

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

**Term-End Examination**

**June, 2018**

**BPVI-043 : COATED PRODUCTS**

*Time : 2 hours*

*Maximum Marks : 50*

- Note : (i) Answer any five questions only.  
(ii) All questions carry equal marks.*
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1. Describe any five factors which affects the battering quality. 10
2. Discuss about the different types of breeding machines and their applications in the breeding process. 10
3. Explain the factors which affects the quality of the breeding process. 10
4. Write short notes on any two of the following : 2x5=10
  - (a) Forming Machine
  - (b) Cryogenic Freezing
  - (c) Cold Storage
5. Define hazard. Discuss about chemical hazards in coated products. 2+8

6. Describe the process of preparation of coated fish fillets with the help of a flow diagram. 10
  7. Give the recipe for coated fish balls. Describe the different steps involved in the preparation of coated fish balls. 3+7
  8. Define fish sausage. Give its recipe. Describe the different steps involved in the preparation of fish sausage. 1+3+6
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