

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

**Term-End Examination
December, 2022**

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

Time : 2 Hours

Maximum Marks : 50

Note : (i) *Answer any **five** questions.*

(ii) *All questions carry equal marks.*

1. (a) Name any *ten* important Pelagic and Demersal fishes of commercial importance caught along Indian coast. 5
- (b) Discuss the role of fish in human nutrition. 5

2. (a) What are the odour changes which occur during the spoilage of fish ? 4
- (b) How will you assess the freshness of fish through enzymatic techniques ? 6
3. (a) List the advantages of using ice for chilling of fish. 5
- (b) Explain the facilities requires in an ideal fish landing centre. 5
4. (a) Define canning. Give any *four* advantages of canning over other preservation methods. 2+4
- (b) Explain the pre-smoking processes of fish preservation. 4
5. (a) What are the methods commonly employed for sea food freezing ? Explain any *one* in detail. 2+4
- (b) Discuss about Flexible Packaging Materials. 4
6. What are the different synthetic packaging materials available for packaging of fish products ? Explain any *two* in detail. 4+3+3

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7. (a) Define Value Addition. What are the need and importance of value addition of fish ?

2+3

(b) Describe the factors influencing value addition of fish. 5

8. Write short notes on any *two* of the following :

2×5=10

(a) Sun drying of fish

(b) Pasteurized fish products

(c) Aseptic packaging