



QP CODE: 23104223



23104223

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE  
EXAMINATIONS, JANUARY 2023**

**Third Semester**

B.Sc Food Science & Quality Control Model III

**Core Course - FS3CRT09 - SENSORY EVALUATION**

2017 Admission Onwards

C9329748

Time: 3 Hours

Max. Marks : 80

*core*

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define astringency.
2. Define viscosity.
3. Discuss on the general requirements in set up of a testing booth.
4. Demonstrate an outline for the evaluation card of paired comparison test.
5. Discuss on the importance of gustation.
6. Define colour dictionary.
7. Explain threshold test.
8. Explain monadic test.
9. Explain about dilution test.
10. Distinguish between statistic and parameter.
11. Define mode.
12. Define tests of significance.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Discuss the quality attributes of biscuit and cakes.
14. Samples to be presented must be in room temperature. Justify the statement.
15. Explain about the different types of panels.
16. Explain briefly about the classification of sensory mouthfeel in relation to the textural characteristics of food.
17. Discuss on exteroceptive and proprioceptive sensations.
18. Illustrate the sensory tests will you choose to determine the consumer acceptance.
19. Explain about the major applications of scoring test.
20. Explain briefly about the steps taken for formulating hypothesis.
21. Explain briefly about measures of dispersion.

(6×5=30)

**Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain about objective evaluation. List out its merits and demerits.
23. Discuss about different factors which influence the sensory analysis.
24. Explain in detail about flavour perception.
25. Discuss on the applications of difference test.

(2×15=30)

