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BPVI-043

DIPLOMA IN FISH PRODUCTS

TECHNOLOGY (DFPT)

Term-End Examination

December, 2020

BPVI-043 : COATED PRODUCTS

Time : 2 Hours

Maximum Marks : 50

Note : (i) Answer any *five* questions.

(ii) All questions carry equal marks.

1. (a) Define Batter. What are the different types of batter ? 2 + 3
(b) List the advantages of coating fish products. 5
2. Classify Breeding. Describe the characteristics of different types of breeding. 2 + 8
3. Define the following : 5 × 2 = 10
 - (a) Portioning
 - (b) Ice-glaze
 - (c) Pre-dusting
 - (d) Set-up rate
 - (e) Flash frying

4. Write short notes on any *two* of the following :
 $2 \times 5 = 10$
- (a) Fish Meat Strainer
 - (b) Tempura Applicator
 - (c) Tunnel Freezing
5. (a) Discuss the importance of odour and taste in the sensory evaluation of quality of coated fish products. 5
- (b) Briefly discuss about the microbial toxins in coated fish products. 5
6. Describe the process of preparation of coated squid rings with the help of a flow diagram. 10
7. Define Fish Medallion. Give its recipe. Draw a flow diagram indicating the different steps involved in the preparation of fish medallion.
 $2 + 3 + 5$
8. Write short notes on any *two* of the following :
 $2 \times 5 = 10$
- (a) Depuration
 - (b) Surimi
 - (c) Shrimp Analogue