



2nd 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 415

TITLE OF PAPER : SENSORY EVALUATION

TIME ALLOWED : TWO (2) HOURS

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

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN
GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 [COMPULSORY]

Explain the following types of sensory evaluation test methods:

- a. Paired comparison test
- b. Triangle test
- c. Ranking test
- d. Scoring test
- e. Acceptance – preference test

[Total = 25 marks]

QUESTION 2

Describe how samples for sensory evaluation should be prepared and presented to the panel of judges and also describe the ideal environment and ideal time for sensory evaluation.

[Total marks = 25]

QUESTION 3

Explain the selection criteria for the panel of judges and also give detail of the training required.

[Total marks = 25]

QUESTION 4

Design a sensory evaluation score card for a product of your choice. The score card must have at least five character notes.

[Total marks = 25]

QUESTION 5

Explain the effects of the following unit operations on the sensory and nutritional quality of food.

- a. Blanching
- b. Size reduction of solid foods
- c. Emulsification and homogenization
- d. Pasteurization
- e. Evaporation and distillation

[Total = 25 marks]