

# **BACHELOR OF SCIENCE IN FOOD TECHNOLOGY**

## **SEMESTER – V**

Laboratory Course-IX

Paper Code: BFT-505

**BFT-505: Laboratory Course-IX**

**(Max. marks 80+20=100)**

### **SENSORY EVALUATION**

1. Selection and training of sensory panel;
2. Detection and threshold tests;
3. Ranking tests for taste, aroma colour and texture;
4. Sensory evaluation of various food products using different scales, score cards and tests;
5. Estimation of color and texture;
6. Relationship between objective and subjective methods.

\*\*\*\*\*