



TECHNICAL UNIVERSITY OF MOMBASA

FACULTY OF APPLIED AND HEALTH SCIENCES

DEPARTMENT OF PURE & APPLIED SCIENCES

UNIVERSITY EXAMINATION FOR:

BSFQ15S

AFS 4306: ALCOHOLIC BEVERAGE TECHNOLOGY

SPECIAL/ SUPPLEMENTARY EXAMINATIONS

SERIES:SEPTEMBER 2018

TIME: 2HOURS

DATE:Pick Date Sep 2018

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of Choose No questions. AttemptChoose instruction.

Do not write on the question paper.

Question ONE

- (a) (i) Differentiate distillate from reflux **(2marks)**
(ii) Outline THREE factors that affect condenser efficiency **(3marks)**
- (b) (i) Explain the TWO functions of caramel in making distilled spirits **(2marks)**
(ii) Outline THREE changes in alcoholic beverages during aging/maturation **(3marks)**
(iii) Explain the purpose of boiling/brewing hops and wort together **(3marks)**
- (c) (i) Define malo-lactic fermentation and explain its importance in winemaking **(3marks)**
(ii) Explain THREE methods of achieving sweetness of dessert wines **(3marks)**
(iii) Differentiate THREE types of wines **(3marks)**

(d) Define the following:

(i) Brandy (1mark)

(ii) Rum (1mark)

(iii) Vodka (1mark)

(iv) Tequila (1mark)

(e) Describe the following types of stills giving an example of a distilled beverage that can be obtained in each of the stills

(i) Compound Still (2marks)

(ii) Continuous fractionating still (2marks)

Question TWO

Discuss the FIVE major groups of commercially important fermentations (20marks)

Question THREE

(a) With the aid of a flowchart, explain the manufacture of citric acid (16marks)

(b) Outline 4 uses of citric acid giving an example of each product (4marks)

Question FOUR

Explain the manufacture of Soy Sauce (20marks)

Question FIVE

Explain the manufacture of Whisky (20marks)