



KERALA AGRICULTURAL UNIVERSITY
B. Tech.(Food Technology) 2023 & previous admission
V Semester Final Examination – January 2026

Pafe.3130

Sensory Evaluation of Food Products (1+1)

Marks: 50
Time: 2 hours

(10x1=10)

I Answer the following

1. Define "sensory evaluation"

Fill in the blanks

2. testing is a way to determine if a sensory difference actually exists between samples.
3. In Duo-Trio test, there are coded test samples
4. tests are based on the evaluation preferences and/or acceptance and/or opinions of product.
5. A prior taste, or foretaste, usually of short duration, preceding the main taste or flavour characteristics is called

State True or False

6. Sensory evaluation assists in measuring the eating qualities of any food.
7. Correct diagnosis of the type and cause(s) of sensory defects is a prerequisite to application of remedial measures in production, processing and distribution stages.
8. A hungry consumer is not the best judge for the acceptability of food products.
9. Direct Evaluation of one stimulus with another relative to a specified dimension, such as intensity or degree of liking is called as comparative judgement.
10. A part of cooking area can be converted to sensory evaluation section.

(5x2=10)

II

Write short notes on ANY FIVE of the following

1. What do you mean by sensitivity tests? Give examples.
2. Dilution test
3. Descriptive analysis in sensory evaluation.
4. Ranking test
5. Importance of sensory evaluation
6. Flavour profile tests
7. What do you mean by analytical tests?

(5x4=20)

III

Answer ANY FIVE of the following

1. Discuss category scaling and ratio scaling.
2. Discuss intrinsic and extrinsic sensory attributes in sensory evaluation. Give examples.
3. Limitations of sensory evaluation
4. Nine-point Hedonic scale
5. Applications of sensory evaluation
6. Write on the role of various senses in judging of food products.
7. Write a short note on texture and its instrumental profiles.

(1x10=10)

IV

Write an essay on ANY ONE of the following

1. Discuss various types of discriminative tests.
2. What is a sensory panel? Discuss sensory panel under the following headings:
(a) Qualifications of sensory panel members
(b) Types of sensory panels
