

**DIPLOMA IN FISH PRODUCTS TECHNOLOGY
(DFPT)**

Term-End Examination

December, 2015

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

Note : Attempt *any five* questions only. *All* questions carry *equal* marks.

1. Define **any ten** of the following : **10x1=10**
 - (a) Coated Products
 - (b) Batter
 - (c) Viscosity
 - (d) Batter mix
 - (e) Flash frying
 - (f) Pillowing
 - (g) Pick up
 - (h) Tailing
 - (i) Oil turnover rate
 - (j) Smoke point
 - (k) Shucking
 - (l) Fish fillet

2. Define breadng. Classify the different types of breadng. Describe the breadng techniques. **1+4+5=10**

3. Write short notes on **any two** of the following :
(a) Flavours used in breadings **2x5=10**
(b) Batter application process
(c) Pre-dusting
4. What are biological hazards ? Explain the different types of biological hazards in coated products. **2+8=10**
5. Write short notes on **any two** of the following :
(a) Plate freezing **2x5=10**
(b) Cryogenic freezing
(c) Meat bone separator
6. Describe the method of preparation of coated fish finger. Draw a flow chart indicating the different steps involved in the process. **5+5=10**
7. Describe the different steps involved in the preparation of coated products from mussels. Draw a flow diagram indicating the different steps involved in the process. **5+5=10**
8. (a) Draw a flow diagram indicating the different steps in the preparation of fish burger. **5**
(b) Describe the method of preparation of fish medallion. **5**
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