



QP CODE: 23144626

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2023

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Elective - FQ820301 - SENSORY EVALUATION AND PRODUCT DEVELOPMENT

2019 ADMISSION ONWARDS

A0773EAD

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

Answer any **eight** questions.

Weight 1 each.

1. Write note on retronasal smell
2. Write a note on chemical cooling
3. Write a note on location of sensory testing area
4. Define holding time in sample preparation
5. Give a brief account on quantitative descriptive analysis
6. Mention the types of qualitative affective tests
7. Define oral tactile texture
8. Define springiness, hardness, roughness and cohesiveness
9. Mention any 4 guidelines that help for an effective plant layout
10. Enumerate SWOT analysis.

(8×1=8 weightage)

Part B (Short Essay/Problems)

Answer any **six** questions.

Weight 2 each.

11. Papillae are the organs for taste perception. Justify
12. Write a note on sense of audition and multimodal perception





13. Summarize the advantages and disadvantages associated with internal and external panels
14. Discuss on the methods of recruitment for selecting trained panels .
15. Elaborate on triangle test with score sheet
16. Write a note on i)contrast and convergence effects ii) stimulus and logical error
17. Define color.Explain color dimensions
18. Write in detail on advantages of group technology.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Explain in detail on sensory attributes of food
20. Write an essay on sensory scaling .Specifycommon scales used in testing with examples.
21. Describe detail on factors affecting sensory measurement
22. Define texture.Discuss different kinds of texture attributes of food.

(2×5=10 weightage)

