TB214560W

Reg. No :.....

Name :.....

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023

(2021 Admissions Regular, 2020 Admissions Supplementary / Improvement, 2019 &2018 Admissions Supplementary)

SEMESTER IV - SKILL (FOOD PROCESSING TECHNOLOGY)

VFPT4S11B18 - TECHNOLOGY OF BEVERAGES

Time : 3 Hours **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks **(10x2=20)**

1. Define the term beverages. Illustrate the classification.
2. Define the term non- alcoholic beverages. How is it classified?
3. Illustrate the steps in producing chocolate crumb.
4. What are the health benefits of herbal tea extracts?
5. Is there any importance for brewing time in coffee making? Justify.
6. What are theaflavins? How can we recognize its presence?
7. How is coffee harvested?
8. What is a bloom?
9. Classify different types of malt.
10. Differentiate between lager and ale beer.
11. What is the significance of R.O system?
12. Which are the specific colour coding for water drawing pipelines?

Part B

II. Answer any Six questions. Each question carries 5 marks **(6x5=30)**

13. Which are the types of soft drinks? Define.
14. Are stimulating beverages different from alcoholic beverages? Explain.
15. Write short note on characteristics of any five types of coffee.
16. Discuss the manufacturing of green tea using sencha process.
17. Write a note on decaffeination of coffee. Discuss on Roslius method of decaffeination.
18. Explain the process that takes place within the brewery fermenters.
19. "Quality and variety of Grape influences the final characteristics of wine". Justify with explanation.
20. How should labelling be done in packed drinking water?
21. List out the steps in CIP process done before bottled water production.

Part C

III. Answer any Two questions. Each question carries 15 marks **(2x15=30)**

22. Detail on the use of additives in beverages with examples.
23. Fermentation process favours production of beverages. Justify and explain processing of tea as an example.
24. Explain beer manufacturing with the help of a schematic representation of the process.
25. Explain about packaging criteria of drinking water.