

## **Frequently Asked question**

- i. What is the difference between visible and hidden attributes of food quality
- ii. Define food quality?
- iii. What are the factors affecting consumer response to the food attributes?
- iv. What is effective and affective analysis
- v. What is the hedonic scale?
- vi. Name the senses?
- vii. Which are the tastes a human can detect?
- viii. What are nutritional attributes of food?
- ix. Name the methods/equipments used for color measurement.
- x. What is texture and its importance in food quality
- xi. Enlist the expression/phrases used for describing aroma.
- xii. Name the instruments used in texture/consistency measurement.