

Total No. of printed pages = 3

FPT-614/F&NFB/6th Sem/2016/N

**FERMENTED AND NON-FERMENTED
BEVERAGES**

Full Marks – 70

Pass Marks – 28

Time – Three hours

The figures in the margin indicate full marks
for the questions.

Answer any *five* questions.

1. (a) Discuss the manufacturing process of Beer
with the help of all the steps involved. 10
- (b) What is Hops ? Discuss the importance of
Hops in Beer manufacturing. 4
2. (a) Explain the various steps involved in
manufacturing of wine. 10
- (b) What do you understand by clarification of
wine ? 4

[Turn over

3. (a) What is fermentation ? Discuss the various steps involved in fermentation process including glycolytic pathway. 10

(b) List the name of five fermented foods with their raw materials and micro-organism involved in fermentation process. 4

4. Write short notes on any *four* of the following :
 $4 \times 3\frac{1}{2} = 14$

(a) Emulsifier

(b) Yogurt

(c) Oolong tea

(d) Green tea

(e) Sweetener

(f) Racking of wine.

5. Differentiate between the following terms :

(a) Sterilization and pasteurization 5

(b) Red wine and sparkling wine 5

(c) Black tea and yellow tea. 4

6. (a) Discuss the various steps involved in preparation and preservation of non-fermented fruit beverages. 7
- (b) Discuss the various steps involved in preparation and preservation of fermented fruit beverages. 7
7. Discuss the status and scope of various beverages in BTAD area of Assam. 14