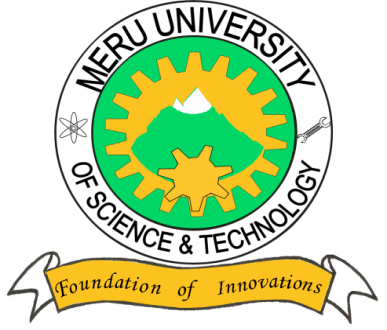
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**University Examinations 2014/2015**

THIRD YEAR, SPECIAL/SUPPLEMENTARY EXAMINATIONS FOR THE DEGREE OF BACHELOR OF SCIENCE IN FOOD SCIENCE AND NUTRITION, FOOD SCIENCE AND TECHNOLOGY.

**AFS 2306: BEVERAGE TECHNOLOGY**

**DATE: JULY 2015 TIME: 2 HOURS**

**INSTRUCTIONS:** *Answer question* ***one*** *and any other* ***two*** *questions.*

**QUESTION ONE (30 MARKS)**

1. List the ingredient used in the manufacture of non-alcoholic carbonated beverages (6 marks)
2. Outline the role of carbondioxide in soda soft drinks (4 marks)
3. Briefly describe the removal of mucilage from coffee beans by fermentation (8 marks)
4. Briefly discuss the main ingredients used in beer manufacture (6 marks)
5. Explain the reasons for withering the tea leaf prior to the rolling process (6 marks)

**QUESTION TWO (20 MARKS)**

1. Discuss the factors that influence grading of coffee (10 marks)
2. Briefly describe the process of instant coffee manufacture (10 marks)

**QUESTION THREE (20 MARKS)**

With the aid of a flow diagram describe the process of black tea manufacture (20 marks)

**QUESTION FOUR (20 MARKS)**

Discuss the main processing steps in beer manufacture (20 marks)