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Total No. of Questions: [09]

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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?