

Total No. of printed pages = 5

FPT-614/F&NFB/6th Sem/2018/M

**FERMENTED AND NON-FERMENTED  
BEVERAGES**

Full Marks – 70

Time – Three hours

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

**PART – A**

1. Answer in one sentence each : 1×5=5
- (a) What is carbonation ?
  - (b) What is vintage ?
  - (c) What is saccharification ?
  - (d) What is racking ?
  - (e) Define distillation.

[Turn over

2. Write true or false :

1×5=5

- (a) Glucose is the substrate in glycolysis.
- (b) Fermentation is a metabolic process undergone by anaerobic microbes.
- (c) Still wines do not retain any carbon dioxide produced during fermentation.
- (d) Patent-still distillation is a batch process.
- (e) Wort is obtained after mashing process.

3. Fill in the blanks :

1×5=5

- (a) \_\_\_\_\_ is a bottom fermenting yeast.
- (b) \_\_\_\_\_ is the scientific name of tea.
- (c) \_\_\_\_\_ plant is used for tequila preparation.
- (d) Brandy is distilled wine containing \_\_\_\_\_ alcohol.
- (e) \_\_\_\_\_ casks are used for aging of alcoholic liquors.

4. Match the following :

1×5=5

A	B
(a) Apple	(i) Hot drink
(b) Tea	(ii) Coffee
(c) Aspartame	(iii) Pome fruit
(d) Caffeine	(iv) Distilled liquor
(e) Whisky	(v) Artificial sweetener

5. Choose the correct answer :

1×5=5

- (a) *Coffee arabica* / *Coffee robusta* yields best quality of coffee beans.
- (b) *Vodka* / *Gin* is a popular drink for Russians which is made of grain and contain 40% alcohol.
- (c) The primary stimulant in cocoa products is *alkaloids* / *carbohydrates*.
- (d) *Oolong tea* / *White tea* is an intermediate between black and green tea in colour and taste.
- (e) *Molasses* / *bagasse* is used for production of rum.