

No. of Printed Pages : 03

Roll No.

BB-806

M. Tech. EXAMINATION, May 2017

(Second Semester)

(B. Scheme) (Main & Re-appear)

FT-524

FOOD TECHNOLOGY

Beverage Technology

Time : 3 Hours]

[Maximum Marks : 75

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

(3-14/18)M-BB-806

P.T.O.

Unit I

1. (a) Describe manufacturing technology for juice based beverages. **10**
(b) Discuss the role of various ingredients of soft drinks. **5**
2. (a) What are synthetic beverages ? Explain technology of still, carbonated and dry beverages. **10**
(b) Define Isotonic drinks with examples. **5**

Unit II

3. (a) How plant extracts and nuts have been exploited for speciality beverages ? **10**
(b) Write a note on Tea and Coffee. **5**
4. Describe dairy and imitation dairy based beverages in detail. **15**

Unit III

5. (a) Explain types of alcoholic beverages and their quality evaluation. **10**
(b) Differentiate ale and lager type beer. **5**

6. (a) Write about the equipments used for brewing and distillation. **10**
(b) Define Distillation and Distilled spirits. **5**

Unit IV

7. (a) Explain the methods of water treatment. **10**
(b) What is the criteria to evaluate packaged drinks ? **5**
8. Describe BIS Quality standards of Bottled, Natural spring and Carbonated water. **5**