REV-01 BFST/17/22

B.Sc. FOOD SCIENCE & TECHNOLOGY
FOURTH SEMESTER
TECHNOLOGY OF BEVERAGE, PLANTATION CROPS
AND SPICES

SET B

2023/06

AND SPICES BFST-401 [USE OMR SHEET FOR OBJECTIVE PART] Full Marks: 70 Duration: 3 hrs. (Objective) Time: 30 mins. Marks: 20 Choose the correct answer from the following:  $1 \times 20 = 20$ 1. Which type of tea is fermented and can be aged for many years? a. Green tea b. Pu-erh tea c. Black tea d. Oolong tea Which of the following is not a classification of beverages? a. Cold b. Stimulating c. Spirit d. None of these 3. Which type of bacteria in soft drinks can cause meningitis (inflammation of brain and spinal cord membranes)? b. Salmonella a. Listeria c. E. coli d. Vibrio cholerae 4. Which colour does heated sugar solution impart in foods? a. Yellow colour b. Red colour c. Chocolate Brown colour d. Blue, Purple and pink 5. Which of the following is an example of an artificial sweetener? a. Aspartame b. Honey c. Xylitol d. Maple syrup 6. The Scientific name of Dates is: a. Phoenix dactylifera b. Pheonix dactylifera c. Pheonix dactylfera d. Phoenix dactylfera Preservatives used in Cashew apple Juice are: a. Sodium chloride and Citric acid b. Sodium benzoate and Ascorbic acid d. None of the above c. Citric acid and Sodium hydroxide Raisins are dried: a. Dates b. Plums d. None of the above c. Grapes When carbon dioxide is dissolved in water, it produces: a. Oxygen gas b. Hydrogen gas d. Carbonic acid c. Nitrogen gas

b. 6.5-8.5

d. 10.0-12.0

10. Mineral water should have a pH within the range of:

a. 5.0-6.0

c. 8.5-10.0

11.	<ul><li>Which of the following is NOT a common n</li><li>a. Bacterial growth</li><li>c. Oxidation of ingredients</li></ul>	b.	obiological issue in soft drink shelf life? Yeast and mold growth Contamination from pathogenic microorganisms
12.	<ul><li>Which types of beverages are commonly ref</li><li>a. Natural beverages</li><li>c. Carbonated beverages</li></ul>	b.	ed to as "Soft Drinks"? Synthetic beverages Non-carbonated beverages
13.	In adult individuals % of blood a. 50 c. 68	b.	nsists of water. 60 80
14.	Relative to sucrose the sweetness of Asparta a. 100 c. 300	b.	is
15.	Acidulants can donate to a solution acidic.  a. Hydroxide ions  c. Sodium ions	b.	thus lowering its pH and making it more  Oxygen ions  Hydrogen ions (protons)
16.	The oleoresin enters into solution with the s a. Aqueous solution c. Non aqueous solution	b.	ent forming: Micella Extract
17.	The Scientific Name of Almond is: a. Prunus dulcis c. Prunus domestica		Prunus rosae Prunus persica
18.	The Scientific Name of Fig is: a. Ficus carca c. Fics carica		Ficus carica None of the above
19.	Acidulants act as a preservative by:  a. Regulating pH levels c. Adding color to foods and beverages		Increasing the sugar content of foods Enhancing the aroma of foods
20.	Beer is fermented by: a. Algae c. Yeast		Bacteria Fungi

USTM/COE/R-01

## (<u>Descriptive</u>)

Time: 2 hr. 30 mins.

[ Answer question no.1 & any four (4) from the rest ] 2+8=10 1. Define beverages. List and explain some health benefits of beverages. Describe the processing steps of: (any 2) 5+5=10 a) Beer b) Wine c) Tea 3. Differentiate dry and wet processing of coffee cherry. 10 4. Explain different water purification methods. 10 5. Discuss in detail about: 5×2=10 a) Plums b) Apricots 6. What are Oleoresins? Explain the process of extraction of Oleoresins 2+8=10 with the help of a flowchart. 7. Write short notes on: 2.5×4=10 a) Types of Cocoa Beans b) Cocoa Powder and its types c) Turmeric Oleoresins d) Ginger Oleoresins a) Explain the processing of Cashew nuts. 5+5=10 b) Discuss in detail about Saffron and its cultivation.

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Marks: 50