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BPVI-042

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

Term-End Examination, 2019

BPVI-042 : MINCE AND MINCE BASED PRODUCTS

Time : 2 Hours

Maximum Marks : 50

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

1. (a) What is the base material used for fish noodles production ? Give the recipe for fish noodles preparation. [5]
- (b) With the help of a flow chart, describe fish noodles preparation. [5]
2. (a) Define Surimi. Discuss the method of stabilising surimi with cryoprotectants. [5]
- (b) Describe the method of surimi production. [5]



3. (a) Describe the methods used to improve the appearance and quality of fish mince. [5]
- (b) Explain both the manual and mechanical methods for the production of fish mince. [5]
4. Describe the method used for the preparation of crab stick with a neat flow chart. [10]
5. Write short notes on **any two** of the following : [2×5=10]
- (a) Fricola
- (b) Scallop analogue
- (c) Pasteurization
6. (a) What are the advantages of mincing fish ? [5]
- (b) List the grading parameters used in quality evaluation of surimi. Explain any one in detail.[5]
7. (a) Explain the principle and working of a deboning machine. [5]
- (b) With the help of a flow chart describe the preparation of fish cake. [5]

8. Write short notes on **any two** of the following : [2×5=10]

- (a) Composite Fillets
- (b) Applications of fish mince
- (c) Microbial quality of surimi

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