



QP CODE: 25047262



25047262

Reg No : .....

Name : .....

**M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025**

**Third Semester**

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

**ELECTIVE - FQ800302 - TECHNOLOGY OF BEVERAGES**

2019 ADMISSION ONWARDS

B86CA0BF

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. Explain Cellaring.
2. What is single malt whisky?
3. Comment on the importance of carbon dioxide in soft drink.
4. What are carbonators?
5. What is demineralized water?
6. Define water purification.
7. Bisflavanols in tea.
8. How will you differentiate between black tea and green tea processing.
9. Composition of coffee.
10. Instant Coffee.

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight 2 each.*

11. Differentiate between wine and cider.
12. Define gin. Explain its manufacturing.
13. Write a short note on flash pasteurization.
14. Write a note on types of packaging materials used for packaging carbonated beverages.





15. Write a brief note on poly phenols in tea. What are the important parameters in determining the quality of made tea?
16. Write in detail about withering of tea leaves.
17. What is meant by de caffeination and list the health effects of coffee?
18. Health effects of caffeine.

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight 5 each.*

19. Explain the processing of beer in detail. Discuss the role of hops in beer making.
20. Elaborate on syrup room operations.
21. Write in detail about the quality of tea with respect to different species.
22. Write about roasting and the changes occur during roasting of green coffee beans.

(2×5=10 weightage)

