

B.VOC. DEGREE EXAMINATION, MARCH 2019**Fifth Semester****FPT 5S 2T—TECHNOLOGY OF BEVERAGES**

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

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Questions)

*Answer all questions.
Each question carries 1 mark.*

1. Define Beverages.
2. What is Adsorption ?
3. What is the healthiest alcohol ?
4. What kind of wine considered dry ?
5. What is the most carbonated beverage ?
6. Which preservative is used in soft drinks ?
7. What is the best tea to drink for weight loss ?
8. Write any two types of tea.
9. How was coffee made ?
10. Define Decaffeination.

(10 × 1 = 10 marks)

Part B (Short Answer Questions)

*Answer any **eight** of the following in not more than 50 words each.
Each question carries 2 marks.*

11. How are beverages classified ?
12. What are the steps in the water treatment process ?
13. What is required for the oxidation process ?
14. What kind of alcohol do we drink ?
15. How to make Beer ?
16. Why is Vodka stronger than Whisky ?
17. Which drink is more alcoholic ?
18. What are carbonated drinks examples ?

Turn over

19. What are the effects of carbonated drinks ?
20. How is tea beverage made ?
21. Why is percolated coffee better than drip coffee ?
22. What is the process for decaffeinating coffee ?

(8 × 2 = 16 marks)

Part C (Short Essays)

*Answer any **six** of the following in not more than 100 words each.
Each question carries 4 marks*

23. Distinguish between the mineral water source and deionization of mineral water.
24. Why is filtration an important part of water treatment?
25. Explain the different types of Beer?
26. Difference between the Whisky and Scotch?
27. Why Beverages carbonated?
28. How is Black tea harvested?
29. Distinguish between the Oolong tea and Green tea.
30. Describe the Decaffeination of coffee.

(6 × 4 = 24 marks)

Part D (Long Essays)

*Answer any **two** of the following in not more than 400 words each.
Each question carries 15 marks.*

31. Give a brief account of the Classification of Beverages.
32. Write an essay on Manufacture of Alcoholic Beverages.
33. Describe the Carbonated Soft drinks Ingredients and preservatives used in carbonation.
34. Explain the Types and Processing of tea.
35. Write briefly about the Manufacture of Coffee.

(2 × 15 = 30 marks)