



QP CODE: 25011011



Reg No :

Name :

**B.Sc DEGREE (CBCS) SPECIAL REAPPEARANCE EXAMINATIONS, FEBRUARY
2025**

Fifth Semester

B.Sc Food Technology & Quality Assurance

CORE COURSE - FQ5CRT04 - SENSORY EVALUATION OF FOOD

2022 Admission Only

C66F8AB3

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Differentiate between detection threshold and recognition threshold.
2. Why does sensory evaluation of pepper heat become difficult if there is more than one trial per session?
3. Wine is a beverage with numerous flavors. How can these flavors be detected?
4. Which is the appropriate time for conducting a sensory test?
5. Define interval scale.
6. Define acceptance tests.
7. What is attribute dumping? Illustrate with suitable example.
8. Add a note on mouthfeel.
9. Add a note on Adams consistometer.
10. Colour blind males are more common than women. Why?
11. What are the disadvantages of visual colour solids?
12. What are tristimulus values?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Explain sensory evaluation and its importance in food industry.
14. What are the characteristics of a sensory booth?
15. Add a detailed note on sensory acuity tests.
16. Differentiate between triangle test and duo-trio test.
17. Give an account of Flavor Profile.
18. Add a note on texture contrast within a food or across food products with suitable examples.
19. Explain texture profile method.
20. Which are three dimensions of colour by which it varies? Detail them.
21. Discuss about cloudiness, shine and translucency.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Give an account of mechanism of odor perception with detailed structure of olfactory receptors.
23. Give a detailed description of sample preparation area and its requirements.
24. Explain various preference test with suitable score cards.
25. Explain visual and auditory texture assessment.

(2×15=30)

