



24000994

QP CODE: 24000994

Reg No :

Name :

B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024

Sixth Semester

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

533C92C1

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Comment on the stages of maturity of coconut.
2. Write down the composition of coconut water.
3. Discuss on - how does storage quality of copra maintained.
4. Discuss on spoilage of copra.
5. Discuss on coconut chips.
6. Mention the processing of coconut honey.
7. Discuss on any one coconut product and its processing.
8. List down the pasteurization methods used in fruit drink.
9. Discuss on the composition of carbonated beverages.
10. Discuss on dry gin.
11. Explain the types of brandy.
12. List the types of rum.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Explain the factors affecting drying of copra.





14. Differentiate between dry and wet extraction of coconut oil.
15. Explain on the grades of coconut oil.
16. Discuss on dehydrated sweet coconut.
17. Elaborate on dessicated coconut.
18. Elaborate briefly on types of fruit beverages.
19. Discuss on the ingredients and the chemical tests for fruit cordial.
20. Explain the classification of wine based on its characteristics or nature.
21. Elaborate on "some famous beer of the world".

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Elaborate on virgin coconut oil.
23. Elaborate on preserved coconut milk.
24. Describe on composition, specification and adulteration tests of fruit squash.
25. Explain distilled spirits and any one of its processing , types and its health benefits.

(2×15=30)

