

Reg. No.:



Name:

University of Kerala

U9298

Second Semester FYUGP Degree Examination, April 2025

Multi-Disciplinary course

FOOD TECHNOLOGY

UK2MDCFDT100 - Technology of Beverages

Academic Level: 100-199

Time: 1 Hour

Max. Marks: 28

Part A ,4 Marks ,Time 5 Minutes (Cognitive Level :Remember(RE)/Understand(UN))Objective Type 1 mark each, Answer all questions

Qn No.	Question	CL	CO
1	Name two popular coffee-based beverages that originated in Europe.	RE	2
2	Name the common flavorings used in flavored water.	RE	4
3	Identify the type of distilled spirit that is made from sugarcane byproducts.	UN	1
4	Give the main nutritional benefit of consuming dairy-based beverages.	UN	1

Part B ,8 Marks ,Time 15 Minutes (Cognitive Level :Understand(UN)/Apply(AP))Short Answer 2 marks each, Answer all questions

Qn No.	Question	CL	CO
5	Distinguish between the different types of beer, including lager, ale.	UN	3
6	Differentiate between the quality standards for bottled water and tap water.	UN	4
7	Explain the process of distillation and its role in the production of distilled spirits.	AP	1
8	Explain the importance of quality evaluation in the manufacturing process of bottled water.	AP	4

Part C ,16 Marks ,Time 40 Minutes (Cognitive Level :Apply(AP)/Analyse(AN)/Evaluate(EV)/Long Answer 4 marks each, Answer all questions choosing among options* within each question

Qn No.	Question	CL	CO
9	A) Apply the methods used to evaluate the quality of coffee. OR B)	AP	5, 1

Qn No.	Question	CL	CO
	Apply the knowledge of dairy nutrition to develop a new dairy-based beverage product.		
10	A) Analyze the impact of dairy-based beverages on public health and nutrition. OR B) Differentiate between the manufacturing process of wine and beer.	AN	1, 3
11	A) Evaluate the effectiveness of the triglyceride method in removing caffeine from coffee beans. OR B) Evaluate the nutritional benefits of consuming dairy-based beverages.	EV	2, 1
12	A) Estimate the potential health benefits and risks associated with moderate beer consumption. OR B) Estimate the amount of caffeine that can be removed from coffee beans using the carbon dioxide method.	CR	3, 2