



**Uva Wellassa University, Sri Lanka**  
**1<sup>st</sup> Semester Examination March 2011**  
**SCT 423-1 Sensory Evaluation of Food**  
**Time: One (01) hour**



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**Total number of questions 04**  
**Answer all questions**  
**Each of the questions carries equal marks**

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1. A quality assurance manager of a large fruit processing plant wanted to formulate a sensory panel to evaluate sensory properties of his products before releasing them to the market. He had wants to select a panel of 10-15 numbers with sharp sensory organs, out of a group of 55. Explain the way that he has to follow in selecting right quality respondents for the sensory team.
  
2. There are two most popular fruit juice brand X & Y, available in the market. A new fruit juice manufacturer wanted to bench mark both brands in terms of sensory profile, in order to carry out a vigorous quality improvement program for his product. He intends to compare sensory profile of his product against the sensory profiles of the bench marked products. Explain the procedure that he has to follow in selecting the best brand for bench marking.
  
3. When analyzing response of respondents in a sensory evaluation statistically, the analytical method shall be based on "non parametric". Explain why non parametric way of analyzing is more appropriate in sensory evaluation than parametric way of analyzing.
  
4. Write short notes for the following
  - i. Gustatory and olfactory senses of the respondents
  - ii. Duo test as against Duo trio test in sensory evaluation
  - iii. Competitive products verses sensory profile to determine defective area/s