

19002171



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Reg. No.....

Name.....

**M.Sc. DEGREE (C.S.S.) EXAMINATION, NOVEMBER 2019**

**Third Semester**

Faculty of Science

Branch : Food Science and Technology, Food Technology and Quality Assurance,  
Food Science and Quality Control

**FT 3 MPC 715—TECHNOLOGY OF BEVERAGES**

(2012—2018 Admissions)

Time : Three Hours

Maximum Weight : 30

**Part A (Short Answer Type Questions)**

*Answer any **five** questions out of the following.  
1 weight each.*

1. Write a note on cocoa products available in the market.
2. List the health effects of coffee.
3. What is a high intensity sweetner ?
4. What is Pilsner ?
5. List the precautions to be taken while planting tea leaves.
6. Explain high intensity sweetners.
7. Write about the bottling materials needed during mineral water processing.
8. What are the different volative and non-volatile compounds present in the coffeeleaves ?

(5 × 1 = 5)

**Part B (Short Essay Type Questions)**

*Answer any **five** questions out of the following.  
2 weights each.*

9. What is meant by decaffination ? And list the health effects of coffee.
10. List the different types of packaging and how tertiary packaging is different from others ?
11. Write about the different types of wine.
12. List the import and varieties of Coffee and how instant coffee is processed ?
13. Differentiate between the processing methods of black tea and green tea.
14. How sweet toddy (Neera) is processed ?

**Turn over**





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15. Differentiate between fruit juice and cordials.
16. Write about the different steps of processing.

(5 × 2 = 10)

**Part C (Essay Type Questions)**

*Answer any **three** questions out of the following.  
5 weights each.*

17. List the important processing steps taken up in a tea plantation for the production of well accepted tea leaves.
18. Compare the nutritive value of coffee, tea and cocoa samples.
19. List the major steps followed for processing carbonated non-alcoholic beverages, with reference to different ingredients used.
20. Write in detail about the quality of tea with reference to different species.
21. What are the different methods of processing applied in the manufacture of mineral water ?

(3 × 5 = 15)

