



# Technical University of Mombasa

Faculty of Applied and Health Sciences

## DEPARTMENT OF PURE AND APPLIED SCIENCES

UNIVERSITY EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN  
FOOD TECHNOLOGY & QUALITY ASSURANCE TECHNOLOGY

BSFQ Y3S2

## AFS 4309 : SENSORY EVALUATION & FOOD PRODUCT DEVELOPMENT

SEMESTER EXAMINATION

DECEMBER 2013 SERIES

2 HOURS

Instructions to candidates:

This paper consist of **FIVE** questions

Answer question **ONE** (compulsory) and any other **TWO** questions

### QUESTION ONE

- a) Define “sensory evaluation’ of foods **(2marks)**
- b) State **FIVE** objectives of sensory evaluation. **(5marks)**
- c) In selecting a panel for sensory evaluation, it is necessary that the panelists are free of various conditions. Name these conditions **(4marks)**
- d) Describe the following tests used in sensory evaluation of foods
  - (i) Duo-Trio test **(5marks)**
  - (ii) Triangle test **(5marks)**
- e) Discuss the importance of affective tests in the food industry **(7marks)**

## **QUESTION TWO**

Discuss the perception of the sense of taste in man.

**(20marks)**

## **QUESTION THREE**

Discuss;

- a) The concept of texture in sensory evaluation **(10marks)**
- b) How panel performance can be optimized during sensory evaluation **(10marks)**

## **QUESTION FOUR**

Discuss the following requirements for a sensory evaluation room

- a) Temperature, humidity and air circulation **(5marks)**
- b) Colour and lighting **(15marks)**

## **QUESTION FIVE**

Discuss the stage in food product development that involves prototype development / product optimization, factory trials and product benchmarking **(20marks)**