

Total No. of Printed Pages: 01

SUBJECT CODE NO: - S-6081
FACULTY OF SCIENCE AND TECHNOLOGY
M.Sc. (Sem-III) (Herbal Technology)
Examination May / June - 2023
Herbal Beverages - HT-302

[Time: 03:00 Hours]

[Max. Marks: 80]

Please check whether you have got the right question paper.

N. B

- 1) Part A is compulsory.
- 2) Attempt any 5 questions from Part B.
- 3) Draw neat diagram wherever necessary.

PART A

- Q1 Write short notes on. 20
- a) Penicillin
 - b) Uses of Glycerol
 - c) Ethanol from Grape
 - d) Enzymes used in fermentation
 - e) Importance of Beverages in human diet
 - f) Composition of Rum
 - g) Molasis
 - h) Red wine
 - i) Streptomycin
 - j) Citrus wine

PART B

- Q2 Describe in detail fermentation, Drying , Grading and Marketing of Tea. 12
- Q3 Describe in detail fermentation by glycolysis. 12
- Q4 What is brewing? Describe the process of brewing in citrus wine. 12
- Q5 Describe in detail cooking lily process of glycerol production. 12
- Q6 Define Antibiotic. Explain in detail streptomycin antibiotics. 12
- Q7 Describe in detail Industrial alcohol production. 12
- Q8 Describe in detail computer application of fermentation technology. 12