

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

Term-End Examination

December, 2016

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) Batter
 - (b) Pillowing
 - (c) Home-style bread crumbs
 - (d) Smoke point
 - (e) Fish sausage
 - (f) Chemical Hazard
 - (g) Fish Fillet
 - (h) Sashimi
 - (i) Fish Burger
 - (j) Crab Claw Balls
 - (k) Flash Frying
 - (l) Fish Medallion
2. (a) Differentiate between Adhesive Batter and Tempura Batter. **5**
- (b) Describe the parameters to be taken during preparation of coated products. **5**

3. Write short notes on **any two** of the following : **2x5=10**
- (a) Different types of Breading machines
 - (b) Japanese Crumbs
 - (c) Batter Application Process
4. (a) Explain the importance of touch and taste in evaluating the quality of coated fish products. **5**
- (b) Give the maximum permitted levels of any five food additives which can be used in sea foods. **5**
5. Write short notes on **any two** of the following : **2x5=10**
- (a) Forming machine
 - (b) Tempura Applicator
 - (c) Spiral Belt Freezer
6. Draw a flow chart indicating different steps for the following :
- (a) Coated Fish Fingers **5**
 - (b) Breaded Nobashi **5**
7. (a) Describe the steps involved in preparation of coated products from mussels, clams and oysters. **5**
- (b) Describe the process of preparation of Kamaboko. **5**
8. Define Fish Cutlet. Give its ingredients. Describe the different steps involved in the preparation of fish cutlet. **1+3+6=10**