M.Sc DEGREE (CSS) SPECIAL REAPPEARANCE EXAMINATION, APRIL 2025

Third Semester

M.Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

ELECTIVE - FQ820301 - SENSORY EVALUATION AND PRODUCT DEVELOPMENT

2019 ADMISSION ONWARDS

C75906C8

Time: 3 Hours   Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Write a note on gustation.

2. Discuss on volatility of compound.

3. Differentiate between untrained and trained panel members.

4. Write a note on sample serving temperatures with examples.

5. Write a note on descriptive analysis.

6. How physical condition influence sensory performance?

7. Mention the importance of visual texture.

8. Explain Purkinje shift.

9. Discuss the importance of market research process in product development.

10. Write on sources for idea generation for a new product.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Write on role of sensory evaluation.

12. Discuss somesthesis,kinesthesis and chemesthesis.

13. Discuss on test room design needed for sensory evaluation.

14. Give a detailed note on line scale used in sensory testing with examples.

15. Briefly explain any one attribute specific test.

16. Discuss on expectation error and distraction error.

17. Comment on turbidity.

18. Define product development and explain its objectives.

<div align="right">(6×2=12 weightage)</div>

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Describe in detail about irritative sensations and chemical cooling.

20. Write an essay on screening and selection of sensory panelist. Also discuss on methods employed to improve motivation in panel members.

21. Describe in detail about the affective tests used in sensory evaluation

22. Define texture. Detail note on different sensory texture measurement.

<div align="right">(2×5=10 weightage)</div>