



Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)
Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B
Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination –November 2019
III Semester

Class : II UG
Major : FSN

Time :3 hours
Max. Marks: 100

18BFNC09- Techniques of Food Evaluation
Part-A

10 x 1=10

Choose the correct answer

- Which of the following are factors that may affect the results of sensory evaluation?
a) level of hungriness b) lightings
c) peer pressure d) all the above
- _____refers to the perception of odours by nerve cells in the nasal area.
a) Olfactory nerve b) taste transduction
c) tastants d) mouthfeel
- Which of the following is the sour compounds?
a) citric acid b) caffeine
c) glucose d) quinine
- Tasting of coffee (or) tea or fruit juice is done by _____ technique.
a) swallowing b) slurping
c) smelling d) tasting
- The panel members should not be tested more than _____samples at a time.
a) 2 – 3 b) 4 – 5
c) 5 – 6 d) 6 – 7
- The test _____relates to pleasurable or unpleasurable experiences.
a) composite scoring b) numerical scoring
c) hedonic rating d) dilution test
- The measurement of hydrogen ion concentration can be found by the use of _____
a)salt meter b)chemical test
c)pH meter d)hydrometer
- _____is used for quantitative analysis of sugar.
a)butyrometer b)refractometer
c)calorimeter d)polariscope
- _____is found by measuring the area of a slice of food with a planimeter.
a)specific volume b)specific gravity
c)index to volume d)moisture
- Penetrometer is used to measure _____ of food products.
a)consistency b)viscosity
c)plasticity d)tenderness.

Part B

5 X 6=30

Answer the following

Answer should not exceed 400 words or two pages

11 a. Classify the quality characteristics of food.

(OR)

11 b. Mention the reasons for testing food quality.

12 a. Outline the process by which select and train a taste panel.

(OR)

12 b. Describe the design of experiment and preparation of samples in the testing laboratory.

13 a. How can you interpret the testing score of sensory evaluation of foods?

(OR)

13 b. Give a brief note on descriptive tests.

14 a. What are the basic guidelines to be followed in the evaluation of food quality?

(OR)

14 b. Explain the microscopic tests for evaluating the food quality.

15 a. Propose the criteria in the determination of microbial quality of foods.

(OR)

15 b. Compose the FSSAI limitation for microbial load in different foods.

Part C

5 x 12=60

Answer the following

Answer should not exceed 800 words or four pages

16 a. Describe the objectives and need for evaluation of food quality.

(OR)

16 b. Give an account on the factors affecting the evaluation of food quality.

17 a. Explain the sensory characteristics of food.

(OR)

17 b. Describe the purposes and requirements for conducting sensory tests.

18 a. Give an account on rating tests with examples.

(OR)

18 b. Explore the difference tests used in the sensory quality of foods.

19 a. Describe the instruments used in the analysis of texture of foods.

(OR)

19 b. Explicit the physico-chemical methods used to test the quality of foods.

20 a. What are the assays used to assess the microbial quality of foods?

(OR)

20 b. Describe the microbes responsible for food quality.
