

Total No. of printed pages = 3

FPT-616/TC&CP/6th Sem/2013/M

**TEA, COFFEE AND COCOA  
PROCESSING**

Full Marks – 70

Pass Marks – 28

Time – Three hours

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

Answer any *five* questions.

- (a) How can you justify fermentation ? Discuss various types of fermentation. Give two examples of each. 2+5=7

(b) How can you differentiate between fermentation and respiration ? Discuss at least six points. 7
- How coffee beans are collected from coffee tree ? Describe various steps involved in coffee processing. 4+10=14

[Turn over

3. Write short notes on the following :

$3\frac{1}{2} \times 4 = 14$

- (a) Instant coffee
- (b) De-caffeinated coffee
- (c) Brewing
- (d) Glycolysis.

4. (a) Write the family, genus and species name of tea plant. Which is used for industrial manufacturing of various types of tea ? 7

(b) Classify the various types of tea and describe how they are processed. 7

5. What is cocoa beans ? How the fermentation of cocoa beans is done ? What are the biochemical changes occurs during processing of cocoa beans ?

$2+7+5=14$

6. (a) Write the composition and nutritive value of tea, coffee and cocoa. 7

(b) Describe the various factors, which influencing the composition and quality of tea, coffee and cocoa. 7

7. Write notes on :

7×2=14

(a) Packaging and storage of tea

(b) Packaging and storage of coffee.