



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION (Dec,2025).
B Tech (Sem 5)

Roll No.....

B.Tech. 10.12.25
S. Sen,
2025

Paper Title: **Beverage Technology**; Paper Code: **-BFTC-505**

Time allotted: 2Hrs 30Min

Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.

Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section. No continuation sheets will be provided.

Section-A (2 Marks each, Attempt All)

Questions

Mapping

- | | |
|---|-----------|
| Q1. What is the starter culture of KOMBUCHA | PO:1/CO:1 |
| Q2. What are imitation dairy beverages? | PO:1/CO:1 |
| Q3. Name 4 key players in the beverage market | PO2:/CO:2 |
| Q4. What is rum and brandy made of? | PO:2/CO:4 |
| Q5. What do you understand by INS Numbering? Colouring agents fall in the INS range of? | PO:1/CO:5 |

Section- B (Attempt any 5) (6 Marks Each)

- | | |
|---|-----------|
| Q6 Explain probiotics and their mechanism of action in detail. | PO1:/CO:2 |
| Q7 What are carbonated beverages? Explain in brief the ingredients of carbonated beverages | PO1:/CO:2 |
| Q8 What are flavouring agents? Explain with examples three main categories of flavouring agents based on their source and method of production. | PO1:/CO:2 |
| Q9 Define whiskey? Explain the method of manufacturing of whiskey and explain in detail distillation step. | PO2:/CO:4 |
| Q10 Explain in the processing of instant coffee. | PO1:/CO:5 |
| Q11 Explain the flow sheet of manufacture of packaged water and discuss in detail about pre-treatment and fine filtration methods | PO1:/CO:4 |
| Q12 Explain in detail the manufacturing of Yakult. | PO:2/CO:2 |

Section C (Attempt any 2) (10 Marks Each)

- | | |
|--|-----------|
| Q13. Explain in detail the general process of manufacturing of fruit juice. | PO1:/CO:2 |
| Q14. What do you understand by alcoholic beverages? Explain in detail the manufacturing of Wine. | PO1:/CO:3 |
| Q15. What do you understand by sweeteners? Explain in detail 5 natural and 5 certified synthetic colours. | PO1:/CO:4 |
| Q16. Explain in detail any 3 imitation dairy beverages? Write down the detailed general method of manufacture of imitation dairy beverage. | PO1:/CO:5 |