

2nd Sem,
2022

M.TECH. FOOD TECHNOLOGY
Sessional-I Examination, 2023
Course Code- MFTG- 109
Course Title – Plantation Crops & Spices

TIME: 1 hour

Max. Marks: 30

Section A (5*2=10M)

State the following (answer all)

- Q1 The biochemical changes undergoing during fermentation and roasting of coffee beans. (2M)
- Q2. What is the substitute for coffee? (2M)
- Q3. What is decaffeinated tea? (2M)
- Q4. Explain pickled tea. (2M)
- Q5. Difference between black tea and green tea. (2M)

Section B (5*2=10M)

Discuss the following (**any two**)

- Q1. The dry and wet processing of coffee. (5M)
- Q2. Manufacturing of instant tea. (5M)
- Q3. The processing of green tea. (5M)

Section C (10*2=20M)

Answer **any one** of the following

- Q1. Explain in detail the processing of black tea. (10M)
- Q2. Discuss in detail the conversion of coffee beans into beverage. (10M)

Section	Q1	Q2	Q3	Q4	Q5
Section A	CO1; PO1,PO5, PO9	CO1; PO1,PO5, PO9	CO2; PO2,PO5, PO9	CO2; PO1,PO5, PO9	CO2; PO1,PO5, PO9
Section B	CO1; PO1,PO5, PO9	CO2; PO1,PO5, PO9	CO2 PO1,PO5, PO9		
Section C	CO2; PO1,PO5, PO9	CO1; PO1,PO5, PO9			