



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) Describe textural changes of 3 different kinds of foods (3marks)
(b) Outline 2 reasons why its hard to precisely measure flavor (2marks)
2. (a) Outline the applications of Sensory Evaluation in the food industry (2marks)
(b) Explain why Sensory Evaluation is a scientific method of analysis (2marks)
(c) Describe THREE types of sensory tests most commonly used (3marks)
3. (a) Differentiate character notes from top notes (2marks)

- (b) Outline TWO characteristics of ‘medium tasters’ (2marks)
- (c) Outline THREE Sensory Evaluation principles (3marks)
- 4. (a) Define Food Product Development (2marks)
- (b) Outline the stages of Food Product Development (3marks)
- 5. Explain Sensory Interactions (6marks)

Question TWO

Discuss Sensory Texture and Colour Perception (20marks)

Question THREE

- (a) Discuss mechanical Sensory Characteristics (6marks)
- (b) Explain the responses contributing to Sensory Perception (14marks)

Question FOUR

- (a) Discuss the Role of the Sensory Specialist in Food Product Development (10marks)
- (b) Explain the procedure for conducting Sensory Tests (10marks)

Question FIVE

- (a) Discuss Product Probability and Life Cycle during Food Product Development (15marks)
- (b) Explain the Scientific method in Product Development (5marks)