

**BOWEN UNIVERSITY, IWO
COLLEGE OF HEALTH SCIENCES
NUTRITION AND DIETETICS PROGRAM
2020/2021 SECOND SEMESTER EXAMINATION**

COURSE CODE: NTD 428

COURSE TITLE: RECIPE DEVELOPMENT AND EVALUATION

CREDIT UNIT: 2

TIME: 2HRS

INSTRUCTION: ANSWER FOUR QUESTIONS ONLY

QUESTIONS

1. Define a recipe, listing and explaining each component of F75 using dried whole milk (17.5 marks)
2. Discuss the advantages of standardized recipe (17.5 marks)
3. Write on appearance and texture as an organoleptic attribute to food and how it is used as an index of quality, giving examples (17.5 marks)
4. a. Write on importance of using both sensory and objective tests in evaluating food quality (5.5 marks)
b. Highlight the effects of sensory evaluation programs on the following department.
 - i. Quality Control
 - ii. Operations
 - iii. Product development (12 marks)
5. Briefly discuss the following:
 - i. selection and training of panelists on any sensory analysis
 - ii. orientation of panelists
 - iii. motivating panel members (17.5 marks)
6. Explain broadly on Hedonic Scale tests (12 marks)
 - b. What are the components of a product development (5.5 marks)