

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

Term-End Examination, 2019

BPVI-043 : COATED PRODUCTS

Time : 2 Hours

Maximum Marks : 50

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

1. (a) Define batter. What are the advantages of coating the fish products ? [1+4]
- (b) Describe the parameters to be taken care in the preparation of a coated product. [5]
2. List the functional properties of breadings. Explain **any two** in details. [2+8]
3. Explain the following in 2-3 lines : [5×2=10]
 - (a) Forming



- (b) Integrity of breading
 - (c) Frying medium
 - (d) Smoke point
 - (e) Peroxide value
4. Write short notes on **any two** of the following : [2×5=10]
- (a) Meat bone separator
 - (b) Fish fryer
 - (c) Fluid bed freezing
5. Describe the physical and sensory evaluation of quality of coated products. [10]
6. Draw the flow diagram for preparation of the following product :
- (a) Coated fish finger [5]
 - (b) Squid rings [5]
7. Describe the process of preparation of crab claw balls with the help of a flow diagram. [10]

8. Write short notes on **any two** of the following : [2×5=10]

(a) De-frosting systems

(b) Coated fish fillets

(c) Shrimp analogue

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