

SECTION-D

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

- Q.23 Mention the steps involved in mineral water manufacturing.
- Q.24 With the help of flow diagram explain the various steps of soft drinks manufacturing.
- Q.25 Describe the procedure of instant tea manufacturing.

No. of Printed Pages : 4

Roll No.

221131

3rd Sem. / Food Technology

Subject : 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 Proper flavour and aroma of coffee is associated with _____
a) Drying coffee beans
b) Curing coffee beans
c) Roasting coffee beans
d) All of these
- Q.2 Beverages are consumed for _____
a) Food value b) Thirst quenching
c) Stimulating effect d) All of these
- Q.3 High carbonation in fruit flavoured soft drinks should be avoided as it usually destroys _____
a) Colour b) Flavour
c) Texture d) All of the above

(40)

(4)

221131

(1)

221131

Q.4 Which of the following is stimulating beverage?

- a) Soft drink
- b) Coffee
- c) Pure juice
- d) Milk

Q.5 In most carbonated beverages CO₂ ranges is _____

- a) 1.5 - 4.0 volume
- b) 4 - 6 volume
- c) 6 - 12 volume
- d) None of these

Q.6 When water is used as an ingredient in food formulations, it must be _____

- a) Soft water
- b) Hard water
- c) Portable water
- d) None of these

SECTION-B

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

Q.7 Tea is obtained from _____

Q.8 CTC stands for _____

Q.9 Substitute for coffee is _____

Q.10 Solubility of carbon dioxide is _____ at low temperature.

Q.11 Chemical used for preserving colourless products is _____

Q.12 Tingling effect of soft drink is due to _____.

SECTION-C

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

Q.13 Classify beverages on the basis of their function in the body.

Q.14 Explain drip method of coffee making.

Q.15 Briefly explain about colouring agents and their function in a food beverage.

Q.16 Briefly explain about treatments that are given to water for it's used in beverage industry.

Q.17 Explain roasting of coffee.

Q.18 Briefly explain about Acesulfame-K and Saccharine.

Q.19 With the help of flow diagram explain the manufacturing process of black tea.

Q.20 Briefly explain about equipment and machinery used in beverage industry.

Q.21 Briefly explain about fruit cordial and fruit squash.

Q.22 Explain various types of water.