

- Q.31 Describe the preparation of tea leaves.
 Q.32 Describe cleaning of carbonated beverages.
 Q.33 What is pasteurization?
 Q.34 Briefly explain filling of carbonated beverages.
 Q.35 How syrup is prepared for carbonated beverages?

Section-D

- Note:** Long answer Questions. Attempt any two Questions out of three Questions. $(2 \times 10 = 20)$
 Q.36 Discuss the importance of hygiene and sanitation in beverage industry.
 Q.37 Explain briefly the equipment and machinery for coffee.
 Q.38 Explain inspection and quality control of carbonated beverages.

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6th Sem / Trade : Food Technology
Subject : Technology of Non Alcoholic Beverages

Time : 3 Hrs.

M.M. : 100

SECTION-A

- Note:** Multiple choice questions. All questions are compulsory. $(10 \times 1 = 10)$
- Q.1 Which one of these is the best known food flavour enhancer?
 a) Ether
 b) alcohol
 c) Monosodium Glutamic Acid
 d) All of the above
- Q.2 _____ are used to maintain uniform dispersion of oil in water
 a) Hydrophobic b) Emulsifiers
 c) Mayonnaise d) Stabilizers
- Q.3 The enzymes used in fruit juice industry
 a) Pectin b) Gelatin
 c) Fixin d) Bromalin
- Q.4 Most suitable method of fruit juice concentration is
 a) Freeze concentration
 b) Low temperature vacuum evaporation
 c) High speed high evaporation
 d) Reverse osmosis

- Q.5 Stimulating effect of coffee is due to
 a) Caffeol b) Caffeone
 c) Caffeine d) Tenin
- Q.6 The major ingredient is sweetened soft drink is
 a) Carbonated water b) Hydrochloric acid
 c) Phosphoric acid d) Caffeine
- Q.7 _____ is used as a stabilizer in ice cream
 a) Gelatin b) Sugar
 c) Milk d) Strawberry
- Q.8 _____ is a non permitted color
 a) Annatto b) Brilliant Blue
 c) Tartrazine d) Rhodamine
- Q.9 Which out of the following does not help in disinfecting water
 a) Filtration b) Chlorine tablets
 c) Alums d) Boiling
- Q.10 Sanitation is the _____ means of promoting health through prevention of human contact with the hazards of waster
 a) Hygienic b) Proper
 c) Better d) Perfect

Section B

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

- Q.11 Write full form of HFCS.
 Q.12 Write name of any one tea company.

- Q.13 Write example of packaging material used in beverage industry.
- Q.14 Write two examples of synthetic beverages.
- Q.15 Define curing.
- Q.16 What is cocktail?
- Q.17 Write any two examples of coloring agents.
- Q.18 What are the types of non alcoholic beverages?
- Q.19 Write full form of RTS.
- Q.20 Write two examples of emulsifiers.

Section-C

- Note:** Short answer type Questions. Attempt any twelve Questions out of fifteen Questions. (12x5=60)
- Q.21 Write differences between instant and filtered coffee.
- Q.22 How to prepare sugar syrup in carbonated drinks.
- Q.23 Write status of beverage industry in India.
- Q.24 What are flavouring agents?
- Q.25 What are differences between mineral water and packaged drinking water.
- Q.26 Write uses of flavouring agents in beverage industry.
- Q.27 Briefly describe about equipment used for preparation of tea.
- Q.28 What are fruit-juice based beverages.
- Q.29 What should be the quality of water used in non alcoholic beverages?
- Q.30 What is diet coke?