

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2023 – 2024)

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

COURSE : MAJOR CORE
PAPER : SENSORY EVALUATION WITH LABORATORY WORK
SUBJECT CODE : 23VF/VM/SE36
TIME : 5 HOURS **MAX.MARKS: 100**
(Theory: 50 Marks + Practical: 50 Marks)

SECTION A			
Q. No.	ANSWER ALL QUESTIONS: (5x 2 = 10)	CO	KL
1.	Distinguish between subjective and objective evaluation.	1	1
2.	Define Standard deviation.	1	1
3.	How are texture of foods characterized?	1	1
4.	Define Hedonic Rating test with an example.	1	1
5.	Define paired comparison test with an example.	1	1
SECTION B			
Q. No.	ANSWER ALL QUESTIONS: (4 x 3 = 12)	CO	KL
6.	Classify food flavours.	2	2
	(OR) Highlight visual perception of food.	2	2
7	Indicate the primary sensations of taste.	2	2
	(OR) Discuss the compounds used to indicate threshold value for taste.	2	2
8	Highlight the process of idea generation in food product development.	3	3
	(OR) Differentiate between primary and secondary market research.	3	3
9	Distinguish between acceptance and preference of food sample.	3	3
	(OR) Distinguish between Triangle and Duo-Trio Test.	3	3
SECTION C			
Q. No.	ANSWER ALL QUESTIONS: (2 x 4 = 8)	CO	KL
10	You are provided with two samples of Chips. 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.	4	4
	(OR) Discuss the basic requisites such as testing environment, testing time for conducting sensory analysis.	4	4

11	Prepare a score card for Tomato ketchup profile. (OR) Discuss any two graphical representation used to characterize data collected.	4	4
		4	4
SECTION D			
Q. No.	ANSWER ALL QUESTIONS: (2 x 10 = 20)	CO	KL
12	A mixed fruit Jam 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 panellist preference on a nine-point scale'. a) Identify the sensory test that would be used, Explain. (4 marks) b) Prepare a score card for the same. (4 marks) c) How would you determine the quality of the sample after comparison- Justify? (2 marks) (OR) Define Sensory Evaluation and Explain the criteria required for selecting a panellist. Enumerate the type of panellists. (5 + 5)	5	5
		5	5
13	a) Discuss the types of market research. b) Outline the sensory evaluation of baked products. (5+5) (OR) a) Explain the following tests: Composite Scoring, Colour comparison, Sensitivity threshold. b) Describe the Banana Profile. (5+5)	5	6
		5	6
