

- Q.30 Explain the steps involved in processing of black tea.
- Q.31 Explain about natural mineral water and packaged drinking water.
- Q.32 Explain the chemical and physical changes occurred during roasting .
- Q.33 Explain the 'carbonation process' in detail
- Q.34 Explain the wet and dry methods of coffee processing
- Q.35 Classify beverages on the basis of their function in the body with suitable example.

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 mineral water.
- Q.37 Explain methods of coffee making.
- Q.38 Describe in detail the procedure for instant tea manufacturing

No. of Printed Pages : 4

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6th Sem / 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 The most common adulterant used in coffee is
a) Chicory b) Chalk
c) Chicken d) None
- Q.2 In most carbonated beverages CO₂ ranges between
a) 1.5-4.0 Volume b) 4-6 Volume
c) 6-12 Volume d) None of these
- Q.3 Which of the following is a semi fermented tea ?
a) Black b) Green
c) Oolong d) All
- Q.4 Which of the following is an important constituent of soft drink ?
a) CO b) CO₂
c) N₂ d) O₂
- Q.5 Soft drinks are packed in PET bottles. PET stands for
a) Polyethylene terephthalate
b) Polyester terephthalate
c) Polyether terephthalate
d) None

- Q.6 Roasting of coffee beans leads to
 a) Moisture reduction b) Flavour generation
 c) Both a and b d) None of these
- Q.7 Which of the following is natural sweetener ?
 a) Aspartame b) Saccharin
 c) Sugar d) All
- Q.8 Sodium benzoate is used in soft drinks primarily to inhibit
 a) Rancidity b) Colour deterioration
 c) Mold growth d) Flavour breakdown
- Q.9 Beverages are consumed for
 a) Food value b) Thirst quenching
 c) Stimulating effect d) All of the above
- Q.10 For black tea processing, fermentation of rolled leaves is done for
 a) 0.5-1h b) 2-5h
 c) 8-10h d) 12-15h

SECTION-B

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

- Q.11 Tea is obtained from
- Q.12 Syrup is(Salt solution / Sugar solution)
- Q.13 Withering step is seen during the processing of
- Q.14 The solubility of CO₂ is more attemperature .(low/high)
- Q.15 RTS stands for.....

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- Q.16 Saccharine is a(nutritive/ non nutritive sweetener)
- Q.17 Carbonated Water is locally known as
- Q.18 In case of tea, maximum caffeine is present in.....and.....leaves.
- Q.19 Coffee fruit called
- Q.20 Raw or green coffee hasflavour or aroma

SECTION-C

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

- Q.21 Why is hygiene important in beverage industry ? Explain
- Q.22 Briefly explain about brewing of coffee.
- Q.23 Give the specification and standards for mineral water.
- Q.24 Tabulate soft drink manufacturing unit equipments with their function.
- Q.25 Explain the term 'quality control ' in detail.
- Q.26 Explain the treatments given to water before its used in beverage manufacturing .
- Q.27 Discuss about different sources of water .
- Q.28 Differentiate between carbonated and non carbonated beverages with example .
- Q.29 Explain nutritive and non nutritive sweeteners with example .

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