

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

**Term-End Examination**

**December, 2013**

**BPVI-041 : INTRODUCTION TO FISH,  
PROCESSING, PACKAGING AND VALUE  
ADDITION**

*Time : 2 hours*

*Maximum Marks : 50*

*Note : Attempt any five questions only.*

*All questions carry equal marks.*

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1. Define any ten of the following : **10x1=10**
- (a) Can Seaming
  - (b) Latent Heat of Fusion
  - (c) Ambient temperature
  - (d) ATP
  - (e) Cryogenic freezing
  - (f) Halophilic bacteria
  - (g) PER
  - (h) Metabolism
  - (i) Aquaculture
  - (j) Rancidity
  - (k) LDH
  - (l) Ranching
2. Describe briefly the various chemical methods of evaluating rate of spoilage of fish. **10**

3. Define quick freezing. What are the steps involved in the production of frozen shrimp for export ? What is the recommended temperature for freezing ? 10
4. Write briefly about the bacterial flora seen in a freshly caught marine fish. 10
5. Write short notes on **any two** of the following : 2x5=10
- (a) Retort Pouch Packing
  - (b) Fish sauce
  - (c) Role of Fish in human Nutrition
6. What is meant by live fish transport ? Describe briefly the methods used commercially. 10
7. Write notes on the following (**any two**) : 2x5=10
- (a) Battered and Breaded products
  - (b) Surimi
  - (c) Importance and scope of value Addition
8. Differentiate the following (**any two**) : 2x5=10
- (a) Quick freezing X (Vs.) Slow freezing
  - (b) Aseptic packaging (Vs.) Active packaging
  - (c) Dry curing (Vs.) Pit curing.
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