

21U5112

(Pages: 2)

Name:

Reg.No:

FIFTH SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

CC21U SDC5T B17 - TECHNOLOGIES OF BEVERAGES

(Food Processing Technology)

(2021 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Comment on status of beverage industry in India.
2. Role of sugar in soft drink.
3. Construct the flow diagram of manufacturing of carbonated beverages.
4. Write a short note on iced tea.
5. How to get high quality coffee beverage?
6. What is washed coffee?
7. Write a note on iced coffee?
8. What is tempering process in chocolate manufacturing?
9. Write a short note on Sake.
10. What is Wort?
11. What is cognac?
12. Importance of coagulation in water processing.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Differentiate nectar and fruit punch.
14. Write a short note on low-calorie beverages.
15. Write the processing and health benefits of fermented milk.
16. What is orthodox tea?
17. Important steps of brewing.

18. Explain about the type of drinking water.
19. How to ensure that the water is safe for consumption? State with BIS standards.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain the processing steps of cocoa.
21. Explain wine manufacturing.

(1 × 10 = 10 Marks)
