

Q.21 Give the quality specifications of mineral water.

Q.22 Which types of sensors are used in sanitation process?

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

Q.23 Explain various water treatment methods.

Q.24 Explain different methods of tea processing in detail.

Q.25 Describe various food additives used in beverages.

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3rd Sem.

Branch : Food Technology

Sub.: Technology of Non-Alcoholic Beverages

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

Q.1 Types of sweeteners are

- a) Natural or Synthetic
 - b) Nutritive or Non nutritive
 - c) Regular or High intensity
 - d) All of these

Q.2 What is the maximum limit for alkalinity of water used in beverages?

- a) 60 ppm
 - b) 40 ppm
 - c) 50 ppm
 - d) 80 ppm

O.3 gives aroma to coffee.

- a) Boiling
 - b) Roasting
 - c) Frying
 - d) Stewing

- Q.4 The most common sugar used in soft drink is

 - High Fructose Corn Syrup
 - Sucrose
 - Maltose
 - Lactose

Q.5 The ingredient of carbonated soft drinks in addition of water is

 - Sugar
 - CO_2
 - Flavoring agents
 - All of the above

Q.6 In most fruit juices, the major portion of total soluble solids is consist of ____.

 - Salt
 - Sugar
 - Vitamins
 - Minerals

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 TDS stands for _____.
Q.8 Classify Beverages.

- Q.9 Enlist the ingredients used in beverage manufacturing.

Q.10 Define Turbidity.

Q.11 Define the term Disinfection.

Q.12 Name the two water quality act.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

- Q.13 What do you mean by synthetic beverages? Classify it.

Q.14 Explain any four fruit based beverages.

Q.15 What are the different varieties of coffee?

Q.16 Define filling process in detail.

Q.17 Explain hygiene in beverage industry.

Q.18 Describe major ingredients used in food beverages with their role in the beverages.

Q.19 Explain various types of soft drink closures.

Q.20 How inspect the quality of carbonated beverages?