B.Sc DEGREE (CBCS)EXAMINATION, MARCH 2021

Third Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS3CRT09 - SENSORY EVALUATION

2017 Admission Onwards

93316411

Time: 3 Hours   Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Distinguish between aroma and flavour.

2. Define brittleness.

3. List out the materials needed for sample preparation.

4. Define discriminative panel members.

5. Define taste modifiers with examples.

6. Describe the shape thoery of olfaction.

7. Explain threshold test.

8. Examine which sensory tests will you choose to determine the consumer acceptance.

9. Explain briefly about the numerical scoring test.

10. List out the types of error in testing of hypothesis.

11. Define median.

12. Define standard deviation.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Discuss the major components responsible for the flavour attributes of spices and condiments.

14. List out the criteria for selection of panel of judges.

15. Describe about the requirements for a preparation room.

16. Explain briefly about texture classification.

17. Discuss on measurement of colour.

18. Discuss about objectives of sensitivity test.

19. Describe about the sensory tests would you prefer for consumer preference.

20. Define data and justify the importance of data analysis in sensory evaluation.

21. Explain briefly about tests of significance.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Define sensory evaluation. Discuss the importance of sensory evaluation in consumer acceptance.

23. Describe the difference test with the respective score cards.

24. Explain in detail about different type of sensation.

25. Explain in detail about different discriminative tests required for sensory evaluation.

(2×15=30)