

QP CODE: 25020752



Reg No :
Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE / MERCY CHANCE
EXAMINATIONS, FEBRUARY 2025**

Sixth Semester

B.Sc Food Science & Quality Control Model III

**CHOICE BASED CORE COURSE - FS6CBT26 - COCONUT & BEVERAGE
TECHNOLOGY**

2017 Admission Onwards

E6D0B31E

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. List out the possible coconut harvesting methods.
2. List the general uses of copra.
3. Write on supercritical fluid extraction of coconut oil.
4. Write on the nutritional aspects of VCO.
5. Discuss on preserved coconut milk.
6. Write on the processing of spray dried coconut milk powder.
7. Discuss on the uses of coconut cream.
8. Discuss on the ingredients of fruit cordial.
9. Name any two artificial sweeteners used in carbonated beverages.
10. Explain the composition of wine.
11. Discuss on lautering.
12. List the types of rum.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Explain on snowball tender coconut.
14. Differentiate between edible and milling copra.
15. Explain briefly on different quality criteria for selection of copra.
16. Explain briefly on the preparation of coconut toffee.
17. Elaborate on dessicated coconut.
18. Explain fruit juice with any commercial example.
19. Elaborate on fruit juice concentrate in general.
20. Elaborate on dry gin and other types of gin.
21. Discuss on the types of whisky.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Discuss in detail on CNO , its composition, types and processing.
23. Explain in detail on the processing of coconut baked custard and coconut chips.
24. Describe on composition, specifcation and adulteration tests of fruit squash.
25. Explain brandy in detail.

(2×15=30)

