

- Q.26 Explain about sugar as an ingredient and its role in carbonated beverages.
- Q.27 Explain the steps involved in processing of oolong tea.
- Q.28 Briefly explain about the following
i) Saccharin ii) HFCS
- Q.29 Briefly explain carbonated and non carbonated beverages with example.
- Q.30 List the physical and chemical changes occur during roasting.
- Q.31 Discuss the scope of beverage industry in India.
- Q.32 Briefly explain about sanitation of beverages industry also give its significance.
- Q.33 Mention the steps involved in mineral water manufacturing.
- Q.34 List the machinery and equipments with their importance, used in carbonated beverages industry.
- Q.35 Briefly explain types of water.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Explain different methods of coffee making.
- Q.37 Classify beverages on the basis of their function in the body with suitable example.
- Q.38 With the help of flow chart explain the manufacturing of carbonated beverage.

No. of Printed Pages : 4

181165/121165/031145

Roll No.

/1152N

6th Sem / Food Tech.

Subject:- Technology of Non-alcoholic Beverages

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Acesulfame-K is _____ times sweeter than sucrose.
a) 100 b) 200
c) 300 d) 400
- Q.2 Sparkling clear sweetened fruit juice from which all the pulp and suspended materials are removed is called as _____
a) Sherbet b) Squash
c) Juice concentrates d) Cordial
- Q.3 Caffeine is found in which of the following?
a) Coffee seeds b) Milk
c) Juice d) None of these
- Q.4 The caffeine content in green coffee is _____ than roasted coffee.
a) Higher b) Lower
c) Similar d) None of these

(40) (4) 181165/121165/031145
/1152N

(1) 181165/121165/031145
/1152N

- Q.5 Syrup is prepared by using_____
- a) Salts b) KMS
- c) Sugar d) None of these
- Q.6 Carrageenan a stabilizer is extracted from_____
- a) Irish moss b) Red algae
- c) Plant leaves d) None of these
- Q.7 PET stands for
- a) Polyethylene terephthalate
- b) Polyester terephthalate
- c) Polyether terephthalate
- d) none
- Q.8 The particle size of fine grind coffee is_____
- a) 1.5 mm b) 1.0 mm
- c) 0.75 mm d) 0.38 mm
- Q.9 Chicory is obtained from_____
- a) Root b) Leaf
- c) Cherry d) Stem
- Q.10 Assam and Sinensis are variety of
- a) Tea b) Soft drinks
- c) Coffee d) None of these

SECTION-B

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

- Q.11 Tea is locally called_____

- Q.12 Beverages that does not have carbon dioxides are called_____
- Q.13 Largest producer of coffee is_____
- Q.14 Objective of steaming in tea processing is_____
- Q.15 Solubility of CO₂ is more at low temperature. (True/False)
- Q.16 CMC stands for_____
- Q.17 BOD stands for_____
- Q.18 Technique of extracting the solubles from the ground coffee is known as_____
- Q.19 The beverages that refresh our body are called_____
- Q.20 Coffee from which caffeine has been removed by extraction_____

SECTION-C

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

- Q.21 Explain the steps involved in manufacturing of green tea.
- Q.22 Briefly explain low intensity and high intensity sweeteners with suitable example.
- Q.23 List some desired properties of flavoring agents used in beverages manufacturing.
- Q.24 Briefly explain about the treatments given to water for its use in beverage industry.
- Q.25 Briefly explain about colouring agents and its role in food beverages manufacturing with example.