

2ND SEM. 2008/2009



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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION & TECHNOLOGY
YEAR III**

COURSE CODE : FSNT 304

TITLE OF PAPER : SENSORY EVALUATION

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTIONS : ANSWER QUESTION ONE (1)
AND ANY OTHER TWO (2) QUESTIONS**

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

QUESTION 1 [COMPULSORY]

- a) Define the term flavour (10 Marks)
- b) What are the differences and similarities between duo-trio and triangle tests? (10 Marks)
- c) Discuss the factors that influence the sensitivity of an individual to chemical stimuli during tasting of a food sample. (20 Marks)

[TOTAL = 40 MARKS]

QUESTION 2

- a) Discuss the interrelationships between the senses during sensory product evaluation and ways of minimizing their influence (20 Marks)
- b) You have designed a new product to rival an existing popular product manufactured by your competitor. Describe the sensory tests you would use to find out whether your new product is better than, or the same as the competing product. (10 Marks)

[TOTAL = 30 MARKS]

QUESTION 3

- a) Discuss the role of sensory evaluation in new product development (20 Marks)
- b) What are the limitations of using hedonic scaling in product quality evaluation? (10 Marks)

[TOTAL = 30 MARKS]

QUESTION 4

- a. What is the difference between consensus profiling and free choice profiling? (10 Marks)
- b. Giving specific examples, discuss the importance of sensory evaluation of food commodities in international trade (20 Marks)

[TOTAL = 30 MARKS]