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BPVI-041

**DIPLOMA IN FISH PRODUCTS
TECHNOLOGY**

(DFPT)

Term-End Examination

December, 2019

**BPVI-041 : INTRODUCTION TO FISH,
PROCESSING, PACKAGING AND
VALUE ADDITION**

Time : 2 Hours

Maximum Marks : 50

*Note : Answer any five questions. All questions
carry equal marks.*

1. (a) List the different varieties of fishes and shellfish of commercial importance. 5
- (b) Describe the role of fish in human nutrition. 5
2. (a) What are the physical and sensory/odour changes which occur during spoilage of fish? 5
- (b) Define K value. 2

- (c) Expand the following : 3
- (i) TMA
 - (ii) PV
 - (iii) TVN
3. (a) What are the advantages of using ice for chilling fish ? 5
- (b) List the different steps in the conventional canning process. 5
4. (a) Describe the quick salting process. 5
- (b) Define smoking of fish. 2
- (c) Explain the pre-smoking process. 3
5. (a) Differentiate between chilling and freezing. 2
- (b) Define cook-freeze fish products. 2
- (c) Describe the process of pasteurization. Give its uses in fish processing. 6
6. Write short notes on any *two* of the following :
- 2 × 5 = 10
- (a) High Density Polythene (HDPE)
 - (b) Cellophanes
 - (c) Aseptic Packaging

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7. (a) List the gases used in modified atmospheric packaging of fish products. What are the functions of each gas? 5
- (b) Describe the requirements of packaging of fish curry in frozen form. 5
8. Define Value Addition. Give its need and importance. What are its advantages and disadvantages? 2 + 4 + 4