T78/V78/MFP304/MFS204/EE/20160522

Time : 3 Hours   **Marks : 80**

Instructions :
1. All Questions are Compulsory.
2. Each Sub-question carry 5 marks.
3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
4. Question paper of 80 Marks, it will be converted in to your programme structure marks.

1. Solve any **four** sub-questions.

    a) What are advantages of sensory evaluation?   5

    b) What are functions of central nervous system?   5

    c) What are basic requirements of all testing facilities?   5

    d) What is the use of carrying out 'Acceptance Test' of food products?   5

    e) What are different categories of sensory thresholds?   5

2. Solve any **four** sub-questions.

    a) How significant is sensory evaluation for food acceptance?   5

    b) What is role of 'Cerebellum' in brain?   5

    c) Define 'Food Processing'.   5

    d) Explain what is 'Shortometer Test'.   5

    e) Define 'Amplitude'.   5

3. Solve any **four** sub-questions.

     a)   Define 'Cranial Nerves' and explain what is 'Optic Nerves'.   5

     b)   Explain importance of fibre in food and use of it to human body.   5

     c)   What are symptoms of motion sickness?   5

     d)   What is Gravity Test and it is utilized to test which food products?   5

     e)   What are geometrical attributes of food?   5

4. Solve any **four** sub-questions.

     a)   What factors are involved to prevent the development of undesirable changes in flavour of food?   5

     b)   What are major functional parts of tooth?   5

     c)   What is 'Discrimination tests'?   5

     d)   What is use of Amylograph and Farinograph?   5

     e)   What do you understand by 'Fracturability' under heading mechanical attributes?   5

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