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Total No. of Printed Pages: [01]

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M.Sc. (Food Sc. & Tech.) (Semester – 2nd)

TECHNOLOGY OF BEVERAGES

Subject Code: MFOT1258

Paper ID: [21221109]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(4 marks each)

- Q1. What are beverages? Define their role in the human diet.
- Q2. What is carbonation, and why is it important in beverage production?
- Q3. What are the key differences between black, green, and white tea?
- Q4. What is cocoa processing, and why is it important in beverage production?

Section – B

(8 marks each)

- Q5. Discuss the technology of preparation of Beer, its different types and characteristics?
- Q6. What are whey beverages? Discuss the utilization of whey in development of fortified drinks?
- Q7. Explain the production, processing, and chemistry of tea manufacturing. How does the processing of tea affect its flavor and quality?
- Q8. Discuss BIS quality standards of bottled water.

Section – C

(10 marks each)

- Q9. Discuss
 - a) Treatments of water for food industry
 - b) Technology of wine fermentation
- Q10. Describe the production and processing of coffee. Explain the significance of roasting, brewing in coffee production. Also, define decaffeinated coffee and chicory.
- Q11. Discuss
 - a) Chocolate processing
 - b) Additives used in production of soft drinks.