



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2020 Admission**  
**V Semester Final Examination – February 2023**

Pafe.3130

**Sensory Evaluation of Food Products (1+1)**

**Marks: 50**  
**Time: 2 hours**

- I Answer the following (10x1=10)**
1. Define “conditioned response”
  2. Discriminative analysis requires ..... number of panelists.
  3. .... test determine which of two samples has more of a given attribute or which of the two examples is favoured.
  4. .... is an overall difference test which will determine whether or not a sensory difference exists between two samples.
  5. Gustation is sense of .....
- State True or False**
6. The flavour and texture can be determined best when the food products to be tested are hot.
  7. A specialized panel should not be given more than 4 samples for evaluation in a single session.
  8. A hungry consumer is the best judge for the acceptability of food products.
  9. Appearance of a product can also give some idea about its texture.
  10. A part of cooking area can be converted to sensory evaluation section.
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. Dilution index
  2. Advantages of sensory evaluation
  3. List any four extrinsic sensory attributes of food products
  4. Explain the term Aroma
  5. What are the three major components for the successful implementation of sensory evaluation?
  6. What is a sensory panel?
  7. What do you mean by analytical tests?
- III Answer ANY FIVE of the following (5x4=20)**
1. Qualifications for panelists
  2. Discuss triangle test and represent a specimen evaluation card for triangle test.
  3. Write on textural profile properties measured using instruments.
  4. Discuss the factors affecting taste threshold / sensations.
  5. Discuss the category scaling and ratio scaling.
  6. Discuss the role of various senses in judging of food products.
  7. Write on the requirements in a sensory evaluation room.
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. What are affective tests? Discuss the various types of affective tests.
  2. Discuss the applications and limitations of sensory evaluation

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