

DFPT

ASSIGNMENTS

for

July 2014 Session

Diploma in Fish Products Technology (DFPT)

(Developed with the Financial Support of Ministry of Food Processing Industries,
Govt. of India)



School of Agriculture
Indira Gandhi National Open University
New Delhi – 110 068

LAST DATE FOR SUBMISSION OF ASSIGNMENTS

Course Code	Last date
BPVI-041	15 th October 2014
BPVI-042	15 th November 2014
BPVI-043	15 th December 2014
BPVI-044	15 th January 2015
BPVI-045	15 th February 2015
BPV-046	15 th March 2015

Kindly submit your assignments at the concerned study centre within the due date as mentioned above

Dear learner,

Assignments carry 30% weightage in the continuous evaluation process of a course. The term-end examinations carry 70% weightage.

The assignments will be evaluated by the Counsellors at the study centre and the respective weightage of marks will be added to their percentage of marks obtained at the term-end examination. Each candidate will have to complete assignments in order to appear in the term-end examination. Candidates are, therefore, advised to take assignments seriously and submit them in time.

General Instructions

- 1) The validity of the assignments is ONE YEAR. If you fail to submit the assignments before the due date of the particular session, you are supposed to attempt the fresh set of assignment of subsequent January sessions.
- 2) Write your Enrolment Number, Name, Full Address and Date of Despatch at the top right-hand corner of the first page of your answer sheet.
- 3) Write the Programme Title, Course Title, Assignment Code, Code and Place of the Study Centre on the left- hand corner of the first page of your answer sheet.

The top of the first page of your answer sheet for each assignment should be as follows:

Programme Title	Enrolment No.....
Course Code & Title.....	Name
Assignment Code.....	Address
Study Centre (Code)
Study Centre/TLC
(Place)	Date

Note: Students are required to follow this format strictly otherwise the assignments will not be evaluated.

- 4) Your answer sheet should be complete in all respects. Make sure that you have answered to all the questions in assignments before you submit them. Incomplete answer sheets will lead to poor marks.
- 5) As far as possible students are advised to give the relevant points from the course material and elaborate their answers and explanations in their own language instead of reproducing the language of the course materials.
- 6) You are advised not to copy from the study material while attempting the assignments. In case it is found that the assignments have been copied from study material, you will be awarded zero marks.
- 7) Avoid copying from the answer sheets of other students. If copying is noticed, the assignments of such students will be rejected.
- 8) Use only foolscap size paper for your answers, ordinary writing paper, neither too thick nor too thin, will do. Assignments should be hand written, typed assignment are not acceptable.
- 9) Leave 3”margin on the left and at least 4 lines in between each answer in an assignment. This will enable your Counsellor to write useful comments in appropriate places. Write question number for each answer.
- 10) The coordinator of your Study Centre will return the evaluated assignments to you. This will also include a copy of assessment sheet containing global comments of the evaluator on your performance in the assignments. This will enable you to improve in your future assignments as well as in the term-end examinations.
- 11) The Assignments should be sent or submitted to the Programme In-charge of the Study Centre allotted to you.

Course Code: BPVI-041
**Course Title: Introduction to Fish, Processing,
Packaging and Value Addition**

Maximum Marks: 50

Submission Date: 15th October 2014

Attempt all questions. All questions carry equal marks.

10X5=50

- 1) Describe the biochemical composition of fish.
- 2) Define Rigor Mortis. Describe the changes occurring in fish after death.
- 3) List the different types of ice used for chilling fish. Explain any one type in detail.
- 4) Define canning. What are its advantages? Discuss in brief the different steps involved in conventional canning process.
- 5) Explain the sun drying method of preserving fish.
- 6) What is IQF? What are its advantages and disadvantages?
- 7) Describe the process of preparation of cook-freeze fish products.
- 8) List the different synthetic packaging materials used for packaging fish products. Explain any one in detail.
- 9) Differentiate between vacuum packaging and modified atmospheric packaging.
- 10) Describe the pre-requisites for success of value added fish products.

Course Code: BPVI-042
Course Title: Mince and Mince Based Products

Maximum Marks: 50

Submission Date: 15th November 2014

Attempt all questions. All questions carry equal marks.

10X5=50

- 1) Define Fish Mince. What are its advantages and disadvantages? List the applications of fish mince in fish processing industry.
- 2) Discuss about the different machineries used in the production of fish mince.

- 3) Describe the different measures used for preserving the quality of fish mince.
- 4) Describe the method of preparing fish wafers using tapioca with the help of flow diagram.
- 5) Define fish sausages. Give its recipe. Describe the method of preparation of fish sausage using flow diagram.
- 6) Describe the process of stabilizing surimi using cryoprotectants.
- 7) Give the flowchart for preparation of crab stick.
- 8) What is kamaboko? Explain the process of preparation of kamaboko.
- 9) Discuss about the different grading parameters used for evaluating the quality of surimi.
- 10) Describe the different methods of estimation of surimi quality parameters.

Course Code: BPVI-043
Course Title: Coated Products

Maximum Marks: 50

Submission Date: 15th December 2014

Attempt all questions. All questions carry equal marks.

10X5=50

- 1) Define batter. Differentiate between adhesive batter and tempura batter.
- 2) Discuss about the factors/parameters affecting the batter quality.
- 3) Classify breading. Explain any one in detail.
- 4) Describe the functional properties of breadings.
- 5) Discuss about the batter application process.
- 6) List the different machineries used for production of coated fish products. Explain any one in detail.
- 7) Describe the physical and sensory evaluation of quality of coated fish products.
- 8) Draw a flowchart describing the process of preparation of coated fish fillet.
- 9) Describe the method of preparation of coated products from mussels, clams and oysters.
- 10) Define fish medallion. Give its recipe. Describe the steps involved in the preparation of fish medallion.

Course Code: BPVI-044
Course Title: Fish By-Products and Waste Utilization

Maximum Marks: 50
Submission Date: 15th January 2015

Attempt all questions. All questions carry equal marks.

10X5=50

- 1) Explain the process of preparation of fish meal through wet reduction method.
- 2) What are the uses of fish meal in poultry, animal and fish nutrition?
- 3) What is Isinglass? Give the raw material used for its preparation. Describe the steps involved in preparation of isinglass.
- 4) Define *beche-de-mer*? What is the raw material used for its preparation? Describe the process of preparation of *beche-de-mer*.
- 5) Describe the process of extraction of Squalene from shark liver.
- 6) Explain the process of extraction and purification of agar.
- 7) What are the ingredients used for preparation of crab soup powder. Describe the steps involved in preparation of crab soup powder
- 8) Describe the process of preparation of fish pickle.
- 9) What is chitin? How is it produced? What are the uses of chitin?
- 10) What is Nutraceuticals? Enlist the different nutraceuticals derived from fin fish? Explain any one in detail.

Course Code: BPVI-045
Course Title: Quality Assurance

Maximum Marks: 50
Submission Date: 15th February 2015

Attempt all questions. All questions carry equal marks.

10X5=50

- 1) Define SPS? Give its principles. List the ten commandments of SPS Agreement.
- 2) Describe the process of autolytic spoilage in fish.
- 3) What are the implications of food safety? Discuss briefly about the chemical hazards in fish.

- 4) Describe the quality standards stipulated by ISI for fish and fish products.
- 5) How does ISO 22,000 help in food safety management?
- 6) Why standards are required in food products? What is the role of standards in fishery products?
- 7) Describe HACCP, its uses and its impacts on quality upkeep of food items.
- 8) Describe the subjective and objective methods of sensory assessment of fish and its products.
- 9) List the common pathogens present in seafood. Explain about any one organism in detail.
- 10) Write short notes of **any two** of the following:
 - a) BIS standards
 - b) *Codex Alimentarius* standards
 - c) Food Safety Management System

Course Code: BPV-046
Course Title: Marketing and Entrepreneurship Development

Maximum Marks: 50
Submission Date: 15th March 2015

Attempt all questions. All questions carry equal marks.

10X5=50

- 1) What is marketing? Stress on the importance of marketing. Write an account on the structure of markets?
- 2) What is marketing efficiency? How do you measure marketing efficiency?
- 3) Define Market functionaries. Discuss about the various market functionaries and their functions in marketing.
- 4) What is “Market Equilibrium”? Explain with suitable example.
- 5) Define demand. What are the factors affecting demand?
- 6) Write short notes on:
 - a. Market Information System
 - b. Market Segmentation
- 7) Distinguish between fixed costs and variable costs and marginal and average costs?
- 8) Describe the steps involved in planning and managing advertising.
- 9) Explain the skills an entrepreneur should possess.
- 10) Define project. Describe the characteristics of an ideal project.