

- Q.25 Describe containers of carbonated beverages.
- Q.26 Why sanitation and hygiene are important in beverage industry?
- Q.27 How coffee is decaffeinated?"
- Q.28 What is mineral water?
- Q.29 Explain water treatment methods for carbonated beverages.
- Q.30 What are artificial sweeteners?
- Q.31 Define stabilizers.
- Q.32 What is percolator?
- Q.33 Briefly explain quality control for carbonated beverages.
- Q.34 What are synthetic beverages?
- Q.35 Describe cleaning of carbonated beverages.

#### **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Explain equipment and machinery used for carbonated beverages.
- Q.37 Explain specifications and standards of mineral water.
- Q.38 Explain the usages of stabilizers, sweeteners and emulsifiers in beverage industry.

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**6th Sem / Branch : Food Technology**  
**Sub.: Technology of Non-Alcoholic Beverages**

Time : 3Hrs. M.M. : 100

#### **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 In most fruit juice the major portion of total soluble solids consists of
- a) Salt
  - b) Sugar
  - c) Vitamin
  - d) Mineral
- Q.2 Which of the following is stimulating beverage?
- a) Coffee
  - b) Soft drink
  - c) Pure juice
  - d) Milk
- Q.3 Beverages are consumed for
- a) Food value
  - b) Thirst quenching
  - c) Stimulating effect
  - d) All of these
- Q.4 The ingredients of carbonated soft drink in addition of water is
- a) CO<sub>2</sub>
  - b) Sugar
  - c) Flavouring agent
  - d) All of these

(1)

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- Q.5 The most common sugar used in soft drink
- a) High fructose corn syrup
  - b) Sucrose
  - c) Maltose
  - d) Lactose
- Q.6 The sugar contributes to beverage
- a) Sweetness                  b) Calories
  - c) Mouth feel                d) All of these
- Q.7 Advantages of carbonation are
- a) Pungent taste              b) Anaerobic condition
  - c) A & B                      d) None of these
- Q.8 The word “Tea” is of
- a) Greek origin              b) Egypt origin
  - c) Chinese origin            d) Srilankan origin
- Q.9 Proper flavour and aroma coffee is associated with
- a) Drying coffee beans      b) Curing coffee beans
  - c) Roasting                    d) All of above
- Q.10 A substance that adds flavour to the food is called
- a) Flavouring agent        b) Coloring agent
  - c) Emulsifiers                d) Sweetness

(2)

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## SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Write full form of RTD.
- Q.12 Give any two examples of non-alcoholic beverages.
- Q.13 Give any two examples of coffee.
- Q.14 Write any one example of preservative in soft drinks.
- Q.15 What is coffee cupping?
- Q.16 FDA stands for \_\_\_\_\_
- Q.17 Write any one example of artificial sweetener used in beverage industry.
- Q.18 Define beverages.
- Q.19 Which gas is used for carbonation in soft drinks.
- Q.20 Write any one example of coloring agent used in beverage industry.

## SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 What are Flavouring agents?
- Q.22 What is carbonation?
- Q.23 Write differences between green tea and black tea.
- Q.24 What is the scope of beverage industry in India?

(3)

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