

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

Term-End Examination

June, 2022

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

Note : *Attempt any **five** questions. All questions carry equal marks.*

1. Define any **five** of the following : *5×2=10*

- (a) Flash Frying
- (b) Blow-off
- (c) Pillowing
- (d) Tailing
- (e) Voids
- (f) Pick up
- (g) Pre-dusting

2. Classify breadings used in coated fish products.

Explain any two in detail.

2+4=4

3. List the different types of coating systems employed in commercial coating operations. Explain any one in detail. 4+6
4. Write short notes on any *two* of the following : $2 \times 5 = 10$
- (a) Fish Fryer
 - (b) Tunnel Freezing
 - (c) Cold Storage
5. Describe the physical and sensory evaluation of quality of coated fish products. 10
6. Explain the process of preparation of coated butterfly shrimp with the help of a flow diagram. 10
7. Give the flow diagram for the preparation of the following products :
- (a) Prawn Nuggets 5
 - (b) Fish Cutlets 5
8. Describe the process of preparation of crab claw balls with the help of a flow diagram. 10
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