

**BOWEN UNIVERSITY, IWO
COLLEGE OF HEALTH SCIENCES
NUTRITION AND DIETETICS PROGRAM
2019/2020 SECOND SEMESTER ONLINE EXAMINATION**

**COURSE CODE: NTD 428
CREDIT UNIT: 2
TIME: 1HRS 30 MIN**

**COURSE TITLE: RECIPE DEVELOPMENT AND
EVALUATION
INSTRUCTION: ATTEMPT ALL QUESTIONS**

1. Mention 4 guidelines that are usually observed in carrying out a sensory evaluation test and the reasons for these guidelines (5marks)
2. Differentiate between the types of analytical sensory evaluation tests giving two examples of each. (5marks)
3. What are objective food quality evaluations? (5marks)
4. Explain the use of Correlation, Regression and ANOVA in sensory data analysis(5marks)
5. Why is it unnecessary to train panelists for an affective test? (5marks)
6. Write briefly on affective sensory evaluation tests (5marks)
7. Discuss the Subjective methods of food evaluation (5marks)
8. Why is modifying an existing recipe or writing a new recipe important to a dietitian? (5marks)
9. When developing a recipe, what process would you follow? (5marks)
10. Describe the qualities of a standardized recipe (5marks)
11. Adjust the yield of the ingredients in the table below using the

Current yield = 9 servings

Required yield = 15 servings

Initial quantity of ingredients (8 servings)	Conversion Factor	Standardized recipe quantity(20 servings)
2.5g		
150g		
200mls		

(5marks)

12. Describe two factors that affects the acceptability of a recipe (5marks)
13. Highlight the important components of a recipe (5marks)
14. What do we stand to gain when we standardize our recipe? (5marks)