**ST. JOSEPH’S UNIVERSITY, BENGALURU -27**

**M.Sc (FOOD SCIENCE AND TECHNOLOGY) – II SEMESTER**

**SEMESTER EXAMINATION: APRIL 2023**

**(Examination conducted in May 2023)**

**FSTDE 2622 – SENSORY EVALUATION**

**(For current batch students only)**

**Time: 2 Hours Max Marks: 50**

**This paper contains 2 printed pages and FOUR parts**

1. **Answer any FOUR of the following 3×4=12**
2. List the prerequisites for successful sensory evaluation.
3. What is discrimination test? Mention is role in sensory analysis.
4. Give the applications of sensory evaluation in food industry.
5. List the physiological factors affecting sensory evaluation.
6. Write the importance of e-tongue in sensory analysis.
7. Give the mechanical properties of foods.

**II. Answer any TWO of the following 5×2=10**

1. What is rheology of foods? List its importance in sensory evaluation.
2. Write notes on the classification of taste and odour.
3. Explain the methods in the development of sensory score card.

**III. Answer any TWO of the following 10×2=20**

1. Write detailed notes on textural attributes of pasta and baked products.
2. Discuss in detail the various evaluation methods used in the analysis of sensory properties of foods.
3. Explain the functions of central nervous system in determining sensory properties of foods.

**IV. Answer the following 8×1=8**

1. A type of sensory organ has fluid-filled tubes called semi-circular canals. These canals are very sensitive to any movement of the fluid. The sensation of the fluid moving in the tube tells the brain the position of the body.
   1. Name the sensory organ 1M
   2. Describe its anatomy with neat labelled diagram 5M
   3. Mention its function in Sensory Evaluation of Food Products 2M