2022/07

B.Sc. FOOD SCIENCE & TECHNOLOGY
SECOND SEMESTER
SENSORY EVALUATION OF FOODS
BFST – 204

(Use Separate Answer Scripts for Objective & Descriptive)

Duration : 3 hrs. Full Marks : 70

[PART-A: Objective]

Time : 20 min. Marks : 20

Choose the correct answer from the following: *1X20=20*

1. Lacrimal gland produce
   a. Saliva b. Sweat
   c. Tear d. None of the above
2. Rheology is the study of
   a. Flow b. deformation
   c. None of the above d. All of the above
3. Cone cells are responsible for
   a. Colored vision b. Black vision
   c. White vision d. None of the above
4. ..... regulates the movement of lens.
   a. Pupil b. Iris
   c. Ciliary body d. Retina
5. ..... Textures happen when the solid and liquid are not mixed properly at the same temperature.
   a. Soggy b. Crispy
   c. Lumpy d. Course
6. If the temperature is too low, it may result into ..... texture.
   a. Smooth b. Hard
   c. Flaky d. Spongy
7. The ideal sensory evaluation of a food product involves
   a. Tasting only b. Tasting and smell only
   c. Taste, vision and touch only d. All 5 senses
8. In food industry, sensory evaluation is done during
   a. Shelf life study of product b. After manufacturing of product
   c. Benchmarking of competitor product d. All of the above
9. Which of the following should be present in an ideal sensory booth?
   a. Booth must be centrally located with no crowd
   b. The light should be sufficient to view the sample and should minimize distraction
   c. There should be partition between two booths, so that panelists don't interact
   d. All of the above

10. In hedonic taste …….. point scale is used
    a. 7 b. 8
    c. 9 d. 10

11. Single sample test is done by……panelist.
    a. untrained b. trained
    c. Semi trained d. All of the above.

12. ……. Test is done to detect the smallest amount of an unknown material developed as a substitute for a standard product.
    a. Duo-trio b. Triangle
    c. Ranking d. Dilution

13. In two sample difference test …… number of samples is used.
    a. 8 b. 4
    c. 6 d. 2

14. Minimum value of stimulus needed to give rise to a sensation is called……
    a. Detection threshold b. Recognition threshold
    c. Difference threshold d. Stimulus threshold

15. In duo-trio test of sensory evaluation
    a. Panellists are given served with two or three samples depending on the number samples available
    b. Panellists are given two samples at a time and they are asked if they are same or different. If they are found same, third sample is presented to them.
    c. Panellists are presented with one sample first, and then he is given two more, one of which matches the first one.
    d. Panellists are presented with one sample first, and then he is given two more, one of which matches the first one.

16. Descriptive flavor profile method is a
    a. Qualitative description b. Quantitative description
    c. Both (A) and (B) d. None

17. ……. Is the largest salivary gland.
    a. Parotid b. Sub-mandibular
    c. Sublingual d. None of the above

18. Rod and cone cells are attached to the ……layer
    a. Protective layer b. Neural layer
    c. Nutritive layer d. Sensitive layer

19. Nasal cavity is lined by ……
    a. Nasal mucosa b. Lacrimal gland
    c. Both (A) and (B) d. None of the above

20. In triangle test of sensory evaluation
    a. The test samples are placed in front of panellist in triangular tray.
    b. Three samples are same one samples are placed in front of panellists out of which two are same one is different
    c. Three samples are placed in front of panellists and all are different
    d. Four samples are placed in front of panellists out which three are same and one is different

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PART-B : Descriptive

Time : 2 hrs. 40 min. Marks : 50

[Answer question no.1 & any four (4) from the rest]

1. What is a rating test? Write a note on different types of rating test. 1+9=10

2. a. Why salivary gland is important in food digestion. What is the different type's salivary gland present in human? 5+5=10

   b. What is a score card? Explain its importance in sensory evaluation.

3. Explain the different parts of an eye and also mention functions each part. 10

4. a. Why we do the sensory evaluation in food. What are the different criteria for selection of a panel. 5+5=10

   b. Write a note on different types of panelist.

5. a. Define 5+5=10
   i. stress
   ii. Strain.
   iii. Newtonian fluid
   iv. thixotropic fluid
   v. rheopectic fluid

   b. Explain Hooke's law.

6. a. Write a short on anatomy of nose. 5+5=10

   b. Distinguish between rod cells and cone cells.

7. Explain the working principle of spectrophotometer. What are the different types of spectrophotometer used in food industry? Explain 2+8=10

8. a. Write a note on basic taste of food. 5+5=10

   b. Write a short on anatomy of nose.

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