

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 The most common sugar used in soft drink is-
- a) High fructose corn syrup
 - b) Sucrose
 - c) Maltose
 - d) Lactose
- Q.2 Proper flavor and aroma of coffee is associated with _____.
a) Drying coffee beans b) Curing coffee beans
c) Roasting d) All of the above
- Q.3 Types of sweeteners are-
a) Natural or Synthetic
b) Nutritive or Non-Nutritive
c) Regular or High Intensity
d) All of the above

- Q.4 Monosodium Glutamate is used as _____.
a) Artificial sweetener b) Anticaking agent
c) Flavor enhancer d) Cleaning agent
- Q.5 In most fruit juices, the major portion of total soluble solids is consists of
a) Salt b) Sugar
c) Vitamins d) Minerals
- Q.6 Coagulations process uses
a) Calcium sulphate b) Aluminium sulphate
c) Magnesium sulphate d) None of the above

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

- Q.7 TDS stands for _____.
Q.8 Name any two emulsifiers used in beverage processing.
Q.9 What is dry ice?
Q.10 Define still beverages.
Q.11 Enlist different types of tea.
Q.12 Write two advantages of carbonation.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

- Q.13 Explain coffee with its types.
Q.14 Define beverages and give its classification.

- Q.15 Discuss about hygiene in beverage industry.
Q.16 What are the factors affect the degree of carbonation?
Q.17 Explain the types of soft drink containers.
Q.18 Which types of sensors are used in sanitation process?
Q.19 What are the principal processing methods of coffee?
Q.20 Explain the filling process of beverages.
Q.21 What do you know about natural mineral water? Give its composition and quality requirements.
Q.22 What are the preservation methods of fruit juices?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. $(2 \times 8 = 16)$
- Q.23 Explain all the water treatment methods in detail.
Q.24 Explain the manufacturing process of various types of tea in detail.
Q.25 What are the various types of fruit beverages?