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UNIVERSITY

OF SWAZILAND

2ST SEM. 2009/2010

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 THREE (3) QUESTIONS**

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GRANTED BY THE CHIEF INVIGILATOR**

QUESTION ONE [COMPULSORY]

- a) Define sensory evaluation. (8 Marks)
- b) In which ways can the number of samples presented in one session affect sensory evaluation? (8 Marks)
- c) Discuss the importance of lighting in a food sensory laboratory. (8 Marks)
- d) How can sample coding affect sensory analysis results? (8 Marks)
- e) Discuss the difference between a trained and a consumer panel (8 Marks)

[TOTAL MARKS = 40]**QUESTION TWO**

During sensory evaluation, interaction senses can interfere with the results of the analysis.

Describe five practical ways how this can be minimised

[TOTAL MARKS = 20]**QUESTION THREE**

Processor A changed the source of his ingredients for candy manufacture due to cost but wanted to maintain the same product sensory characteristics. Processor B changed his processing procedures to try and outperform a competing candy manufacturer. Describe two sensory tests for each of the two manufacturers that they could use to test conformance of the products to their objectives.

[TOTAL MARKS = 20]

QUESTION FOUR

- a. What are the factors that you need to consider in choosing panellists for a laboratory sensory evaluation?

(12 Marks)

- b. Give some of the aspects that you need to consider in the design of a questionnaire for sensory evaluation.

(8 marks)

[TOTAL MARKS = 20]

QUESTION FIVE

Discuss ways in which sensory analysis can be used in food manufacturing in order to maintain market leadership

[TOTAL MARKS = 20]