

QP CODE: 22000693



Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, APRIL 2022

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Elective - FQ820301 - SENSORY EVALUATION AND PRODUCT DEVELOPMENT

2019 ADMISSION ONWARDS

A072ACF7

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Define sensory evaluation.
2. Define Kinesthesia.
3. Discuss on colored lights used in booths.
4. Give a brief account on sample serving containers.
5. Write a note on discrimination tests.
6. Write a note on halo effect.
7. Explain about five food sense.
8. Mention the classification of mouth feel attributes.
9. Write the stages of product development.
10. Write a note on product life cycle.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Differentiate between chemistry of sweet and bitter taste.
12. Draw diagram of nasal anatomy.





13. Briefly explain on types of sensory panelists.
14. Briefly explain on the methods for monitoring panel performances.
15. Describe flavour profiling method.
16. Discuss the procedure and importance of ranking test.
17. Write a note on translucency in relation to food appearance.
18. Explain the objectives of new product development.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Define chemesthesis. Explain the mechanism of chemesthesis and chemical heat.
20. Give a detailed note on following: i) Carriers ii) Palate cleansing iii) swallowing and expectoration
21. Write an essay on physiological and cultural factors affecting sensory evaluation.
22. Give a detail note on instrumental texture measurement and sensory correlations.

(2×5=10 weightage)

