

xv) Give a brief account on quality control in beverage industry.

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 Enumerate the method of manufacture of instant coffee.
- Q.4 What are sweeteners? Explain different types of sweeteners with example.
- Q.5 Explain the processing of mineral water in detail.
- Q.6 What is the necessity of water treatment? Give the specification and standards for water used in beverage manufacturing.
- Q.7 What are the ingredients used in the preparation of carbonated beverages? Would you recommend fruit beverage on a carbonated beverage for a teenager? Justify your choice.

(40)

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4th Sem. / Food Technology

Subject : Technology of Non-Alcoholic Beverages

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) Appetizing beverage.
- b) Herbal tea.
- c) Brew.
- d) Which part of tea plant is used for beverage manufacturing?
- e) Tingling effect.
- f) Fermented milk.
- g) Cyclamate.
- h) In cola soft drinks the common colorant is

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- i) Refreshing beverages.
- j) Green tea.
- k) CTC.
- l) Black tea.
- m) Natural antioxidant present in tea leaves.
- n) Cleaning.
- o) Fruit Juice.
- p) Natural colouring agent.
- q) Fruit juice concentrate.
- r) Soothing beverage.

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

- Q.2
- i) What are nutritive and non nutritive sweeteners? Give example of each.
 - ii) Enumerate the method of processing of oolong tea?

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- iii) What is percolation method of coffee making? Explain with neat diagram.
- iv) What is decaffeinated coffee? Explain the method of decaffeination.
- v) What are flavouring agents?
- vi) What is still and sparkling beverage?
- vii) Write the characteristics of good closure.
- viii) What is the importance of inspection light in soft drink plant?
- ix) Enumerate the method of manufacture of flavoured milk.
- x) What is roasting of coffee? Highlight its advantages.
- xi) What are synthetic beverages?
- xii) What is sanitization? Explain the methods of sanitization.
- xiii) List the different kinds of beverages.
- xiv) Indicate the factors which affect the quality of a cup of tea.

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