

QP CODE: 23002631



Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, MARCH 2023

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Elective - FQ820301 - SENSORY EVALUATION AND PRODUCT DEVELOPMENT

2019 ADMISSION ONWARDS

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Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Mention basic components of taste.
2. Differentiate odor and aroma
3. Specify the personality and attitude traits needed by a trained panels
4. Write a note on nominal scales
5. Discuss on test procedures for duo- trio test with score sheet
6. How adaptation influence sensory evaluation?
7. Write a note on foods phase change in the oral cavity
8. Define colour with its significance in sensory evaluation?
9. Comment on reasons for developing new products
10. Give a brief account of methods for market testing

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Write note on consistency and texture
12. Capsaicin causes a warm or burning type of irritation with little or no apparent taste or smell.Explain.





13. Briefly explain on sensory evaluation booth
14. Write a note on consumer and semi-trained panel.
15. Elaborate on preference test
16. Discuss the bias caused by the order of presentation
17. How does texture affect food quality?
18. Explain on important objectives of a good plant layout

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Write an essay on sense of touch and colour
20. Describe in detail on sample preparation and sample presentation
21. Write a note on i) Flavor profiling ii) Texture profiling iii) QDA method
22. Elaborate on food relevant appearance optical properties.

(2×5=10 weightage)

