

**Exam. Code : 107707**

**Subject Code : 1921**

**Bachelor of Food Science & Technology (Hons.)**

**7<sup>th</sup> Semester**

**MALTING & BREWING TECHNOLOGY**

**Paper—FST-705**

Time Allowed—3 Hours]

[Maximum Marks—50

**Note :—**(1) Attempt any five questions.

(2) All questions carry equal marks.

1. (a) Explain the structure of barley grain.  
(b) Differentiate between two row and six row barley.
2. Write notes on the following :—
  - (a) Kilning
  - (b) Wort production.
3. (a) Why barley is preferred for preparation of malt and beer ?  
(b) Discuss different types of beer.
4. Explain the following process with respect to beer manufacture :
  - (a) Grinding and mashing
  - (b) Filtration of wort.

5. Discuss the following with respect to beer making :
  - (a) Sparging and boiling.
  - (b) Acidification and cooling of wort.
6. Describe in detail the process of brewing in beer making.
7. Explain the following processes :
  - (a) Steeping
  - (b) Germination.
8. (a) What are the important characteristics of barley suitable for malting ?
  - (b) Explain the role of enzymes in malting of barley.