests: Composite Scoring, Colour comparison, Sensitivity threshold.
28. Given four varieties of Banana- Poovan, Banana Hill, Yelakki and Nendran:.
 - i. Describe the test you would select to perform sensory evaluation.
 - ii. What are the sensory attributes to be considered for assessment?
 - iii. Prepare a detailed score card and conclude the results.
29. Outline the sensory evaluation of baked products.
