



**2<sup>nd</sup> SEM. 2005/2006**

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**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME : BACHELOR OF SCIENCE IN HOME  
ECONOMICS & HOME ECONOMICS  
EDUCATION YEAR IV**

**COURSE CODE : FN 403**

**TITLE OF PAPER : EXPERIMENTAL FOODS**

**TIME ALLOWED : TWO (2) HOURS**

**INSTRUCTIONS : ANSWER QUESTION ONE (1)  
AND ANY OTHER (3) QUESTIONS**

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GRANTED BY THE CHIEF INVIGILATOR**

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**QUESTION 1 [COMPULSORY]**

- a. Describe the five major groups of objective methods of evaluation, giving an example in each group. [10 marks]
  - b. Describe the **THREE (3)** Discrimination test methods. [10 marks]
  - c. Explain the importance of the Acceptance-Preference test. [5 marks]
- [Total = 25 marks]**

**QUESTION 2**

- a. Describe **FIVE (5)** criteria for selecting the panel of Judges. [10 marks]
  - b. Explain **FIVE (5)** important points for preparing and presenting samples for sensory evaluation. [10 marks]
  - c. Describe the ideal environment for sensory evaluation testing. [5 marks]
- [Total marks = 25]**

**QUESTION 3**

- a. Discuss the **THREE (3)** principles of experimental design. [10 marks]
  - b. Describe the **THREE (3)** steps involved in the scientific approach to food experimentation. [10 marks]
  - c. Explain the **TWO (2)** types of experiments
    - i. Absolute experiment
    - ii. Comparative experiment
- [5 marks]**  
**[Total marks = 25]**

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**QUESTION 4**

- a. Describe **FIVE (5)** characteristics of a good research. [10 marks]
  - b. Describe stages for a successful new product development [15 marks]
- [Total marks = 25]**

**QUESTION 5**

Describe how a report should be prepared and presented. **[Total = 25 marks]**