



Date:

Register Number:

ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27
M.Sc. FOOD SCIENCE AND TECHNOLOGY - II SEMESTER
SEMESTER EXAMINATION: APRIL 2022
(Examination conducted in July 2022)
FST 2519- SENSORY EVALUATION

Time- 2 1/2 hrs

Max Marks-70

This paper contains **02** printed pages and **four** parts

I. Answer any FIVE of the following

5x3=15

1. Define Hookean solids with an example.
2. What are Palate cleansers? Give examples.
3. Write the extrinsic and intrinsic factors of sensory foods products.
4. List the names of probes used to measure Textural Properties of Pasta.
5. What is JAR scale?
6. What is tactile texture?
7. Define and write a note on vestibular nervous system.

II. Answer any FIVE of the following

5x5=25

8. Write the procedure for sample preparation and serving, used for sensory evaluation.
9. Define and graphically represent Cohesiveness and Springiness.
10. Explain Motivation and central Tendency errors.
11. Write notes on various factors affecting threshold values of odor and taste.
12. Discuss Kinesthesia.
13. Briefly explain the probes used to measure the textural properties of meat.
14. How many types of Neurons are found in the human body? Write their specific functions.

III. Answer any TWO of the following

2x10=20

15. Describe the Anatomical structure of the Ear.
16. Illustrate the Somatosensory pathway.
17. Explain the various types of difference testing methods.

IV. Answer the following

1x10=10

18. A formulation team of potato chips company has launched five new flavours of chips. The company has recruited sensory panellist to judge the acceptability of new formulations. Design a score card and explain how the panellist should do the sensory evaluation.