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B.Sc. (Food Tech.)/B.F.S.T (Hons.) (Semester – 7th)

TECHNOLOGY OF BEVERAGES

Subject Code: BFOTS1703

Paper ID: [19131736]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 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

(2 marks each)

Q1. Define the following:

- a. Carbonated beverages
- b. Isotonic beverages
- c. Sweeteners
- d. Clouding agents
- e. Carbonation
- f. Sweet toddy
- g. What are the examples of Flavoured syrups?
- h. flavouring agents
- i. What is the quality of water?
- j. What are dry beverages?

Section – B

(5 marks each)

- Q2. Explain the processing of Synthetic beverages.
- Q3. Explain the manufacturing process of Coffee.
- Q4. Explain how carbon dioxide dissolved in carbonated drinks?
- Q5. Write a note on quality parameters of beverages.
- Q6. Classify various alcoholic beverages.

Section – C

(10 marks each)

- Q7. Explain History and Importance of beverages in detail.
- Q8. Briefly explain various beverage processing methods.
- Q9. What are the common methods for treatment of water quality?