

Name:	
Enrolment No:	

UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
End Semester Examination, December 2022

Course: Beverage Technology	Semester: 5 th
Program: B. Tech. Food Technology	Duration: 3 Hours
Course Code: HSFT 3008	Max. Marks: 100

Instructions:

S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q 1			
1	Define brewing.	1.5	CO 1
2	State the importance of water in beverage industries	1.5	CO 1
3	Define malting	1.5	CO 1
4	List any three examples of non-alcoholic beverages	1.5	CO 1
5	Define the extraction process	1.5	CO 1
6	Report any two advantages of roasting of coffee	1.5	CO 1
7	Name any three-equipment used for processing of fruit juices	1.5	CO 2
8	Identify the importance of distillation in the beverage industry	1.5	CO 2
9	Select any two important polyphenols present in good quality tea.	1.5	CO 2
10	Report the importance of carbonation process.	1.5	CO 2
11	Recognize the alcohol percentage in whisky, vodka, and beer.	1.5	CO 2
12	Identify the machines for bottling and packaging of fruit juices	1.5	CO 2
13	Classify the types of tea	1.5	CO 2
14	Write the importance of enzymes in juice clarification	1.5	CO 3
15	Write any two benefits of wine	1.5	CO 3
16	Interpret the importance of de-bittering of fruit juices	1.5	CO 3
17	Write about fermentation	1.5	CO 3
18	Interpret the ageing process of beer.	1.5	CO 3
19	Illustrate the importance of health and energy drinks in today's lifestyle.	1.5	CO 3
20	Give the classification of beverages	1.5	CO 3

Section B
(4Qx5M=20 Marks)

Q 1			
1	Illustrate the process flow diagram of champagne	5	CO 1
2	Illustrate the ageing process of whisky and wine.	5	CO 3
3	Explain the decaffeination process in detail	5	CO 2
4	Discuss in detail the different steps of tea processing	5	CO 4
Section C (2Qx15M=30 Marks)			
Q 1			
1	Write in detail about the properties of wastewater and its treatment methods.	15	CO 3
2	Appraise the coffee production processing steps in detail.	15	CO 4
Section D (2Qx10M=20 Marks)			
Q 1			
1	Illustrate the steps of preparation of the following beverages with the help of flowchart: a. Wine b. Beer c. Rum d. Vodka	10	CO3
2	Explain the processing of cocoa beverages.	10	CO 2