


Name:			
Enrolment No:			
UPES End Semester Examination, December 2024			
Course: Beverage Technology Program: B.Tech. Food Technology Course Code: HSFT3008		Semester: V Duration: 3 Hours Max. Marks: 100	
Instructions: All Questions are compulsory			
SECTION A			
S. No.	Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	CO
Q1	What is oolong tea?	1.5	CO1
Q2	Differentiate between the beer and brandy.	1.5	CO1
Q3	What do you mean by browning process?	1.5	CO4
Q4	Enlist the examples of non-alcoholic beverages.	1.5	CO1
Q5	Define brewing.	1.5	CO5
Q6	Differentiate between squash and cordial.	1.5	CO1
Q7	What are artificial sweeteners along with suitable examples?	1.5	CO4
Q8	Pungent taste and anaerobic conditions are the advantages of carbonation in beverages industry. a) True b) False	1.5	CO1
Q9	For preparing of fruit juice beverage the maximum alkalinity level for water is	1.5	CO4
Q10	Caffeine in coffee is present in the range of a) 8-10% b) 1-1.8% c) 10-12% d) 12-15%	1.5	CO1
Q11	Most common germicidal for water treatment is a) Nitrogen b) Chlorine c) Benzene d) Nitrous oxide	1.5	CO1
Q12	The percentage of water in carbonated soft drink is a) 92% b) 60% c) 70% d) 50%	1.5	CO5
Q13	The most common sugar used in soft drinks. a) High fructose corn syrup	1.5	CO5

	b) Maltose c) Lactose d) None of the above		
Q14	Proper flavour and aroma of coffee is associated with a) Drying coffee beans b) Curing coffee beans c) Roasting d) All of the above	1.5	CO1
Q15 enzyme is present in malted beverages. a) Lipase b) Protease c) Amylase d) Phenolase	1.5	CO5
Q16	What is vodka?	1.5	CO5
Q17	What do you mean by distillation?	1.5	CO1
Q18	What do you understand by de-bittering?	1.5	CO5
Q19	Green tea is	1.5	CO1
Q20	Classify the types of coffee.	1.5	CO5
SECTION B (4Qx5M=20 Marks)			
1	Describe about the processing of carbonated beverages.	5	CO3
2	Explain the importance of extraction process in fruit processing industry.	5	CO4
3	Discuss the processing of whisky along with flow diagram.	5	CO1
4	Write a short note on health and energy drinks.	5	CO2
SECTION C (2Qx15M=30 Marks)			
1	a) What is must? Explain the production processing steps of wine in details. (10 marks) b) Discuss about the processing of cocoa beverage. (5 marks)	15	CO3
2	a) What are beverages? Discuss about the classification of beverages along with suitable examples. (10 marks) b) Write short note on the properties of wastewater and wastewater treatment (5 marks)	15	CO2
SECTION- D (2Qx10M=20 Marks)			
1	Discuss about the different equipment's for processing of fruit juices.	10	CO5
2	What are bioactive compounds? Explain the types and manufacturing process of tea.	10	CO4