

- Q.25 Briefly explain different types of water.
- Q.26 Explain the term 'quality control' in detail.
- Q.27 Briefly explain the role of emulsifiers in food beverage. List some common emulsifiers used in beverage industry.
- Q.28 Describe the procedure for mineral water manufacturing.
- Q.29 Name any four nutritive sweeteners
- Q.30 Tabulate the major ingredients of a food beverage with their role in the beverage.
- Q.31 Briefly explain the processing steps of green tea.
- Q.32 Briefly explain soothing beverages and appetizing beverages with suitable examples.
- Q.33 Explain the term sanitation and hygiene.
- Q.34 Briefly explain the carbonation process.
- Q.35 List any three species of coffee

- Q.6 HFCS stands for
- High fat corp syrup
 - High fructose corn syrup
 - High fructose corn sugar
 - None of these
- Q.7 Which of the following physical methods is used as germicidal in modern time for the treatment of drinking water?
- Chlorination
 - Treating with Pot. permanganate
 - UV radiation
 - Bleaching powder
- Q.8 Green tea helps in reduce _____.
- High BP
 - Obesity
 - High cholesterol
 - All of the above
- Q.9 Which of the following is not a natural sugar
- Glucose
 - Fructose
 - Saccharin
 - Xylitol
- Q.10 High carbonation in fruit flavored soft drinks should be avoided as it usually destroys.
- Colour
 - Flavour
 - Texture
 - All of the above

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SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 PET stands for _____.
- Q.12 CTC stands for _____.
- Q.13 Withering step is seen during the processing of _____.
- Q.14 The solubility of CO₂ is more at _____ temperature. (low/high)
- Q.15 Roasting is a processing step of tea processing (true/false)
- Q.16 Common example of appetizing beverage is _____.
- Q.17 Carbonated water is locally known as _____.
- Q.18 Semi fermented tea is _____ -(name)
- Q.19 Decaffeination means _____.
- Q.20 In case of tea, maximum caffeine content present in _____.

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Explain vacuum method of coffee making with diagram.
- Q.22 Briefly explain about wet and dry methods of coffee beans processing.
- Q.23 Briefly explain the processing steps of oolong tea
- Q.24 Tabulate the specification and standards for mineral water.

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