

22U5110

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Name:

Reg.No:

FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC5 TB17 - TECHNOLOGY OF BEVERAGES

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Differentiate between squash and fruit juice concentrate.
2. Comment on flavourings used in soft drink.
3. Construct the flow diagram of manufacturing of carbonated beverages.
4. What are the health benefits of iced tea?
5. What is fermented milk?
6. Importance of rolling in tea processing.
7. What is washed coffee?
8. What is decaffeination of coffee?
9. What you mean by fermentation control?
10. Comment on the role of yeast in wine making.
11. Difference between mash tun and lauter tun.
12. What is artesian water?

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Write about different types of beverages.
14. Classify low-calorie beverages.
15. Differentiate soluble coffee and iced coffee.
16. Differentiate vacuum coffee and drip coffee.
17. Describe distilled spirits.

18. Explain the major water treatment methods
19. Elaborate spring water, Flavoured water, Electrolyte water.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Describe various steps in chocolate manufacturing?
21. Write in detail about the quality evaluation of beer.

(1 × 10 = 10 Marks)
