

**Avinashilingam Institute for Home Science and Higher Education for Women
Coimbatore-641 043
Bachelor's Degree Examination November 2017
III Semester**

Class : II UG

Major : Food Science and Nutrition

Time: 3 hours

Max. Marks: 100

15BFNC09 Techniques of Food Evaluation

Part-A

10 x 1=10

Choose the correct answer

1. _____ analysis is used to measure the characteristics of food and materials as they are perceived by the senses of sight, smell, taste, touch, and hearing.
a. Microbial b. food safety c. Risk d. Sensory
2. The _____ of a food is due to the pigments present in plants or animal tissue
a. Flavour b. Appearance c. Colour d. Texture
3. Food evaluation should be done _____
a. in kitchen b. in restaurant setup c. in a lab free from noise and extraneous odour
d. with different portion size
4. _____ panel is made up of random untrained people to represent a cross section population
a. trained b. Consumer c. Discriminative d. Communicative
5. _____ is a type of difference test
a. Paired comparison b. Ranking c. Monadic d. Dilution
6. _____ rating scale rates the acceptability of product in 9 point scale from "like extremely" to "dislike extremely".
a. Numeric b. Hedonic c. Multiple d. Composite
7. Butyrometer is an instrument used for measuring _____ content in milk
a. butter b. sugar c. sodium d. microbial
8. _____ is a measure of relative density of a substance in relation to that of water
a. Moisture b. Specific volume c. Specific gravity d. Weight
9. Magness-Taylor pressure tester is used to measure to _____
a. food like chapathi to pull apart b. find correct stage of ripening of peas with plunger
c. power used by a household grinder d. breaking strength of idli, pastries and cookies
10. _____ test employs three samples, two identical and one different
a. Monadic b. Paired comparison c. Two sample d. Triangle

Part B

5 X 6=30

Answer the following

Answer should not exceed 400 words or two pages

- 11.a. Brief on psychological factors affecting evaluation of food quality
(or)
- 11.b. Explain the reasons for testing food quality.
- 12.a. Highlight on the points to be considered on selection of panel members for sensory evaluation.
(or)
- 12.b. Elaborate on preparation of food samples for sensory evaluation
- 13.a. Describe on the paired comparison tests
(or)
- 13.b. Prepare evaluation card for ranking test
- 14.a. Enumerate on basic guidelines for objective evaluation
(or)
- 14.b. What is score card? Prepare a score card for evaluation of a cake

15.a. Write on usage of Brix refractometer.

(or)

15. b. Explain on microscopic examination of food stuff

Part C

5 x 12=60

Answer the following

Answer should not exceed 800 words or four pages

16.a. Enumerate on physiochemical methods of evaluation of food.

(or)

b. Explain in detail on design of experiment for sensory evaluation of food

17.a. Enumerate on instruments used for evaluation of liquids and semisolids

(or)

b. Describe on evaluation of sensory characteristics of food

18.a. Describe in detail on sensitivity tests

(or)

b. Enlist and enumerate on different rating tests

19.a. Enumerate on advantages and disadvantages of objective evaluation

(or)

b. Explain in detail on physical methods used for objective evaluation

20.a. Describe on different methods of evaluation of microbial quality of food

(or)

b. Elucidate on permitted level of microbial load of Pasteurized milk and paneer
