

**MAHARASHTRA STATE BOARD OF VOCATIONAL EXAMINATIONS, MUMBAI**

Examination, July, 2014

CERTIFICATE COURSE IN FOOD BEVERAGE

[Éðý—3 iÉÉ°É]

(BEÚHÉ NÖÖÉ—100)

**¡Úb:Éa/PUÉÉ (ÊÉ+®0-1)**

$$\textcircled{\text{H}}\text{E}\text{X}\text{E} - (1) \textcircled{\text{E}}\text{E} \mid \text{E}\text{X} \textcircled{\text{E}}\text{E}\text{E}\text{E}\text{E}\text{E} + \text{E}\text{E}\text{E}\text{E}\text{E}\text{E} + \text{E}\text{E}\text{E}\text{E}.$$

(2)  $+E^a E^0 \rightarrow iE^a + E^0 \rightarrow \frac{1}{2}E^0 \rightarrow \frac{1}{2}E^0 \rightarrow v^0$ .

[illegible]**NÍDÉ**[illegible]

20

(+) बदाम सिरप तयार करण्यासाठी लागणाऱ्या साहित्याची यादी द्या.

(४) पिस्ता सिरप तयार करण्यासाठी लागणाऱ्या साहित्याची यादी द्या.

(Eò) EðĚxÉMé.

(b) ~~7~~ °C ÉÉÉÉ

( $\leq$ )  $+ \dot{E}^{\textcircled{R}} \dot{U} + \dot{E} \ddot{a}$

(j)  $E \otimes F \cong \bigoplus_{i,j} E_{ij} \otimes F_{ij} \cong \bigoplus_{i,j} \mathbb{C} \otimes \mathbb{C} \cong \bigoplus_{i,j} \mathbb{C} \cong \mathbb{C}^{n^2}$ .

(ME) पेय तयार करण्यासाठी लागणाऱ्या कच्च्या मालाची यादी द्या.

(1/2)  $x \in K - \{ \pm E \}$   $\frac{1}{2} \hat{E} \pm E \rightarrow \frac{1}{2} \hat{E} \pm E$

(a) + ± E d i f f + E o = ä / 2 p V E S ä n ü E | É d ® ú ° É Ü E .

(<sup>®</sup>) OÉ<sup>®</sup>áíÉ.

2.  $J_{E \pm E_0 + E(E_0)} E_0 h E_1 a E E_1/2) n E E_0 \quad |E q E E E_0 = i i E^{\otimes} a E \pm E_1/2) :-$

16

(+) Ed] oUm<sup>a</sup> f<sup>a</sup>e foffafféé : hù÷+hb÷fà/9wèf+ff (+zè é fàffwè) Ed<sup>a</sup>f<sup>a</sup> ffé +Év?

[illegible][illegible]

3.  $E_{\text{dét}}^{\text{a}}(E_{1/2})_{\text{dét}} = kE_{\text{a}}^{\text{a}}(E_{1/2})_{\text{dét}} :-$

16

[illegible]

(d)  $\frac{1}{2} \leq \frac{\alpha}{\beta} \leq \frac{3}{2}$

(Eo) V<sup>a</sup>ÉÉ BC<sup>o</sup>]C<sup>q</sup>Ex<sup>o</sup>ÉÉ` ò E<sup>d</sup>hE<sup>i</sup>a<sup>É</sup>É "ÉÉEx<sup>®</sup> ËÉÉ<sup>®</sup>ÉÉÉÉ ifä °É<sup>1</sup>] ò Eò<sup>®</sup>É.

4.  $E_{\text{eff}}^a = k_{\text{eff}}^a E_{\text{eff}}^b$  :-

16

(+)  $\frac{1}{2} \text{E}^{\oplus} \text{V}^{\ominus} \left\{ \begin{array}{l} \text{E}^{\oplus} \text{O}; \text{d}^{\oplus} \text{E}^{\oplus} \text{U} \text{E}^{\oplus} \text{h}^{\oplus} \text{E}^{\oplus} \text{S}^{\oplus} \text{O} \\ \text{E}^{\oplus} \text{r}^{\oplus} \text{U}^{\oplus} \end{array} \right. \frac{1}{2} \text{E}^{\oplus} \text{V}^{\ominus}$ .

(d)  $\textcircled{R} \frac{\partial}{\partial t} E^O \otimes \textcircled{R} \frac{\partial}{\partial t} E^O (\{E^O \otimes E^O\}) \hat{E}_{\pm} \hat{E}_{\mp}$ .

(Eò) "ÉÉ±]õ B°]ĤC]õ iÉāĤĤ®ú Eò®āĤĤÉÈ {ĤrūĤ Ĥ±Ĥ½Ĥ.



**(ENGLISH)**

[TIME ALLOWED — 3 HOURS]

(MARKS — 100)

**FOOD BEVERAGES (THEORY-I)**

- Instructions.*—(1) All questions are *compulsory*  
(2) Assume suitable data if *necessary*.  
(3) Figures to the right indicates *full* marks.

**Marks**

- |   |    |
|---|----|
| 1. Answer in <i>one</i> sentences :—  | 20 |
| (a) List the ingredients required for Badam syrup.                                  |    |
| (b) List the ingredients required for Pista syrup.                                  |    |
| (c) Canning.  |    |
| (d) Squash.   |    |
| (e) R.O.  |    |
| (f) Carbonated Beverages.   |    |
| (g) Enlist the raw materials required for beverage preparation.                     |    |
| (h) Non-Alcoholic Beverages.  |    |
| (i) Give the two types of alcoholic beverages.                                      |    |
| (j) Sherbets.   |    |
| 2. Answer any <i>two</i> of the following :—  | 16 |
| (a) Write the scope of food beverages in catering industry.                         |    |
| (b) How food and beverage take the important part in entrepreneurship development ? |    |
| (c) Differentiate between fermented and non-fermented beverages.                    |    |
| 3. Answer any <i>two</i> of the following :—  | 16 |
| (a) Write the types of synthetic juices. And write the recipe of any one.           |    |
| (b) Write a note on food additives.   |    |
| (c) Which are the machinery used for juice extraction explain in detail.            |    |
| 4. Answers any <i>two</i> of the following :—                                       | 16 |
| (a) Write the beverage purifier process.  |    |
| (b) Give the recipe of rose syrup.  |    |
| (c) Give the preparation procedure of malt extract.                                 |    |
| 5. Answer any <i>four</i> of the following :—                                       | 16 |
| (a) Ready to serve beverages.   |    |
| (b) F.P.O. Standards.   |    |
| (c) Ozonated Water.   |    |
| (d) Pulper Machine.   |    |
| (e) Crown Corking Machine.  |    |

[Turn over]

6. Answer any *two* of the following :—

16

(a) Explain the different types of water.

(b) Why beverage industry gives more importance on quality control ?

(c) How hygiene and safety takes significant role in beverage industry ?  
Explain with suitable example.

—————