

- Q.29 Briefly explain sparkling and still beverages with example.
- Q.30 Differentiate between caloric and non caloric sweeteners with example.
- Q.31 Discuss in brief the scope and importance of beverage industry in India
- Q.32 Explain the term sanitation and highlight its importance.
- Q.33 Tabulate the coffee species of commercial importance with caffeine content.
- Q.34 Explain the steps followed in manufacturing of soft drinks.
- Q.35 Explain the working of bottle washer.

SECTION-D

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

- Q.36 Describe the rules and regulations laid down by govt for mineral water.
- Q.37 Describe in detail the procedure for instant coffee manufacturing.
- Q.38 Classify beverages on the basis of their function in the body with suitable example.

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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 High carbonation in fruit juices should be avoided as it usually destroys.
- a) Colour
 - b) Flavour
 - c) Texture
 - d) All of the above
- Q.2 Wet processing of coffee beans yields which kind of coffee?
- a) Parchment coffee
 - b) Cherry coffee
 - c) Kerala Coffee
 - d) Ivory coffee
- Q.3 Which of the following is a fermented tea?
- a) Black
 - b) Green
 - c) Oolong
 - d) All
- Q.4 Largest producer of coffee in the world is
- a) Brazil
 - b) Srilanka
 - c) Paraguay
 - d) China
- Q.5 A widely used material for packaging of carbonated soft drink and water is

- 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).

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- 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 os 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.

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