

B.Sc. FOOD SCIENCE & TECHNOLOGY
SECOND SEMESTER (REPEAT)
SENSORY EVALUATION OF FOODS
BFST-204
[USE OMR SHEET FOR OBJECTIVE PART]



Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

Marks: 20

(Objective)

Choose the correct answer from the following:

1 × 20 = 20

1. regulates the movement of lens.
 - a. Pupil
 - b. Iris
 - c. Ciliary body
 - d. Retina
2. papillae increases surface area of the tongue.
 - a. Fungiform
 - b. Filiform
 - c. Foliate
 - d. Circumvallate
3. cause sourness.
 - a. Sodium chloride
 - b. Carboxylic acid
 - c. Glutamate
 - d. Polyphenols
4. is the main coloring pigment of turmeric.
 - a. Lycopene
 - b. Curcumin
 - c. Lutein
 - d. Capsanthin
5. is evoked by glutamate compounds.
 - a. Umami
 - b. Sweet
 - c. Bitter
 - d. Salty
6. is used to determine the maturity and tenderness of samples of fruits and vegetables.
 - a. Succulometer
 - b. Tenderometer
 - c. Penetrometer
 - d. None of the above
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 - taste, vision, touch, sound and smell
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. The term olfactory in sensory science refers to.....
 - a. Touch
 - b. Smell
 - c. Taste
 - d. All of the above
11. Rod and cone cells are attached to thelayer.
 - a. Protective layer
 - b. Neural layer
 - c. Nutritive layer
 - d. Sensitive layer
12.secretes tears.
 - a. Salivary gland
 - b. Lacrimal gland
 - c. Iris
 - d. Retina
13. Nasal cavity is lined by.....
 - a. Nasal mucosa
 - b. Lacrimal gland
 - c. Both a and b
 - d. None of the above
14.type of salivary gland is present below the jaw.
 - a. Parotid
 - b. Sub-mandibular
 - c. Sublingual
 - d. None of the above
15. The spicy flavor of ginger is due to:
 - a. Eugenol
 - b. Gingerol
 - c. Capsaicin
 - d. All of the above
16.is the main coloring substance of red tomato.
 - a. Lutein
 - b. Lycopene
 - c. Xanthophylls
 - d. Anthocyanins
17.textures happen when the solid and liquid are not mixed properly at the same temperature.
 - a. Soggy
 - b. Crispy
 - c. Lumpy
 - d. Course
18. Which of the following sensory evaluation methods involves trained panels?
 - a. Analytical sensory evaluation
 - b. Affective analysis
 - c. Both a and b
 - d. Neither a nor b
19. The systematic and organized sensory evaluation is commonly called as:
 - a. Sensory booth
 - b. Sensory chamber
 - c. Sensory cubical
 - d. Sensory berth
20. In hedonic taste point scale is used.
 - a. 7
 - b. 8
 - c. 9
 - d. 10

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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

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

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| 1. Write a note on different types of sensory test used in food industry. | 10 |
| 2. Write a note on flavouring components present in foods. | 10 |
| 3. Distinguish between:
a) Rod cells and Cone cells
b) Paired comparison test and Two sample difference test
c) Numerical scoring test and Composite scoring test.
d) Triangle test and Duo-trio test | 2.5×4=10 |
| 4. a) Why salivary gland is important in food digestion. What are the different types of salivary gland present in human?
b) Write a short note on papillae. | 5+5=10 |
| 5. What are the different instruments used to evaluate sensory properties of food. Explain. | 10 |
| 6. What is a rating test? Write a note on different types of rating test. | 5+5=10 |
| 7. Write short notes on:
a) Chromatography
b) Physical characteristics of food | 5+5=10 |
| 8. What are different factors which influence taste perception? | 10 |

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