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University Examinations 2013/2014

THIRD YEAR, SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR
OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY

AFS 2313: SENSORY EVALUATION OF FOODS

DATE: DECEMBER 2013

TIME: 2 HOURS

INSTRUCTIONS: Answer question *one* and any other *two* questions.

QUESTION ONE (30 MARKS)

- Distinguish basic tastes from chemical feeding factors (4 Marks)
- Outline the general requirements that the environment for carrying out analytical sensory evaluation tests should meet. (9 Marks)
- Briefly describe the type of data arising from sensory evaluation methods. (8 Marks)
- A juice manufacturing company was considering switching suppliers of oranges for its juice line. The action standard for making the change was no significant difference at the 5% level between the new suppliers orange and current suppliers. The company decided to run a triangle test with an objective of determining if a significant difference existed between two batches of juice made with oranges from the two suppliers. 24 untrained assessors participated in the test. 16 assessors correctly identified the “odd” sample. Using the provided statistical tables make the conclusion and explain your answer. (5 Marks)
- Distinguish the paired comparison test from the duo-trio test (4 Marks)

QUESTION TWO (20 MARKS)

Discuss the role of sensory evaluation in the food industry. (20 Marks)

QUESTION THREE (20 MARKS)

Discuss the key features of sample presentation for effective sensory testing (20 Marks)

QUESTION FOUR (20 MARKS)

You are the product development manager for a dairy company that manufactures a wide range of milk products and would wish to constitute a sensory analysis panel for use in various tests as need arise. Give a detailed sequential description of the screening process that you would subject potential applicants to, so that you can obtain an appropriate panel. (20 Marks)