

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.