KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2021 Admission
V Semester Final Examination – January 2024

Pafe.3130   Sensory Evaluation of Food Products (1+1)   Marks: 50
                                                                                      Time: 2 hours

I   Fill in the blanks   (10x1=10)
1. _____ is related to an attribute of a product perceptible by the sense organs.
2. Best time for conducting sensory testing is _____.
3. The _____ analysis incorporates the Flavor and Texture Profile Methodologies.
4. Minimum concentration at which a substance is correctly identified is called _____.
5. The hedonic rating scale was developed in year _____.
    State True or False
6. The paired comparison procedure is used in discrimination testing to food and beverage evaluation.
7. QDA stands for qualitative descriptive analysis.
8. Discriminative and Communicative Panel is also called Semi-Trained Panel.
9. In paired comparison test three coded samples are evaluated simultaneously or sequentially.
10. Triangle Test employs two coded samples.

II   Write short notes on ANY FIVE of the following   (5x2=10)
1. Briefly discuss Food Action Scale Rating.
2. What is Paired – Performance Test?
3. What are affective tests in sensory evaluation? Enlist its different types.
4. What is texture Profile Analysis?
5. What are trained sensory panel?
6. How samples should be prepared for sensory evaluation?
7. What is importance of historical method for collection of consumer response?

III   Answer ANY FIVE of the following   (5x4=20)
1. What is Hedonic Rating Scale?
2. What are discriminative and Communicative sensory panel?
3. What should be the Qualifications for Panelists for sensory evaluation?
4. What is Flavor Profile Analysis?
5. What is the importance of sensory evaluation?
6. What are the different Sensory Attributes of Food Products?
7. What are the disadvantages of sensory evaluation?

IV   Write an essay on ANY ONE of the following   (1x10=10)
1. What are the applications of sensory evaluation?
2. What are the different analytical tests being used for the evaluation and identification of sensory characteristics of food products?

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