

- a) HDPE b) PET
c) Polypropylene d) Polychloride
- Q.6 Most common germicidal for water treatment is
a) Nitrogen b) Chlorine
c) Benzene d) Nitrous oxide
- Q.7 In cola soft drinks the common colorant is
a) Coal tar b) Tannins
c) Caramel d) Charcoal
- Q.8 Which of the following is stimulating beverage?
a) Coffee b) Soft drink
c) Pure juice d) Milk
- Q.9 The sugar contributes to beverage
a) Sweetness b) Calories
c) Body and mouth feel d) All of the above
- Q.10 Which of the following is/are an artificial sweetener?
a) Aspartame b) Saccharin
c) Acesulfame K d) All

SECTION-B

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

- Q.11 Tingly sensation on tongue when consumed soft drink is due to ____.
- Q.12 Brine is ____ (Salt solution/Sugar solution).

- Q.13 Rolling is done in the processing of ____.
- Q.14 Chicory is obtained from ____.
- Q.15 Oolong is a type of ____.
- Q.16 CIP stands for ____.
- Q.17 CTC stands for ____.
- Q.18 Objective of withering process is ____.
- Q.19 In carbonated soft drinks, the major part (constituent) is ____.
- Q.20 HFCS stands for ____.

SECTION-C

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

- Q.21 With the help of neat diagram explain percolation method of coffee making.
- Q.22 Explain the steps involved in processing of oolong tea.
- Q.23 Briefly explain about roasting of coffee.
- Q.24 List the properties of good closure.
- Q.25 Briefly explain about emulsifiers and stabilizer used in food beverage manufacturing with example.
- Q.26 Explain different types of water.
- Q.27 Explain the steps involved in processing of green tea.
- Q.28 Briefly explain about the following 1) fructose 2) corn syrup.