

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Tech. (Food Technology) (Sem.-6)

TECHNOLOGY OF BEVERAGES

Subject Code : BTFT-325.2-19

M.Code : 91972

Date of Examination : 18-07-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) What do you understand by green tea?
- b) Write down the various health benefits of beverages.
- c) What do you understand by the term 'wort'?
- d) Enlist the various types of distilled spirits.
- e) Write down the name of different species of coffee along with their scientific names.
- f) What do you understand by term 'nectar'?
- g) Enlist the microorganisms involved in the fermentative production of beer.
- h) What are the major ingredients involved in the production of soft drinks.
- i) Write down the percent fruit juice and total soluble solids required for the production of squash.
- j) What do you understand by withering process?

SECTION-B

2. Write down the technology of bottled water along with the source of natural mineral water, treatments, and their chemical composition.
3. Discuss in detail the processing of any one distilled alcoholic beverages along with suitable flow diagram.
4. Define whey. Discuss the possible ways for the utilization of whey for the production of different whey-based beverages.
5. Draw the flow chart describing the manufacturing process of following :
 - a) Fruit juice
 - b) Cordial.
6. Discuss the manufacturing process of drinking chocolate along with a suitable flow diagram.

SECTION-C

7. What are alcoholic beverages? Describe in detail the fermentative process and steps involved in the manufacturing of beer along with a flow diagram.
8. Explain the cultivation, harvesting, and processing methods of coffee bean. Also, discuss the method of converting coffee into beverage along with suitable flow diagram.
9. Write short notes on :
 - a) EEC requirements of natural mineral water.
 - b) Manufacturing process of vodka.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.