



QP CODE: 25022235



Reg No :

Name :

M.Sc DEGREE (CSS) SPECIAL REAPPEARANCE EXAMINATION, APRIL 2025

Third Semester

M.Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

ELECTIVE - FQ800302 - TECHNOLOGY OF BEVERAGES

2019 ADMISSION ONWARDS

9A59855D

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Raw materials used in beer making.
2. Define double malt whisky.
3. Briefly account on sugar dissolving process in syrup preparation.
4. Give an account of different methods of carbon dioxide production.
5. Define mineral water.
6. What is disinfection? Comment on types of disinfectants used.
7. What is Theobromine?
8. Packaging materials used for tea.
9. Caffeine.
10. Strecker degradation.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Differentiate between wine and cider.
12. Write about different types of distillation and filtration involved in vodka making.
13. Write a brief note on preservatives used in soft drinks.
14. Write a note on types of packaging materials used for packaging carbonated beverages.





15. Write in detail about withering of tea leaves.
16. Write short notes on flavoured tea.
17. List the important varieties of coffee and how instant coffee is processed.
18. Health effects of caffeine.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Write a detailed note on different types of wine with respect to the source, processing, procedure and method of storage.
20. Elaborate on syrup room operations.
21. What are the chemical changes occur during fermentation of tea processing?
22. Define decaffeination of coffee. Write in detail about different types of decaffeination.

(2×5=10 weightage)

