

1128

B. Voc. (Food Processing and Preservation)**Third Semester****BFP-304: Food Fermentation and Beverage Technology (OLD)****Time allowed: 3 Hours****Max. Marks: 60**

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Define growth.
- b) Define Fermentation.
- c) Define biosensors. Mention its uses
- d) What is Fortification?
- e) What is leavening process?
- f) Give importance of beverages in our diet

(6x2)

II. Describe on the basis of their functioning different types of fermenters. (12)

III. Discuss in detail the design of a fermenter. (12)

UNIT – II

IV. What is food fermentation? Explain in detail the process of alcoholic fermentation of fruit juices. (12)

V. Write short note on:-

- a) Vinegar fermentation
- b) Fermented foods: Dahi, rabri, idli
- c) Fermentation in tea processing

(4x3)

UNIT – III

VI. a) Discuss the role of brewing technology in production of Brandy and Perry.

b) Discuss different types of beverages. (6,6)

VII. Explain the process of water treatment for use in food industry. (12)

P.T.O.

(2)

UNIT – IV

VIII. Differentiate between carbonated and non-carbonated beverages. (12)

IX. What are fortified drinks? Discuss the role and importance of low caloric sweeteners in beverages. (12)

x-x-x