

**B.VOC. DEGREE EXAMINATION, JUNE 2018****Fifth Semester****Core Course—FPT5G1T—SENSORY EVALUATION****(For B.Voc. Programme in Food Processing Technology)**

Time : Three Hours

Maximum : 80 Marks

**Part A***Answer all questions.**1 mark each.*

1. What are discriminatory tests ?
2. What is mean ?
3. Name colouring agent.
4. Explain 'odour'.
5. What is threshold ?
6. Write about papillae in human tongue.
7. Explain variance.
8. What is sensitivity test ?
9. Write about any *two* mechanical quality.
10. Define flavour.

(10 × 1 = 10 marks)

**Part B***Answer any **eight** questions.**2 marks each.*

11. Explain T test.
12. Explain sample coding.
13. Write a note on testing area.
14. What are kinesthetic sensations ?
15. Write about trained panel experts.
16. What is scoring test ?

**Turn over**

17. Explain null hypothesis.
18. Write about difference test.
19. What are taste modifiers ?
20. Write about *two* textural terms.
21. Write a note on pain sensation.
22. Write about colour vision.

(8 × 2 = 16 marks)

### Part C

*Answer any **six** questions.  
4 marks each.*

23. Write about touch sensation and sound sensation.
24. Describe anatomy of nose.
25. Write a note on theories of olfactory texture.
26. Write about evaluation card preparation.
27. Give an account on application of sensory analysis in food industry.
28. Explain limitations of sensory evaluation.
29. Explain chi square analysis.
30. Write a note on testing conditions for sensory evaluation.
31. Explain recognition test for sweet and sour.

(6 × 4 = 24 marks)

### Part D

*Answer any **two** questions.  
15 marks each.*

32. Write an account on taste sensation on tongue. Write about perception of sweet taste.
33. Explain importance of data analysis.
34. Explain importance of sensory evaluation, Mention practical requirements for sensory evaluation.
35. Give an account on sensory tests used in food industry.

(2 × 15 = 30 marks)