

00217

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

Term-End Examination

December, 2017

**BPVI-042 : MINCE AND MINCE BASED
PRODUCTS**

Time : 2 hours

Maximum Marks : 50

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

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1. (a) Write down the names of fish mince based products. 4
(b) Give the procedure for the preparation of fish sausage with the help of a flow chart. 6
2. (a) What are the preferred characteristics of fish meat to be used for high grade Surimi production ? 5
(b) Draw the flow chart of steps involved in Surimi production. 5
3. (a) Define the following : 5x1=5
(i) Pasteurization
(ii) Composite fillets
(iii) Dessicating
(iv) Filleting
(v) Evisceration
(b) Draw a flow chart indicating different steps involved in the production of fish noodles. 5

4. (a) Write down the names of any two fishes suitable for the preparation of fish wafer. 2
(b) Describe the method of preparation of fish wafer with the help of a flow chart. 8
5. (a) What are the applications of fish mince ? 5
(b) Describe the method of preparation of fish mince using machinery. 5
6. Describe the method of preparation of crab stick with the help of a flow chart. 10
7. Write short notes on **any two** of the following : $2 \times 5 = 10$
(a) Fish cutlet
(b) Fish cake
(c) Fish patties
8. Define moulded fish products. Describe the procedure for preparation of Kamaboko from Surimi. $2 + 8 = 10$
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