

B.Sc. FOOD SCIENCE & TECHNOLOGY
FOURTH FSEMESTER
TECHNOLOGY OF BEVERAGE, PLANTATION CROPS & SPICES
BFST – 401

(Use Separate Answer Scripts for Objective & Descriptive)

Duration : 3 hrs.

Full Marks : 70

(PART-A: Objective)

Time: 20 min.

Marks: 20

Choose the correct answer from the following:

LX20=20

1. In fortified wine alcohol Percentage should not exceed
 - a. 20
 - b. 21
 - c. 22
 - d. 23
2. Dry wine has no
 - a. Residual sugar
 - b. Moisture
 - c. Toxic compounds
 - d. None of the above
3. Vinification is a process of making
 - a. Tea
 - b. Coffee
 - c. Wine
 - d. Beer
4.wood barrels are used for aging of wine.
 - a. Teak
 - b. Sal
 - c. Oak
 - d. Hollong
5. Carbonation in soft drink is done through
 - a. High pressure processing
 - b. Pulse electric field
 - c. Spray drying
 - d. All of the above
6. Antioxidant used in soft drinks is /are
 - a. Ascorbic acid
 - b. BHA
 - c. BHT
 - d. Both a and b
7. Artificial sugar used in diet coke is
 - a. Sorbate
 - b. Fructose
 - c. Aspartame
 - d. Glucose
8. acid enhance the absorption of carbon dioxide
 - a. Phosphoric acid
 - b. Citric acid
 - c. Tartaric acid
 - d. Ascorbic acid
9. Winnowing is the method of
 - a. Breaking pods to release beans and pulp
 - b. Grinding beans to get cocoa mass
 - c. Separation of shell from bean
 - d. Extraction of cocoa butter

10. Chicory is obtained from
- | | |
|-----------|---------|
| a. Leaf | b. Stem |
| c. Flower | d. Root |
11. Which of the following nitrogenous compounds are not present in coffee
- | | |
|-----------------|----------------------|
| a. Caffeine | b. Chlorogenic acid |
| c. Trigonelline | d. None of the above |
12. Pungency factor present in chilli is
- | | |
|---------------|--------------|
| a. Capsorubin | b. Capsaicin |
| c. Capsanthin | d. Capsine |
13. *Theobroma cocoa* is the botanical name of
- | | |
|------------|------------|
| a. Coconut | b. Vanilla |
| c. Cocoa | d. Cashew |
14. Fermentation of cocoa removes
- | | |
|-------------------|----------------------|
| a. Pulp from pod | b. Beans from pulp |
| c. Beans from pod | d. None of the above |
15. Curcumin is the pigment found in
- | | |
|-----------|-------------|
| a. Clove | b. Turmeric |
| c. Pepper | d. Ginger |
16. Eugenol is the principal compound of
- | | |
|------------|-----------------|
| a. Saffron | b. Clove |
| c. Chilly | d. White pepper |
17. Clove is
- | | |
|---------|----------|
| a. Root | b. Bud |
| c. Leaf | d. Fruit |
18. The enzyme playing central role in black tea processing is
- | | |
|-------------|-----------------------|
| a. Protease | b. Polyphenol oxidase |
| c. Papain | d. Phosphatidase |
19. Are a complex mixture of volatile compounds responsible for the aromatic characteristics of the spices
- | | |
|-------------------|-----------------|
| a. Oleoresins | b. Monoterpenes |
| c. Essential oils | d. Polyphenols |
20. White pepper is conventionally made from
- | | |
|----------------------|------------------------|
| a. Ripe berries | b. Unripe berries |
| c. Fermented berries | d. Discoloured berries |

(PART-B : Descriptive)

Time : 2 hrs. 40 min.

Marks : 50

[Answer question no.1 & any four (4) from the rest]

1. Explain the processing of fruit based non distilled alcoholic beverage. 10
2. Enlist the additives used in beverage industry. 10
3. What are the active biochemicals components present in major spices? 10
4. Write a note on cocoa processing. 10
5. Write down the processing flowchart of 2.5×4=10
 - a. Fortified wine
 - b. Whisky
 - c. Ready to serve drink
 - d. Orthodox tea
6. Explain the processing steps involved in the production of 2.5×4=10
 - a. King of spice
 - b. Queen of spice
 - c. Cashew nut
 - d. Dates
7.
 - a. How spices are useful for pharmacology. Explain
 - b. Fat bloom and sugar bloom in chocolate.5+5=10
8. Write a note on coffee processing. 10

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