

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

Term-End Examination

December, 2017

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

Note : (i) *Attempt any five questions only.*
(ii) *All questions carry equal marks.*

1. Discuss about different types of batter, batter ingredients and their functions. 5+5=10
2. Classify breading based on the thermal processing. Explain it in details. 2+8=10
3. Write short notes on any two of the following : 2x5=10
 - (a) Portioning
 - (b) Pre-dusting
 - (c) Flash frying
4. Explain in detail about plate freezing. 10
5. Describe the physical and sensory evaluation of quality of coated products. 10
6. Draw a flowchart indicating different steps for the preparation of the following :
 - (a) Prawn Nuggets 5
 - (b) Stuffed Squid 5

7. Describe the process of preparation of coated products from mussels, clams and oysters. 10
8. What is Kamaboko ? Give its recipe. Describe the different steps involved in Kamaboko preparation with the help of a flowchart. 1+3+6=10
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