

BV (6/CBCS) FPM/FPT-VE-6016/23

2023

**FOOD PROCESSING AND QUALITY
MANAGEMENT/FOOD PROCESSING
AND TECHNOLOGY**

QP : Production Manager

Paper : FPM/FPT-VE-6016

(Industrial Processing of Tea, Coffee and Spices)

Full Marks : 60

Time : 3 hours

*The figures in the margin indicate full marks
for the questions*

1. Answer the following as directed : **1×7=7**

(a) The enzyme playing a role in black tea processing is

(i) protease

(ii) polyphenol oxidase

(iii) papain

(iv) phosphatidase

(Choose the correct answer)

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(Turn Over)

(b) Rotorvane is an instrument used for

- (i) withering of leaf
- (ii) packing of leaf
- (iii) drying of leaf
- (iv) None of the above

(Choose the correct answer)

(c) Eugenol is the principal component of

- (i) clove
- (ii) coriander
- (iii) cassia
- (iv) cardamon

(Choose the correct answer)

(d) Chief carotenoid present in chilli is

- (i) xanthophyll
- (ii) capsanthin
- (iii) lycopene
- (iv) All of the above

(Choose the correct answer)

(e) Roasting of coffee leads to

- (i) moisture reduction
- (ii) flavor generation
- (iii) Both (i) and (ii)
- (iv) None of the above

(Choose the correct answer)

(3)

(f) Botanical name of tea is _____.

(Fill in the blank)

(g) Name one alcoholic beverage prepared from tea.

2. Answer the following very short answer-type questions : 2×4=8

(a) What are oleoresins?

(b) What are the two most common varieties of coffee cultivated?

(c) Write the important steps in the production of spice oils.

(d) What is withering of tea? Write the importance of withering.

3. Answer any *three* of the following short answer-type questions : 5×3=15

(a) Write a note on the health of green tea.

(b) Explain the physico-chemical changes occur in coffee beans during roasting.

(c) Write a short note on instant tea.

(d) Write about the different components present in tea.

(e) Write the flowchart of green tea processing.

(4)

4. Answer any *three* of the following essay-type questions : $10 \times 3 = 30$

(a) Give the classification of tea. Explain the method of black tea processing. $2+8=10$

(b) Write short notes on the following : $5+5=10$

(i) Decaffeinated tea

(ii) Sensory analysis of tea

(c) Write about the processing and quality analysis of coffee.

(d) What is CTC? Explain the method of preparation of CTC and orthodox tea. $2+8=10$

(e) Give the classification of spices. Explain the methods of spice processing. $2+8=10$
