

- 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

#### **SECTION-D**

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)  
 Q.36 Explain the steps involved in manufacturing of carbonated beverage.  
 Q.37 Explain the roasting process of coffee beans in details also give their on coffee beans.  
 Q.38 Explain various types of fruit beverages.

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**6th Sem / Branch : Food Technology**  
**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 Coffee occurs in \_\_\_\_\_ form  
 a) Berry b) Drupe  
 c) Leaves d) None  
 Q.2 The scientific name is tea is  
 a) Camellia sinensis b) Coffea liberica  
 c) Humulus lupulus d) None of these  
 Q.3 Withering means \_\_\_\_\_ of tea leaves  
 a) Drying b) Frying  
 c) Roasting d) Brewing  
 Q.4 Important polyphenols present in tea leaves  
 a) Catechins b) Gallocatechins  
 c) Both a and b d) None  
 Q.5 Chicory is obtained from \_\_\_\_\_  
 a) Leaves b) Root  
 c) Stem d) Berry

Q.6 HFCS stands for

- a) High fat corp syrup
- b) High fructose corn syrup
- c) High fructose corn sugar
- d) None of these

Q.7 Which of the following physical methods is used as germicidal in modern time for the treatment of drinking water?

- a) Chlorination
- b) Treating with Pot.permanganate
- c) UV radiation
- d) Bleaching powder

Q.8 Green tea helps in reduce\_\_\_\_\_.

- a) High BP
- b) Obesity
- c) High cholesterol
- d) All of the above

Q.9 Which of the following is not a natural sugar

- a) Glucose
- b) Fructose
- c) Saccharin
- d) Xylitol

Q.10 High carbonation in fruit flavored soft drinks should be avoided as it usually destroys.

- a) Colour
- b) Flavour
- c) Texture
- d) All of the above

## 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 CO<sub>2</sub> 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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