

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain different types of fruit beverages with legal standards.
- Q.24 Describe the procedure of instant coffee manufacturing
- Q.25 Describe the specifications and standards related to mineral water.

No. of Printed Pages : 4
Roll No.

221131

3rd Sem / Food Technology

Subject : Technology of Non-alcoholic Beverages

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Generally coloured fruit juices are preserved by which chemical preservative

- a) KMS
- b) Calcium carbide
- c) Sodium benzoate
- d) Vinegar

Q.2 Sparkling beverages are named because they contain _____

- a) Sulfur dioxide
- b) Carbon dioxide
- c) Hydrogen
- d) Oxygen

Q.3 Coffee is adulterated with _____

- a) Saw dust
- b) Chicory
- c) Ghee
- d) All of the above

Q.4 Containers widely used for packaging of mineral water

- a) PVC
- b) PET
- c) PP
- d) PVA

Q.5 For black tea processing, fermentation of rolled leaves is done for _____

- a) 0.5-1 hr
- b) 2-5 hrs
- c) 8-10 hrs
- d) 12-15 hrs

Q.6 The sugar contribute to beverage

- a) Sweetness
- b) Calories
- c) Body and mouth feel
- d) All of these

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 Most common germicidal for water treatment is _____

Q.8 Stimulating effect of coffee is due to _____

Q.9 Freezing point of pure water is _____

Q.10 Colour of oolong tea beverage is _____

Q.11 Sweeteners that have calorific value are called _____

Q.12 HFCS stands for _____

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Briefly explain about caloric and non caloric sweeteners with suitable example.

Q.14 Explain percolation method of coffee making.

Q.15 Classify beverages on the basis of their nature.

Q.16 Mention the steps involved in manufacturing of green tea.

Q.17 Briefly explain about carbonation process of soft drinks.

Q.18 List some outstanding properties of good closure.

Q.19 Describe the procedure of fruit syrup manufacturing.

Q.20 Briefly explain about wet and dry method of coffee beans processing.

Q.21 Briefly explain about emulsifiers and their function in a food beverage.

Q.22 Discuss about sources of water.