29/10/25

TM253744F

Reg. No :.....

Name :.....

MASTER'S DEGREE (C.S.S) EXAMINATION, OCTOBER 2025

2024 ADMISSIONS REGULAR

SEMESTER III - SKILL

VFPT3S09TM20 - Beverage and Snack Technology

Time : 3 Hours **Maximum Weight : 30**

Part A

I. Answer any Eight questions. Each question carries 1 weight **(8x1=8)**

1. Classify Beverages.
2. List the ingredients used in the production of snack foods.
3. Differentiate between free-run wine and press wine.
4. Define Viticulture.
5. List the type of tea based on processing level.
6. Restate Instant Coffee.
7. Restate CCP.
8. Define spring water.
9. Enumerate the basic requirements of packaging extruded snacks.
10. Define extruded snacks.

Part B

II. Answer any Six questions. Each question carries 2 weight **(6x2=12)**

11. Water is an important component of beverage industry. Justify the statement.
12. Illustrate Brewing Process with the help of a flowchart.
13. Differentiate between Lager and Ale.
14. Differentiate between Orthodox and CTC method of tea processing methods
15. Explain the structure of coffee cherry with the help of a neat diagram.
16. Enumerate the main types of micro-organisms in bottled water.
17. List the methods of enumeration of bacteria from bottled water.
18. Explain the process of popcorn

Part C

III. Answer any Two questions. Each question carries 5 weight **(2x5=10)**

19. Explain in detail the significance of each ingredients in brewing technology and illustrate the flow chart of beer manufacturing.
20. Explain the method of tea processing in detail with the help of flowchart. Enumerate the various types of tea.
21. Write a short note on the Technology of bottled water in detail and enumerate the EEC requirement for natural mineral water.
22. Explain the product and process of nut based snacks and meat based snacks