



**UNIVERSITY**

**OF SWAZILAND**

**1<sup>ST</sup> SEM. 2009/2010**

**FINAL EXAMINATION PAPER**

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

**COURSE CODE : FSNT 202**

**TITLE OF PAPER : SENSORY EVALUATION**

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

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

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GRANTED BY THE CHIEF INVIGILATOR**

### **QUESTION ONE [COMPULSORY]**

- a) Give the advantages of using consumer panel instead of a trained laboratory panel in product acceptability testing (8 Marks)
- b) Define the terms sensitivity threshold and recognition threshold. (8 Marks)
- c) What are the differences and similarities between duo-trio and triangle tests? (8 Marks)
- d) What are the problems associated with magnitude estimation method in quantifying a sensory characteristic? (8 Marks)
- e) Give two sensory tests that can be used to find out whether a new product is more acceptable to consumers than an existing similar product. (8 Marks)

**[TOTAL: 40 MARKS]**

### **QUESTION TWO**

- a) Discuss the factors that influence the sensitivity of an individual to chemical stimuli during tasting of a food sample. (12 Marks)
- b) Discuss ways of minimizing influence of other senses during sensory evaluation of food using the sense of taste. (8 Marks)

**[TOTAL: 20 MARKS]**

### **QUESTION THREE**

- a) Draw a sketch of the human tongue and show the areas that are most sensitive to salt, sour, sweet and bitter tastes (10 Marks)
- b) Describe the limitations of using the nine point hedonic scaling in product quality evaluation and give modifications that can be made to make it a better tool. (10 Marks)

**[TOTAL: 20 MARKS]**

### **QUESTION FOUR**

- a. Discuss the importance of product coding and presentation in minimising bias during sensory testing (12 Marks)
- b. Why is it necessary to train sensory assessors for descriptive analysis? (8 Marks)

**[TOTAL: 20 MARKS]**

**QUESTION FIVE**

Discuss five factors that are likely to influence the results of sensory evaluation and how their effects can be minimised.

**[TOTAL: 20 MARKS]**