

**B.VOC. DEGREE EXAMINATION, JUNE 2018****Fifth Semester**

Core Course—FPT5S2T—TECHNOLOGY OF BEVERAGES

(For B.Voc. Programme in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

**Part A***Answer all questions.**1 mark each.*

1. Explain brewing.
2. Mention a sweetener used in beverages.
3. What is filtration ?
4. Write about espresso coffee.
5. What is ale ?
6. What is percolation ?
7. What is dry wine ?
8. Explain Roselius process.
9. Write about importance of scotch whisky.
10. What is fermentation ?

(10 × 1 = 10 marks)

**Part B***Answer any eight questions.**2 marks each.*

11. Explain chemical oxidation.
12. What is sparkling wine ?
13. Write about equipment used in carbonation.
14. What are ingredients used in making of gin ?
15. What is a beverage ?
16. Write about porter beer.

**Turn over**

17. Write a note on rum.
18. What is malt whisky ?
19. Write about deionization.
20. Explain syrup room operation.
21. Explain remineralization.
22. What is vacuum coffee ?

(8 × 2 = 16 marks)

### Part C

*Answer any **six** questions.  
4 marks each.*

23. Write a note on different types of tea.
24. Differentiate white wine and red wine.
25. Explain how vodka can be prepared
26. Give an account of classification of beverages.
27. Explain decaffeination of coffee.
28. Write about biological treatment of water.
29. Explain process of whisky making.
30. Give an account of carbonated soft drinks.
31. Write about advantages and disadvantages of preservatives in soft drinks.

(6 × 4 = 24 marks)

### Part D

*Answer any **two** questions.  
15 marks each.*

32. Explain steps involved in processing of tea.
33. Describe the process of beer making mentioning different types of beer.
34. Write an account on different types of coffee.
35. Explain treatment process of drinking and mineral water.

(2 × 15 = 30 marks)