



Department of Nutrition and Food Engineering
Faculty of Health and Life Sciences
B.Sc. in Nutrition and Food Engineering
Final Examination Spring 2026

Course Code: 0711-3109
Level and Term: L-2, T-1
Time: 2 hours

Section: 241 All

Course Title: Water and Beverage Technology
Course Teacher Initials: DBH/DME/HIS/MSZ/MAH
Total Marks: 40

Maintaining the order of the question is highly appreciated

		Marks
1	(a) List the main ingredients of soft drinks. [CLO3, PLO3, C1]	2
	(b) Demonstrate the process overview of carbonated beverage manufacturing. [CLO3, PLO3, C2]	3
	(c) Develop a flowchart for fruit juice producing and discuss the mechanism of juice clarification. [CLO3, PLO3, C3]	3
2	(a) Describe the problems that arise when sugar dissolves in carries out at low and high temperature. [CLO3, PLO3, C5]	4
	(b) Evaluate the crucial role that water quality plays in determining the success of the soft drinks manufacturing industry. [CLO3, PLO3, C5]	4
3	(a) Describe how the hot break process enhances color and flavor extraction in fruit juices. [CLO3, PLO3, C1]	3
	(b) How are the properties of wine influenced during production and storage? [CLO3, PLO3, C5]	2
	(c) Describe the industrial process of acetification in vinegar manufacture [CLO3, PLO3, C3]	3
4	(a) Distinguish between the dry and wet method of processing coffee cherries. [CLO4, PLO3, C4]	3
	(b) Relate the importance of the sugar-to-acid ratio in the formulation of soft drinks. [CLO4, PLO3, C2]	2
	(c) Analyze the specific function of phosphoric acid in cola-type soft drinks beyond providing sourness. [CLO4, PLO3, C4]	3
5	(a) Interpret the basic components of a CIP system with two advantages. [CLO4, PLO3, C3]	4
	(b) Explain the health benefits of coffee. [CLO4, PLO3, C4]	4