

**MERU UNIVERSITY OF SCIENCE AND TECHNOLOGY**

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**University Examinations 2014/2015**

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

**AFS 2313: SENSORY EVALUATION OF FOOD**

**DATE: APRIL 2015 TIME: 2 HOURS**

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

**QUESTION ONE (30 MARKS)**

1. Briefly outline the historical development of sensory evaluation (6 Marks)
2. Describe appearance as a sensory characteristic of food (8 Marks)
3. Describe the challenges facing the application and development of sensory evaluation in the food industry (6 Marks)
4. Describe the roles of the sensory professional in sensory evaluation (4 Marks)
5. What are the important considerations before setting up or conducting a sensory analysis experiment (6 Marks)

**QUESTION TWO (20 MARKS)**

In sensory evaluation, scales are used, discuss these scales under:

1. Characteristics of good scale for sensory measurement (6 Marks)
2. Describe the hedonic and facial scales (14 Marks)

**QUESTION THREE (20 MARKS)**

Discuss the following errors encountered in sensory evaluation:

1. Error of central tendency (6 Marks)
2. Proximate error (4 Marks)
3. Logical error (4 Marks)
4. Error of convergence (4 Marks)
5. Halo effect (2 Marks)

**QUESTION FOUR (20 MARKS)**

Discuss the following sensory evaluation test/techniques

1. Paired comparison test (8 Marks)
2. Flavor profile test (6 Marks)
3. Free choice profiling test (6 Marks)