

So. No: ~ 10004

Unique paper code	:	2203030014
Name of the paper	:	Sensory Science
Name of the course	:	B.Sc. (H) Food Technology (NEP-UGCF)
Semester	:	VII; DSE
Duration	:	2 hours
Maximum marks	:	60 marks

INSTRUCTIONS FOR CANDIDATES (SET A)

Attempt four questions in all.

Question No. 1 is compulsory.

Q1. Briefly answer the following in one word or one sentence.

(15)

1. A major chemical compound responsible for Umami taste.
2. Expand CIE
3. An instrument designed to measure colour of fats.
4. A rheological model designed to measure viscosity of fluids.
5. A disorder where the taste sensation is distorted.
6. A dimension of colour which measures brightness and dullness.
7. A bio sensor-based instrument used for odour measurement.
8. Pigment present in red cone.
9. A chemical which represents bitterness in foods.
10. An instrument used to puncture the food sample to measure hardness.
11. Olfactory abnormalities.
12. Receptors involve in color detection.
13. Recognition Threshold
14. Pre-requisites of odour perception.
15. Name the forces involved in texture measurement.

Q2. Write short notes on: (any 3)

(15)

- a. Attributes of color
- b. Chemicals responsible for basic tastes
- c. Perception of smell
- d. Rheological models in texture measurement

Q3. Explain the mechanism of taste perception and the role of various taste organs in achieving the perfect taste. Illustrate diagrammatically.

(15)

Q4. Define texture. Explain the importance of auditory stimulus in analysing physical texture. Discuss various texture measuring instruments.

(15)

Q5. Differentiate between the following: (any 3)

(15)

- a. Anosmia and Ageusia
- b. Hue and Chroma
- c. Fracturability and Cohesiveness
- d. Taste papillae and Taste bud