

Appendix L:
QDA Attribute Definitions

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DEFINITIONS FOR TERMS USED IN SENSORY EVALUATION:

MOISTNESS:

DRY: NEED WATER TO SWALLOW, UNACCEPTABLE
MOIST: MELTS IN MOUTH, DISSOLVES EASILY

COLOR- CRUST:

PALE YELLOW: UNDERCOOKED, NO FORMS OF BROWNING
APPARENT AT ALL
DARK BROWN: OVERCOOKED, LOOKS SIMILAR TO A CHOCOLATE
MUFFIN, OR PUMPERNICKEL BREAD

ADHESIVENESS:

CRUMBLES: FLAKY, BREAKS APART INTO SMALL PIECES,
VERY TENDER
RUBBERY: ELASTIC, DENSE, REQUIRES AN UNPLEASANT
FORCE TO BREAK APART

COHESIVENESS (TO THE TOUCH):

SPRINGY: HAS A LOW DEGREE OF RESILIENCE, SIMILAR TO
THAT OF A SPONGE CAKE
DENSE: HIGH DEGREE OF RESILIENCE, SIMILAR TO THAT
OF POUND CAKE

MOUTHFEEL:

TENDER: CAKELIKE, SMOOTH, PLEASANT TO THE TONGUE
CHEWY: BREADLIKE, UNPLEASANT FOR A MUFFIN

SWEETNESS:

BLAND: HAS AN UNDETECTABLE AMOUNT OF SUGAR, NO
SWEETNESS
SWEET: UNACCEPTABLY SWEET

**Appendix M:
QDA Scorecard**

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SENSORY EVALUATION FORM FOR MUFFINS.

PANELIST # - _____ DATE - _____.

INSTRUCTIONS: Please taste the muffin samples before you in a clockwise fashion and mark the intensity for each attribute (criteria) determined during sensory training. In between tastings, take a sip of water to cleanse the palate.

1. COLOR-CRUST:

_____ | _____
PALE YELLOW | DARK BROWN

2. COHESIVENESS (evaluated by touch):

_____ | _____
SPRINGY | DENSE

3. MOUTHFEEL:

_____ | _____
TENDER | CHEWY

4. SWEETNESS:

_____ | _____
BLAND | VERY SWEET

5. MOISTNESS:

_____ | _____
DRY | MOIST

6. ADHESIVENESS:

_____ | _____
CRUMBLES | RUBBERY

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Objective:

To obtain a full-time position in the field of food science upon graduation.

Education:

Master's of Science, Human Nutrition, Foods and Exercise May 1997
Virginia Polytechnic Institute and State University, Blacksburg, VA 24060
QCA (out of 4.0): 3.84

Thesis: "The Effect of Honey as a Partial Replacement for Sugar on the Baking and Keeping Qualities of Fat Reduced Muffins."

Bachelor's of Science, Human Nutrition and Foods May 1995
Virginia Polytechnic Institute and State University (VPI&SU), Blacksburg, VA 24060
Concentrations: Dietetics, Nutrition and Physical Performance
QCA (out of 4.0): 3.24

Related Courses

Lipids and Colloids in Foods	Science of Food
Food Microbiology	General Microbiology
Carbohydrates and Plant Pigments	Food Processing
Biochemistry	Biometry

Experience:

- **Product Development Intern** Nestlé R&D, New Milford, CT
May 1995 - Aug. 1995; Dec. 1995 - Jan. 1996; and May 1996 - Aug. 1996
 - Sensory evaluation of Nestlé nutritional bar products.
 - Designed experiments to diagnose problems with various new products.
 - Prepared various products in the pilot plant.
 - Maintained nutrition database information and hard copy specification sheets.
- **Teacher's Assistant for HNF 2224, Food Selection and Preparation**
HNFE 1004, Foods and Nutrition
HNFE 3034, Methods in Nutritional Assessment
VPI&SU, Blacksburg
Aug. 1994 - Dec. 1994 and Aug. 1995 - present
 - Teach students the principles of food quality.
 - Trained students on proper laboratory technique.
 - Prepared and conducted lectures to students on a weekly basis.
 - Apply food theory and practice in a laboratory setting.
 - Prepare and administer tests, assign grades.

Activities:

Dean's List ('95, '96, '97), Phi Sigma Biological Honor Fraternity ('94), Order of Omega Honor Fraternity ('94), Varsity Cheerleader ('93-'94), Delta Chi Fraternity ('92-present), Student Dietetic Association ('92)

Other Employment:

Fitness Instructor- *Gold's Gym*, Danbury, CT (June 1993 - Aug. 1993)
Cardiac Intervention Program, VPI&SU, Blacksburg, VA (June 1994 - August 1994)

The Weight Club, VPI&SU, Blacksburg, VA (Aug. 1995 - present)

Dietetic Intern- *Radford Community Hospital, Radford, VA (Sept. 1994 - Feb. 1995)*

Hobbies/Interest:

Cooking, Preventative Healthcare, Tennis

** references available upon request*