



TECHNICAL UNIVERSITY OF MOMBASA

FACULTY OF APPLIED AND HEALTH SCIENCES

DEPARTMENT OF PURE & APPLIED SCIENCES

UNIVERSITY EXAMINATION FOR:

**BACHELOR OF SCIENCE IN FOOD TECHNOLOGY AND
QUALITY ASSURANCE**

AFS 4309: SENSORY EVALUATION AND FOOD PRODUCT DEVELOPMENT

END OF SEMESTER EXAMINATION

SERIES: APRIL 2016

TIME: 2HOURS

DATE: 12May2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

Question ONE

1. (a) Define food quality (1mark)
(b) Explain 2 food quality factors and give examples for each (4marks)

2. (a) Define Sensory Evaluation (2marks)
(b) Explain why Sensory Evaluation is a quantitative science (2marks)
(c) Outline THREE roles of sensory scientists in the food industry (3marks)

3. (a) Differentiate afterfeel sensations from aftertaste sensations (2marks)

- (b) Outline TWO characteristics of ‘supertasters’ (2marks)
- (c) Outline the sequence of events in sensory perception (3marks)
- 4. (a) Explain the roles of THREE personnel in the product development team (3marks)
- (b) Outline FOUR phases of a Product Life Cycle (4marks)
- 5. Describe the perception of fat and moisture content in food (4marks)

Question TWO

Discuss the following Sensory Perceptions:

- (a) Taste Perception (5marks)
- (b) Odour Perception (5marks)
- (c) Flavour Perception (5marks)
- (d) Sensory Interactions (5marks)

Question THREE

Discuss Sensory Tests under the following subheadings:

- (a) Principles of Sensory Testing/Evaluation (5marks)
- (b) Affective Test Methods (5marks)
- (c) Discrimination Test Methods (5marks)
- (d) Descriptive Test Methods (5marks)

Question FOUR

Explain the stages of Food Product Development (20marks)

Question FIVE

Discuss the Role of marketing in Food Product Development (20marks)