



# CHRIST

COLLEGE (AUTONOMOUS)

IRINJALAKUDA, KERALA

Reaccredited by NAAC with 'A++' grade

# Technology of Beverages

CERTIFICATE COURSE



- ALCOHOLIC BEVERAGES
- CARBONATED BEVERAGES
- FRUIT BASED BEVERAGES
- NON - ALCOHOLIC BEVERAGES



For 2023-26  
Food Technology students

*Department of Food Technology*

CERTIFICATE COURSE EXAM (BS.c FOOD TECHNOLOGY 2023-2026 BATCH)

TECHNOLOGY OF BEVERAGES

1. ....is the process in which sugar is converted to alcohol and carbon dioxide by yeast
2. Define wine
3. Name any two factors affecting quality of wines
4. Common steps in wine making
5. Name any 3 fermented drinks
6. Raw materials used in beer making
7. ....is a alcoholic drink obtained from fermenting juice of pear
8. ....alcoholic beverage made from sap of palm and coconut trees
9. Sake is a Japanese alcoholic drink made from.....
10. Vodka is a national drink of.....&.....
11. ....liquor made from fermented juice of cashew apples
12. Tequila is liquor distilled from fermented juice of.....
13. .... is the process of separating elements in a liquid by vaporization and condensation
14. Name any 3 distilled spirits
15. Rum is a distilled spirit made from.....
16. ....is a perfect ingredient for making cocktails
17. Feni is a traditional drink of.....
18. Name the types of teas
19. Write any 2 benefits of drinking green tea
20. Major tea producing states in India
21. Scientific name of tea
22. Coffee producing states in India
23. Cocoa is a key ingredient in.....manufacturing
24. Write any 3 benefits of drinking fruit juices
25. Commonly available fruit juices in India
26. ....is a sparkling clear sweetened fruit beverage
27. Name any two clarification methods of cordials
28. Name the ingredients used in production of carbonated beverages
29. ....are drinks that contain carbon dioxide
30. Name any two nourishing beverages



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www.christcollegeijk.edu.in

**DEPARTMENT OF FOOD TECHNOLOGY**

# *Certificate of Appreciation*

*This is to certify that*

*Avixam V*

*of B.S c Food Technology has successfully completed a certificate course in "TECHNOLOGY OF BEVERAGES", conducted by department of Food Technology in the academic year of 2023-24.*

HOD/COURSE COORDINATOR



Fr. Dr. JOLLY ANDREWS CMI  
Principal



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*Azhan Ashraf*

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HOD/COURSE COORDINATOR



Fr. Dr. JOLLY ANDREWS CMI  
Principal