

23 Multiple choice questions

1. a pleasure scale for rating food characteristics
 - a. garnishing
 - b. hedonic scale
 - c. food profile
 - d. mouth feel

2. arranging samples in order of intensity of a characteristic
 - a. marbling
 - b. garnishing
 - c. profiling
 - d. ranking

3. the deposit of fat within muscle fibres
 - a. garnishing
 - b. profiling
 - c. marbling
 - d. ranking

4. combining the ranking of groups of descriptive words
 - a. marbling
 - b. garnishing
 - c. profiling
 - d. ranking

5. the texture perceived in the mouth
 - a. duo-trio test
 - b. mouth feel
 - c. crustacean
 - d. marbling

6. subjective evaluation conducted by using the senses
 - a. hedonic scale
 - b. sensory analysis
 - c. astringency
 - d. food stylist

7. taste sensation that enhances savoury qualities of flavour but does not have a distinct taste itself
 - a. ranking
 - b. marbling
 - c. umami
 - d. pH

8. a class of anthropods that have hard-shelled bodies, such as lobsters, shrimps and crabs
 - a. umami
 - b. mouth feel
 - c. crustacean
 - d. ranking

9. an addition to food to improve its aesthetic appearance
 - a. garnishing
 - b. ranking
 - c. marbling
 - d. profiling

10. a comparison test where two samples are assessed for a given characteristic; the sample with the higher perceived level of the characteristic is selected
 - a. marbling
 - b. duo-trio test
 - c. triangular test
 - d. paired test

11. the acidity or alkalinity of a substance, measured on a scale from 0 to 14
 - a. pH
 - b. umami
 - c. ranking
 - d. flavour

12. a test based on words that are selected by the tester to best describe or explain various attributes of food
 - a. descriptive tests
 - b. descriptive words
 - c. paired test
 - d. duo-trio test

13. the ease with which a liquid pours
 - a. garnishing
 - b. flavour
 - c. viscosity
 - d. umami

14. assessment of a characteristic based on personal based on personal opinion
 - a. subjective evaluation
 - b. difference testing
 - c. descriptive tests
 - d. sensory analysis

15. a combination of the ranking of groups of descriptive words
 - a. profiling
 - b. food profile
 - c. food stylist
 - d. viscosity

16. a test where two samples are assessed against a known sample that acts as a control
 - a. mouth feel
 - b. food stylist
 - c. duo-trio test
 - d. paired test

17. a test where two of five samples are identical and these two are to be identified
 - a. duo-trio test
 - b. two-out-of five test
 - c. descriptive tests
 - d. mouth feel

18. the characteristic that produces a puckered sensation in the mouth
 - a. marbling
 - b. ranking
 - c. astringency
 - d. profiling

19. a person who styles food artfully for display
 - a. food profile
 - b. food stylist
 - c. profiling
 - d. paired test

20. sensory testing to determine differences between products
 - a. descriptive tests
 - b. duo-trio test
 - c. paired test
 - d. difference testing

21. a group of words describing the range of a particular characteristic
 - a. descriptive words
 - b. descriptive tests
 - c. astringency
 - d. crustacean

22. the sensory message resulting from the taste and aroma of food in the mouth
 - a. flavour
 - b. ranking
 - c. pH
 - d. umami

23. a test where two or three samples are identical and the other one is to be identified
 - a. crustacean
 - b. triangular test
 - c. paired test
 - d. duo-trio test