

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

00691 **Term-End Examination**  
**December, 2014**

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

*Time : 2 hours*

*Maximum Marks : 50*

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*Note : Answer any five questions. Make the diagram or structure wherever necessary. All questions carry equal marks.*

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1. Define the following terms :

*10×1=10*

- (a) Aquaculture
- (b) Essential Fatty acids in Fish oil
- (c) Pasteurization
- (d) MAP
- (e) Rigor mortis
- (f) K-value
- (g) Kench curing
- (h) Mas-meen
- (i) Blanching
- (j) Brining

2. Write short notes on any **two** of the following : 2×5=10
- (a) Physical changes during spoilage of fish
  - (b) Lipids of fish
  - (c) Quality changes during frozen storage of fish
3. Explain how fish is handled from harvest till it reaches the consumer. Describe how fish is chilled by using ice. List the different types of ice used for chilling and explain any one type. 3+3+4
4. How is fish sun-dried ? What are the factors that influence the drying rate of fish ? Mention the different types of spoilages encountered in dried fish during storage. 2+4+4
5. (a) What are the advantages of canning fish ? 5
- (b) What are the importance of blanching, exhausting and sterilization in canning process ? 5
6. (a) Differentiate between chilling and freezing. 5
- (b) Define IQF. What are its advantages and disadvantages ? 2+2+1

7. What are the different types of synthetic packaging materials used in fish processing ?  
Explain any one in detail. 5+5
8. Write short notes on any *two* of the following :  $2 \times 5 = 10$
- (a) Vacuum packaging
  - (b) Packaging of chilled fish
  - (c) Factors influencing value addition
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