SUBJECT CODE: 16VF/VM/SE56

B.Voc. DEGREE EXAMINATION, NOVEMBER 2018
FOOD PROCESSING AND QUALITY CONTROL
FIFTH SEMESTER

COURSE   : MAJOR CORE
PAPER   : SENSORY EVALUATION WITH LABORATORY WORK
TIME   : 5 HOURS   MAX.MARKS : 100
                                                    (Theory: 50 marks + Practical: 50 marks)

SECTION- A
ANSWER ALL QUESTIONS: (20 X 1 = 20)
   Fill In the Blanks:

1. Taste is identified by tongue due to _____
     a) Taste buds only   b) receptors only   c) both taste buds and receptors

2. _____ test useful for product evaluation and brand comparison.
      a) Duo trio   b) Triangle   c) paired comparison   d) all the above

3. Sensory evaluation must be done under _____.
      a) Controlled conditions   b) only in a closed chamber   c) open environment

4. _____ is a study of flow properties of a food matrix.
      a) Gelation   b) Rheology   c) Viscosity

5. _____ is a qualitative descriptive tests
      a) Flavor profile   b) numerical scoring   c) hedonic rating test

State whether True or False:

6. Color, flavor, texture interactions occur simultaneously when a product is tasted.
7. Visual appearance is enough to determine the sensory quality of a product.
8. Hedonic rating scale is a scaling technique.
9. Subjective analysis is ideal to analyze sensory data.
10. Olfactory responses are a good indicator to determine freshness of spices.
11. Saliva plays a dual role in taste function.
12. Descriptive methods provide a better characteristic representation of sample than discriminative tests.
13. Sensory evaluation has a key role to play in quality control of a food processing unit.
14. Threshold tests help in identifying the order of varying intensities of a particular food.
15. Sensory data obtained by instrumental analysis are considered more accurate for interpretation.

Answer in one or two lines:

16. What do you mean by kinesthetics?
17. List the different instrumental methods in sensory evaluation and their applications.
18. Why sensory evaluation should be mandatory in food industries.
19. Explain retronasal smell.
20. Which statistical tools are used to analyse sensory data?

SECTION B

ANSWER ANY SIX QUESTIONS: (6×3=18)

21. Enlist the primary sensations of taste.
22. Write notes on texture and its assessment.
23. Mention the different types of panels and testing time.
24. What is hedonic testing?
25. Elaborate sensory characteristics of food with respect to colour.
26. Explain measurement of off flavor and taste.
27. Comment on smelling techniques with suitable examples.
28. Distinguish between aroma and flavor.
29. Distinguish between acceptance and preference.
30. What is Null hypothesis?

SECTION C

ANSWER ANY TWO QUESTIONS: (2×6=12)

31. Highlight the basic requisites for conducting sensory analysis with respect to testing environment and laboratory features.
32. Give an account of the ranking tests.
33. Describe flavor profile methods.
34. Outline the sensory evaluation of baked products.

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