

Total No. of printed pages = 3

FPT-614/F&NFB/6th Sem/2017/M

## 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) What do you mean by fermented and non-fermented beverages ? Give few examples. 6
- (b) What is fermentation ? Differentiate between fermentation and respiration. 5
- (c) Differentiate between alcoholic and acid fermentation. 3
2. (a) Describe the making process of beer. Give the details of each steps involved. 10

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- (b) Discuss the importance of HOPS in beer manufacturing. 4
3. Write short notes on the following :  $4 \times 3\frac{1}{2} = 14$
- (a) Red wine
  - (b) Black tea
  - (c) Sparkling wine
  - (d) Yogurt.
4. (a) Explain the various steps involved in manufacturing of wine. 10
- (b) What do you understand by clarification of wine ? 4
5. Discuss the status and scope of various alcoholic and non-alcoholic beverages in north east of India, specially focussing on Assam. 14
6. (a) Write the various steps involved in processing of black tea. 8
- (b) How the green tea is processed ? 6

7. (a) Discuss the various steps involved in preparation and preservation of fermented fruit beverages. 7
- (b) Discuss the various steps involved in preparation and preservation of non-fermented fruit beverages. 7