



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2022 Admission**  
**V Semester Final Examination – January 2025**

Pafe.3130

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

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

**I Fill in the blanks (10x1=10)**

1. Sensory analysis is a ..... science that involves the description and scientific measurement of the attributes of a product perceived by the senses.
2. The ideal temperature in the testing room is about .....°C.
3. The panelist should be allowed to have sufficient samples necessary to make .....
4. Sensory testing typically involves ..... samples per sitting.
5. The optimum temperature for sucrose and HCI taste perception is .....°C.

**State True or False**

6. Sensory evaluation should be taken in a noise free and well-lighted room that is free from odors.
7. The person conducting sampling should have expertise to ensure accurate and reliable results.
8. Avoid constant use of certain codes or a set of codes to expedite tabulation of results.
9. The amount of each sample in sensory testing should be about 2-5ml or gm.
10. The number of samples in sensory testing may vary based on the amount of the product.

**II Write short notes on ANY FIVE of the following (5x2=10)**

1. What are the advantages and disadvantages of sensory evaluation?
2. Describe the fundamental considerations for preparing a room for sensory evaluation.
3. What are the different methods of sensory evaluation?
4. What is the significance of sensory evaluation in relation to consumer acceptability?
5. Describe the physiology of sensory organs in the context of sensory evaluation.
6. How are judges selected and screened for sensory evaluation?
7. What is the training process for judges in sensory evaluation?

**III Answer ANY FIVE of the following (5x4=20)**

1. Explain briefly the limitations of sensory evaluation.
2. How is taste affected by changes in temperature?
3. Explain in detail the classification of odors.
4. Explain in detail how to use the Hedonic scale for scenery evaluation.
5. Write a brief overview of the considerations involved in test protocols for sensory evaluation.
6. Provide a concise description of the crucial criteria needed to establish an effective sensory laboratory.
7. What role does sensory evaluation play in the development of food products?

**IV Write an essay on ANY ONE of the following (1x10=10)**

1. Explain briefly the fundamental rules of scoring for any food products.
2. Explain in detail what factors affect food acceptance.

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