

**'T' Scheme  
Sample Question Paper**

**Program Name** : Diploma in Chemical Engineering  
**Program Code** : CH  
**Semester** : Six  
**Course Title** : Food and Beverages Technology.  
**Marks** : 70

22613

**Time: 3 Hrs.**

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**Instructions:**

- (1) All questions are compulsory.
- (2) Illustrate your answers with neat sketches wherever necessary.
- (3) Figures to the right indicate full marks.
- (4) Assume suitable data if necessary.
- (5) Preferably, write the answers in sequential order.

**1. Attempt any FIVE of the following.**

**(10 Marks)**

- a) List raw material cleaning methods in food processing.
- b) State the uses of preservatives in food processing.
- c) Define solvent extraction.
- d) Give any four uses of vinegar.
- e) Define Brewing.
- f) What is Pasteurization?
- g) Give example of oil seeds used for oil production.

**2. Attempt any THREE of the following.**

**(12 Marks)**

- a) Describe parameters of cleaning, sorting and grading of food raw materials.
- b) Describe the manufacturing process of fruit beverages.
- c) Write the health benefits of wine.
- d) Give the parameters for selection of preservatives.

**3. Attempt any THREE of the following. (12 Marks)**

- a) Describe pulping and processing of tomato juice.
- b) Suggest applications of hydrogenated oils.
- c) Draw flow sheet diagram for manufacturing of Vinegar.
- d) Give classification and chemical composition of food additives.

**4. Attempt any THREE of the following. (12 Marks)**

- a) Give role of curing and stabilizer agents.
- b) Describe clarification and aging operation.
- c) Suggest humectant agents used in cosmetics.
- d) Explain degumming and bleaching operation for oil processing.
- e) Describe Tempering and Winterization.

**5. Attempt any TWO of the following. (12 Marks)**

- a) Explain processing technology of oil seeds.
- b) Describe the potato processing for chip manufacturing.
- c) Describe with flow sheet diagram manufacturing process of wine.

**6. Attempt any TWO of the following. (12 Marks)**

- a) Suggest any two equipment used for cleaning of food raw materials. Describe any one of them.
- b) Give classification of wines. Describe fortified and sparkling wine.
- c) State the functions of food additives and Give examples.

## Scheme - I

### Sample Test Paper - I

**Program Name** : Diploma in Chemical Engineering

**Program Code** : CH

**Semester** : Six

**Course Title** : Food and Beverages Technology.

**Marks** : 20

**22613**

**Time: 1 Hour.**

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#### Instructions:

- 1) All questions are compulsory.
- 2) Illustrate your answers with neat sketches wherever necessary.
- 3) Figures to the right indicate full marks.
- 4) Assume suitable data if necessary.
- 5) Preferably, write the answers in sequential order.

#### Q.1 Attempt any FOUR of the following.

**(08 Marks)**

- a) What is Food Processing?
- b) Name any two equipment used for cleaning of food raw materials.
- c) Define Pasteurization.
- d) State the uses of chemical preservatives in food processing.
- e) Give names of any two methods for processing of fruit juice.
- f) Define Solvent Extraction.

#### Q.2 Attempt any THREE of the following.

**(12 Marks)**

- a) Describe the sorting and grading of food processing.
- b) Explain the manufacturing process of fruit beverages.
- c) .Describe the processing of Tomato Ketchup.
- d) Define i) Hydrogenation. ii) Plasticizing. iii) Tempering. iv) Winterization.
- e) Describe the parameters of sorting of food processing raw materials.
- f) Give role of coloring and flavorings agents added in food products.

**Scheme - I**  
**Sample Test Paper – II**

Program Name : Diploma in Chemical Engineering  
Program Code : CH  
**Semester : Six**  
Course Title : **Food and Beverages Technology.**  
Marks : 20

22613

Time: 1 Hour.

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**Instructions:**

- (1) All questions are compulsory.
- (2) Illustrate your answers with neat sketches where ever necessary.
- (3) Figures to the right indicate full marks.
- (4) Assume suitable data if necessary.
- (5) Preferably write the answers in sequential order.

**Q.1 Attempt any FOUR of the following.**

**(08 Marks)**

- a) Define Brewing.
- b) Give the classification of wines.
- c) Classify food additives.
- d) Name any four preservatives used in food processing.
- e) Define Carbonation.
- f) Give raw materials used for manufacturing of jam and jellies.

**Q.2 Attempt any THREE of the following.**

**(12 Marks)**

- a. Describe the health benefits of wine.
- b. Draw manufacturing process flow diagram of Vinegar. Give uses of Vinegar.
- c. Give the selection criteria for food additives.
- d. Give the role of following food additives i) Antioxidants agents ii) Chelating agents  
iii) Flavoring agents iv) Curing agents.
- e. Give the selection criteria of preservatives.
- f. Explain Tempering and Winterization of oil.