

Roll No.....

2023
2nd Sem.

Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Dec, 2023, B Tech 2nd SEM

Paper Title: Beverage Technology; Paper Code: BFTD -- 507

Time allotted: 3Hrs.

Max Marks: 75

Note: Write to the point. Before answering make sure you have mentioned the Question No. & Section.
Important At the END, mention how many questions from each section you have attempted

Section-A (15 Marks, Attempt All)

Questions	Marks	BTL	Mapping
Q1. Beverage emulsions are usually stabilized by -----	(1)	1	PEO: 1,2/CO: 1
Q2. Beer is packaged In-----	(1)	1	PEO: 1,2,3/CO: 1,2
Q3. The purpose of stabilizer is to -----	(1)	1	PEO: 1,2,4/CO: 1,2,3
Q4. Ultra Filtration is suited for removal of-----	(1)	1	PEO: 1,2,4/CO: 1,2,4
Q5. Common natural colorings include----- and -----.	(1)	2	PEO: 5,6/CO: 1,2,3,
Q6. Any beverage containing ----to----% alcohol by volume is considered to be an alcoholic beverage	(1)	1	PEO: 2,5/CO: 1,3
Q7. UV radiation is emitted in the wavelength range from ----(nm).	(1)	2	PEO: 5/CO: 1,3,5
Q8.----- Beer is fermented by a bottom fermentation type of yeast.	(1)	1	PEO: 3,4,5/CO: 1,4,5
Q9. Imitation milk typically contains ----- % vegetable fat ----- % mono- and diglycerides.	(1)	1	PEO: 3,4/CO: 1,2,5,
Q10. Chocolate milk contains about -----% fat	(1)	2	PEO: 1,2/CO: 2,3,5
Q11. Sterilized flavoured milk is usually prepared from milk containing -----%	(1)	2	PEO: 1,2,3/CO: 1,4,5
Q12. The chemical reactions responsible for the aroma and flavor of roasted coffee are triggered at approximately -----°C	(1)	1	PEO: 2,5/CO: 1,2,4,5,
Q13. Nectars contain up to -----% added sugar	(1)	2	PEO: 5/CO: 1,3,4,5
Q14. In flash pasteurisation, the wine is heated to ----- °C for one or two minutes, then rapidly cooled and bottled.	(1)	2	PEO: 3,4,5/CO: 1,3,5,
Q15. Priming sugar is added or amyloglucosidase used to hydrolyse dextrins to provide a substrate for ----- in beer.	(1)	2	PEO: 3,4/CO: 1,2,5,

Section B (Attempt any 3) (10 Marks Each) (30MM)

Questions	Mapping
Q16. Describe in detail the process for manufacture of coffee.	BTL5; PO: 3,4,6/CO: 1,2
Q17. Describe in detail the dairy based beverages.	BTL6; PO: 2,6/CO: 1,2,3
Q18. Describe in details the process for manufacturing of Packaged drinking water.	BTL5; PO: 3,5,6/CO: 1,3,4
Q19. Give different classification of beverages in detail.	BTL6; PO: 4,5,6/CO: 2,3,5

Section- C (Attempt any 5) (30MM)

Questions	BTL	Mapping
Q20(a). Briefly explain the role of stabilizers in beverages. OR Q20(b). Give the flow chart for manufacture of mango juice.	3	PO: 1,4,5,6/CO: 1,2,3,4
Q21(a). Briefly explain the carbonation of soda drinks OR Q21(b). Explain the process for manufacturing of Wine.	4	PO: 1,4,6 /CO: 2,3,4,5
Q22(a). Explain the process for manufacturing of beer. OR Q22(b). Describe in detail the process for manufacture of tea.	4	PO: 2,3,4/CO: 2,4,5
Q23(a). Briefly Explain the processing of Beverages based on Herbs (any one) OR Q23(b). Briefly explain the status of beverage industry in India.	3	PO: 2,3,6/CO: 1,2,4,5
Q24(a). Briefly explain the changes during roasting of coffee. OR Q24(b). Describe the health Importance of Beverages.	3	PO: 3,4,5/CO: 2,3,4,5