



23127031

QP CODE: 23127031

Reg No :

Name :

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

Third Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS3CRT09 - SENSORY EVALUATION

2017 Admission Onwards

6212848F

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Discuss on the intrinsic attributes of the food.
2. Define brittleness.
3. Discuss on sample coding.
4. Discuss on the safety of the samples and testing procedures.
5. Define olfaction.
6. Define kinesthesia.
7. Define threshold value.
8. Explain Duo-Trio test.
9. Examine which sensory tests will you choose to determine the consumer acceptance.
10. Define hypothesis.
11. Define mean.
12. Define standard deviation.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. List out the major two appearance factors in selecting fresh fruits.
14. Explain briefly about the preparation of evaluation card.
15. Discuss about the requirements needed for an ideal panel members.
16. Explain briefly about the chemical dimensions of five basic tastes.
17. Discuss on measurement of colour.
18. Explain about dilution test.
19. Explain about the major applications of scoring test.
20. Define data and justify the importance of data analysis in sensory evaluation.
21. Distinguish between t-test and chi-square test.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain about the sensory parameters to judge the quality of food.
23. Explain about the sample preparation.
24. Define texture. Explain in detail about texture classification and texture measurement.
25. Explain in detail descriptive test with score card.

(2×15=30)

