

QP CODE: 25047265



Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025

Third Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

ELECTIVE - FQ820301 - SENSORY EVALUATION AND PRODUCT DEVELOPMENT

2019 ADMISSION ONWARDS

D8DE9170

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Mention the sensory parameters chartered for conducting sensory evaluation.
2. Write a note on chemical "heat".
3. Give a brief account on the features needed for sensory evaluation booth.
4. Differentiate between untrained and trained panel members.
5. Discuss free choice profiling method.
6. Give a brief account on preference test.
7. Explain about five food sense.
8. Mention some texture profile attributes.
9. Which layout consider for high cost products?
10. Define new product development.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Write short notes on factors affecting taste quality.
12. Write a note on olfactory sensitivity.
13. Discuss on the methods of recruitment for selecting trained panels.
14. Elaborate on sample size and temperature.
15. Write a note on i)contrast and convergence effects ii) stimulus and logical error





16. Certain stimuli can interact the perception of senses.Explain
17. Discuss the visual attribute glossiness.
18. Write on plant layout problems.

(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. Give a detailed note on following: i)Carriers ii) Palate cleansing iii)swallowing and expectoration
21. Explain in detail on principle,procedure and application of triangle test.
22. Explain the role of food appearance in sensory evaluation?Also explain visual perception of color.

(2×5=10 weightage)

