

Total No. of printed pages = 6

END SEMESTER EXAMINATION – 2020

Semester : 6th

Subject Code : FPT-614

**FERMENTED AND NON-FERMENTED
BEVERAGES**

Full Marks – 70

Time – Three hours

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

Instructions :

1. *All* questions of PART-A are compulsory.
2. Answer any *three* questions from PART-B.

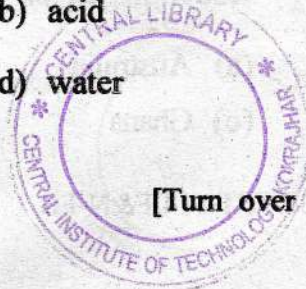
PART – A

Marks – 25

1. The main constituent of a beverage is 1

- | | |
|------------------|-----------|
| (a) sugar | (b) acid |
| (c) preservative | (d) water |

[Turn over



2. Tea is obtained from leaves of _____ 2

3. Carbonated beverages have 1

- (a) carbonic acid
- (b) carboxylic acid
- (c) formic acid
- (d) hydrochloric acid

4. Match the following : 2

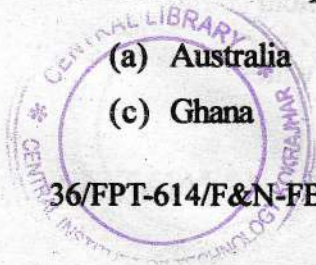
(a) Preservation by heating	(i) <i>Theobroma cacao</i>
(b) Cola beverages	(ii) Orange juice
(c) Cloudy fruit juice	(iii) Pasteurization
(d) Cocoa drinks	(iv) Caramel color

5. How does boiling point of water vary with pressure ? 1

6. Which one of the following countries is a global leader in tea production ? 1

- (a) Australia
- (b) China
- (c) Ghana
- (d) USA

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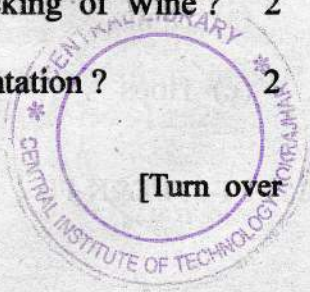


7. Fruits and vegetables are washed after harvesting to _____ 1
- (a) clean dirt
 - (b) remove contaminating microorganisms
 - (c) remove skin
 - (d) do all of the above
8. What is pasteurization? Write in one sentence. 2
9. Fruit juice concentrate is prepared by _____ evaporation of the juice. 1
10. Which one of the following Beverages have caffeine in it? 1
- (a) Fruit juice
 - (b) Tea
 - (c) Beer
 - (d) Wine
11. Write the importance of Hops in Beer manufacturing. 2
12. What do you mean by Racking of Wine? 2
13. How can you define Fermentation? 2

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(3)

[Turn over



14. Beer generally contains how much alcohol ? 1

- (a) Between 2 and 3 per cent
- (b) Between 3 and 5 per cent
- (c) Between 5 and 8 per cent
- (d) Between 8 and 10 per cent

15. What is Wort ? 1

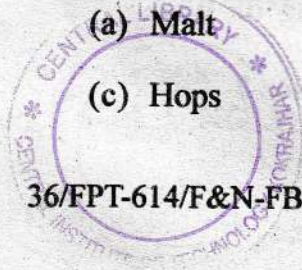
- (a) Unfermented wine
- (b) Uninstalled spirits
- (c) Unfermented beer
- (d) Fermented beer

16. Which ingredient in beer adds the sweetness to beer ? 1

- (a) Yeast
- (b) Water
- (c) Malt
- (d) Hops

17. Which of the following is NOT always an ingredient in beer ? 1

- (a) Malt
- (b) Yeast
- (c) Hops
- (d) Adjunct grains



18. What is Brix ?

1

- (a) The acid level in grapes
 - (b) The water level in grapes
 - (c) The sugar level in grapes
 - (d) None of the above
19. Which of the following fruit juices is commonly manufactured using hot-break process ?
- 1
- (a) Grape juice
 - (b) Mango juice
 - (b) Orange juice
 - (d) All of them.

PART – B

Marks – 45

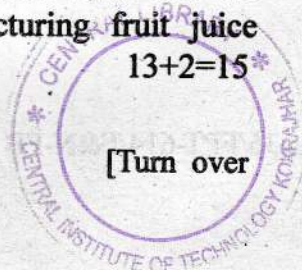
1. Describe the sorting process for freshly harvested fruits and vegetables. Use simple schematic diagrams. 15
2. Briefly describe the process of converting fruit juice into fruit juice concentrate. What are the major advantages of manufacturing fruit juice concentrate ?

13+2=15*

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(5)

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3. Elaborate on the water treatment procedures used in purification of water to be used in manufacturing carbonated soft drinks. What is "Oolong" tea?
13+2=15
4. How can you define non-alcoholic carbonated beverages? Explain the manufacturing process of non-alcoholic carbonated beverages including the list of raw materials.
5+10=15
5. Write short notes on tea and coffee. Describe the various steps involve in processing of black and green tea.
5+10=15

