

00463

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

**Term-End Examination**

**December, 2016**

**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.*

1. Define any ten of the following : 10x1=10
- (a) Rigor mortis
  - (b) Spawning
  - (c) Ranching
  - (d) Flavour
  - (e) Anaerobic bacteria
  - (f) Bar Coding
  - (g) pH
  - (h) Protein Efficiency Ratio
  - (i) Thawing
  - (j) Exhausting
  - (k) Shelf-life
  - (l) Chilling

2. Differentiate **any two** of the following :  $2 \times 5 = 10$
- (a) Dry curing and Pit curing
  - (b) LDPE and HDPE
  - (c) Mesophilic and Psychrophilic Bacteria
3. Write short notes on **any two** of the following :  $2 \times 5 = 10$
- (a) Battered and breaded products
  - (b) Sensory Tests
  - (c) Quick Salting Process
4. Name the different types of ice used for chilling of fish. Discuss in detail any three types of ice used.  $4 + 6 = 10$
5. Discuss about the packaging and storage of the following :
- (a) Dried and cured fish products 5
  - (b) Frozen Shrimp. 5
6. Define the principle of drying. Discuss about the three different methods of sundrying of fish.  $1 + 9 = 10$
7. Write short notes on **any two** of the following :  $2 \times 5 = 10$
- (a) Pasteurization of fishery products
  - (b) Fluidised bed freezer
  - (c) Presmoking processes.
8. Define autolysis. Describe the various enzymatic tests used for the assessment of fish spoilage.  $2 + 8 = 10$
-