Duration: 3 hrs.

B.Sc. FOOD SCIENCE & TECHNOLOGY FIFTH SEMESTER TEA PLANTATION TECHNOLOGY

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Full Marks: 70

BFST-505
[USE OMR SHEET FOR OBJECTIVE PART]

Objective)

Time: 30 mins. Marks: 20 1×20=20 Choose the correct answer from the following: Blister blight in tea tree is produced by which category of microbes? b. Algae a. Molds c. Bacteria d. Fungus What is the cause of the tea plant disease Horse hair blight? a. Algae b. Fungus d. None of the above c. Bacteria Poria root disease in tea plant is commonly known as_ root disease. b. Grev a. Brown c. Black d. Red The causal organism of Tea scale disease is a. Phytophthora cinnamomi b. Tetranychusurticae d. None of the above c. Fioriniatheae The cause of Spider mite disease in tea tree is: b. Arachnid a. Fungus c. Mites d. Algae Full form of SCOBY is: a. Symbiotic consortium of bacteria and b. Symbiotic culture of bacteria and yeast veast d. None of the above c. Both of the above Drying time of White tea is ___ b. 2-5 minutes a. 12-24 hour d. None of the above c. 24-48 hour How many flushes tea plant have? b. 1 a. 4 d. 2 c. 3 Tieguanvin is a variety of_____tea. b. Black a. Green d. None of the above c. Oolong 10. What is "imperial pick" in Tea? a. Bud+1 leaf b. Bud+2 leaves c. Bud+ no leaf d. Bud+3 leaves

11.	Theaflavins arecoloured pigment a. Orange/red c. Amber	b.	Brown None of the above
12.	Highest grade in tea is: a. FTGBOP c. BPS		BPO1 None of the above
13.	An enzyme present in tea is: a. Phenol oxidase c. Both of the above		Polyphenol oxidase None of the above
14.	Tieguanyin is a variety of tea. a. Green c. Oolong	FE 15.	Black White
15.	Chemical formula of Caffeine is: a. C8H10N4O2 c. C8H10N2O4		C10H8N4O2 None of the above
16.	Geraniol contributes tolike aroma in a. Gerbera c. Jasmine	b.	a. Rose None of the above
17.	Longjing green tea is also known as: a. Silver needlec. White peony		Big red lobe Dragonwell
18.	Bai mudan tea is also known as: a. White needle c. White peony		Silver needle Silver peony
19.	Hyson is a green tea. a. Chinese c. Taiwanese		Japanese None of the above
20.	An important amino acid found in tea is: a. Lysin c. Valine	-	Theanine Methionine

Descriptive

Marks: 50 Time: 2 hr. 30 mins. [Answer question no.1 & any four (4) from the rest] 10 1. Discuss the processes involved in black tea manufacture with the help of a table. 10 2. Elaborate the different types of dryers used in Tea drying. 3. Elaborate the importance of Tea science. 10 Explain the biochemical changes occurring during Tea Fermentation. 10 5. Write in detail about the life cycle and growth pattern of Tea Plant with 10 the help of diagrams. 6. Elaborate the grading system of Tea. 10 10 7. Discuss in detail about the Physical, Chemical and Rheological Tests involved in Tea processing. 5+5=10 8. Explain the following terms in detail: (any two) a) Tea Concentrates b) Tea Flavor c) Tea Aroma

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