

**B.VOC. DEGREE EXAMINATION, MARCH 2019****Fifth Semester****FPT 5G 1T—SENSORY EVALUATION**

(For B.Voc. Programme in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

**Part A (Short Answer Questions)***Answer all questions.**Each question carries 1 mark.*

1. What is Sensory evaluation in food ?
2. Name any *two* Sensory organs.
3. What is Food testing ?
4. Define Evaluation.
5. Define Olfaction Texture.
6. What is food Flavour ?
7. What is Ranking test in sensory evaluation ?
8. What is a taste test panel ?
9. What is Food Analysis ?
10. Define Statistical Analysis ?

(10 × 1 = 10 marks)

**Part B (Short Answer Questions)***Answer any **eight** of the following in not more than 50 words each.**Each question carries 2 marks.*

11. What is the purpose of sensory evaluation ?
12. What is sensory evaluation in food ?
13. What is Sample Coding ?
14. How do you test food ?
15. What is food processing Laboratory ?
16. What is sensory quality of food ?

**Turn over**

17. What are the tastes on your tongue ?
18. Why do spoiled foods smell bad ?
19. What are the flavour sensation ?
20. What is preference test ?
21. What are the importance of food Data Analysis ?
22. What is purpose using Chi-Square test ?

(8 × 2 = 16 marks)

### **Part C (Short Essays)**

*Answer any **six** of the following in not more than 100 words each.  
Each question carries 4 marks.*

23. Describe the practical requirements for conducting sensory tests.
24. How do you set up a sensory analysis test ?
25. Why is food testing important ?
26. What is sampling in Food Processing ?
27. How do you collect a water sample analysis ?
28. Write short notes on the sensory analysis of food frequency ?
29. Describe the Statistical Analysis of food frequency ?
30. Distinguish between the *t*-test and Chi-square test.

(6 × 4 = 24 marks)

### **Part D (Long Essays)**

*Answer any **two** of the following in not more than 400 words each.  
Each question carries 15 marks.*

31. List out the importance of sensory evaluation.
32. Write an essay on the food testing.
33. Detailed account on the sensory organs assessment.
34. Explain the different types of sensory tests.
35. How Big Data analysing in the Food Industry.

(2 × 15 = 30 marks)