Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER–VII(NEW) • EXAMINATION – WINTER 2016

Subject Code:2171409 **Date:21/11/2016**

Subject Name:Food Sensory Techniques and Application

Time: 10.30 AM to 1.00 PM **Total Marks: 70**

Instructions:

- **Attempt all questions.**
- **Make suitable assumptions wherever necessary.**
- **Figures to the right indicate full marks.**

Q.1 Answer the following questions in short. **14**

1) Define sensory evaluation.
2) Enlist the factors to be optimized before sensory evaluation.
3) Sketch out chain of sensory perception.
4) Define flavor.
5) State the significance of project objective in sensory evaluation.
6) What do you understand by fundamental test of texture measurement?
7) How much area is required for medium and large size sensory laboratory?
8) What are applications of ranking test in food industries?
9) Time of the day in sensory evaluation affects on the results. Justify.
10) Wooden containers or equipments should not be used in sample preparation. Justify the statement.
11) Discussion is not allowed during quantitative sensory evaluations. Justify.
12) Panel member suffering from cold or fever is not allowed to do the sensory evaluation. Justify the statement.
13) Why coding of offered samples in three digit number is recommended?
14) Number of samples affects on the sensory verdict. Justify the statement.

Q.2 **(a)** Why texture is overlooked and importance is given to color and flavor of food product? **03**

(b) What are different scales used in sensory evaluation for measuring responses? **04**

(c) Discuss Sensory Laboratory design and its requirement. **07**

OR

(c) What is Product control in sensory evaluation? Explain its importance during sensory evaluation. **07**

Q.3 **(a)** What are different threshold values? **03**

(b) Highlight on “Panel Control” in sensory evaluation. **04**

(c) Explain seven stages to conduct sensory evaluation for a food product. **07**

OR

Q.3 **(a)** Differentiate between Classification and Grading. **03**

(b) Sensory Evaluation by human senses is referred as subjective type of evaluation. Justify the statement. **04**

	(c)	ABC confectionary has developed a new chocolate product. Already other two competitors are having same product in the market. The confectionary wish to evaluate their product position in the market. Suggest the most suitable sensory evaluation method and design sensory score card.	**07**
Q.4	**(a)**	Introduce briefly Enhancement, suppression and synergy.	**03**
	(b)	What do you understand by expectation error and halo effect in sensory evaluation?	**04**
	(c)	Design sensory score card for threshold test. Enlist the applications of threshold test.	**07**
		OR	
Q.4	**(a)**	Briefly explain Duo-Trio test of sensory evaluation.	**03**
	(b)	What are recommendations to design consumer questionnaire?.	**04**
	(c)	Discuss the different phases for selection of difference test type panel members.	**07**
Q.5	**(a)**	Highlight on adaption.	**03**
	(b)	What do you understand by dilution test? State its applications in food industries	**04**
	(c)	Discuss the applications of consumer test in food industries.	**07**
		OR	
Q.5	**(a)**	Introduce briefly Capriciousness and Timidity.	**03**
	(b)	Briefly explain composite scoring test with its applications in food industry.	**04**
	(c)	Explain stages in training of panelists for descriptive type test panel members?	**07**