

# DIPLOMA IN FISH PRODUCTS TECHNOLOGY (DFPT)

Term-End Examination

## BPVI-043 : COATED PRODUCTS

*Time : 2 Hours]*

*[Maximum Marks : 50*

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**Note:** Answer any five question all questions carry equal marks.

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1. Describe the factors affecting batter formulation. 10
  
2. Write short notes on the following-
  - a. Home - style bread crumbs 5
  - b. Japanese Crumbs Breeding Machines 5
  
3.
  - a. Explain the process of freezing, packing and storage of a coated fish product. 5
  - b. Draw the flow diagram of any one type of coating system employed in commercial coating operations. 5
  
4. Describe any two of the following: 2x5=10
  - a. Vertical Band saw
  - b. Tempura Applicator
  - c. Spiral Belt Freezer



5. a. List any five biological agents encountered in a seafood - borne diseases. 5
- b. Give the permissible levels of pesticide residues in fish. 5
6. Define coated fish fillet. Describe the various stages involved in the production of coated fish fillet. 10
7. a. Describe the method of preparation of fish balls. 5
- b. Describe the process of preparation of crab analogue. 5
8. Explain the following processes:
- a. Depuration 5
- b. Batter Application 5

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