

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

**Term-End Examination**

**December, 2013**

**BPVI-043 : COATED PRODUCTS**

*Time : 2 hours*

*Maximum Marks : 50*

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

1. Define any ten of the following : **10x1=10**
- (a) Tempura batters
  - (b) Coated products
  - (c) Sashimi
  - (d) Convenience products
  - (e) Pre - frying
  - (f) Rheological property
  - (g) Batter applicator
  - (h) Depuration
  - (i) Japanese crumbs
  - (j) Tunnel freezing
  - (k) Oil turn over rate
  - (l) Fish medallion

2. Define batter. What are the important ingredients used for batter formulation ? What are the quality parameters of a batter? 10
  3. Write short notes on **any two** of the following :
    - (a) Extended crumbs 2x5=10
    - (b) Fish Burgers
    - (c) Non - free flowing or Flourtype breading machine.
  4. (a) Explain different types of breading. 5  
(b) Discuss about the physical and sensory evaluation of quality of coated products. 5
  5. Write short notes on **any two** of the following :
    - (a) Battering and breading machine. 2x5=10
    - (b) Thermal insulation
    - (c) Forming machine
  6. Describe the different equipments used for freezing and storage of coated products. 10
  7. (a) Describe the different steps involved in the preparation of coated butterfly shrimp. 5  
(b) Write in detail about the preparation of stuffed squid. 5
  8. Describe the process of preparation of crabstick Analogues. 10
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