

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

Term-End Examination

June, 2013

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 terms : **10x1=10**
- (a) Batter
 - (b) Tempura Batters
 - (c) Flash Frying
 - (d) Pre - dust
 - (e) Portioning
 - (f) Oil Turnover Rate
 - (g) Tunnel Freezing
 - (h) Fish Fillet
 - (i) Sashimi
 - (j) Depuration
 - (k) Fish cake
 - (l) Shucking

2. Give the batter mix recipe for sea food. Describe the different parameters influencing the batter quality. What are the parameters to be taken care while preparing coated products ? **10**
3. Write short notes on *any two* of the following : **2x5=10**
- (a) Japanese style crumbs
 - (b) Flavours used in breading
 - (c) Flour type breading machines
4. (a) Discuss about the different processing factors influencing the application of batter. **5**
- (b) Discuss about the chemical hazards in coated products. **5**
5. Write short notes on *any two* of the following. **2x5=10**
- (a) Conventional Batter Applicators
 - (b) Plate Freezing
 - (c) Refrigerator system in a cold storage
6. Describe the method of preparation of coated Fish Finger. Draw the flow diagram indicating the different steps. **10**

7. (a) Describe the different steps involved in the preparation of Breaded Nobashi. 5
- (b) Draw the flow chart indicating the different steps/process involved in the preparation of crab stick Analogues. 5
8. What is Fish sausage ? What are the ingredients used in its preparation ? Draw the flow diagram for preparation of Fish sausage indicating different steps. 10
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