

2M & 14M – IAE 3

1. What are the steps involved in the production of beer?
2. Define Malt.
3. Expand FSSAI and define it.
4. What does food quality control mean?
5. How do we maintain high food standards?
6. Define beer.
7. What are the steps involved in the production of beer?
8. Infer about the nutritional and health benefits of wine.
9. Expand HACCP.
10. What does food quality control mean?
11. Expand FSSAI and define it.
12. What does food quality control mean?
13. How do we maintain high food standards?
14. Define beer.
15. What are the steps involved in the production of beer?

Long Questions:

1. Elaborate the process of beer making and list few brand names and country for it.
2. What are the major beer spoilage and defects?
3. Discuss about the hygiene practices in beverage industry
4. Summarise about the quality and importance of water used in beverage industry.
5. Explain the distillation of wine, types and its nutritional and health benefits.
6. Give a detailed note on Effective application of Quality Control.
7. What are the basic steps of wine making?
8. Elaborate the process of beer making and list few brand names and country for it.
9. Discuss about the hygiene practices in beverage industry.
10. Inspect about the overview of Distilled Alcoholic Beverages