

CHUKA



UNIVERSITY

## UNIVERSITY EXAMINATIONS

## RESIT/SPECIAL EXAMINATION

EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE  
IN FOOD SCIENCE AND TECHNOLOGY

## FOST 347: ALCOHOLIC BEVERAGES TECHNOLOGY

STREAMS: BSC FOST

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 03/11/2021

8.30 A.M – 10.30 A.M.

## INSTRUCTIONS:

- Answer ALL questions in Section A and any TWO in Section B
- Do not write anything on the question paper. All rough work to be done on the answer booklet and crossed through.

## SECTION A: ANSWER ALL QUESTIONS (30 MARKS)

- 1) Describe the following types of beer
  - a) Stout (4 Marks)
  - b) Lager (4 Marks)
  - c) Craft beer (3 Marks)
- 2) Different alcoholic drinks are branded differently about their alcohol content. Explain the meaning of the below formats of displaying alcohol content.
  - a) ABV (2 Marks)
  - b) Proof (2 Marks)
- 3) Differentiate between fortified wines and aromatized wines (6 Marks)
- 4) Alcoholic spirits have gained popularity among the young people who have attained the legal age for drinking alcohols. One of the contributing factors is that spirits are available in many types. How do you understand the following spirits?
  - a) Rum (3 Marks)
  - b) Akvavit (3 Marks)
  - c) Gin (3 Marks)

**SECTION B: ANSWER ANY TWO QUESTIONS (40 MARKS)**

- 5) a) describe the production of busaa **(10 Marks)**  
b) what are the nutritional benefits of alcoholic drinks **(5 Marks)**  
c) what the dangers of ninge drinking especially among the youth? **(5 Marks)**
- 6) The current trend in alcohol consumption is that there is a considerable increase in wine intake across all legal alcohol drinking age groups. As a wine master, address the following:
- a. Why grapes are the preferred choice of raw materials **(10Marks)**
  - b. Maturation step in the production of red wine **(6 Marks)**
  - c. How production of red wine differs from that of white wine **(4 Marks)**
- 7) Imagine you have been offered an internship in a brandy distillery at one of the two brandy producing districts in France. At the end of the internship, you are required to prepare a report of what you have gained/learnt. What would you include in the report with respect to;
- d. The base (rebate) for brandy? **(7 Marks)**
  - e. The distillation process? **(7 Marks)**
  - f. Maturation and blending **(6 Marks)**
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