

No. of Printed Pages : 2

BPVI-043**DIPLOMA IN FISH PRODUCTS****TECHNOLOGY (DFPT)****Term-End Examination****Dec., 2021****BPVI-043 : COATED PRODUCTS***Time : 2 Hours**Maximum Marks : 50***Note :** (i) Attempt any **five** questions.

(ii) All questions carry equal marks.

1. Define Batter. Explain the parameters influencing batter quality. 2+8
2. Write short notes on any **two** of the following : 2 × 5 = 10
 - (a) Characteristics of thermal processed breadings
 - (b) Functional properties of breadings
 - (c) Flavours used in breadings
3. Define any **five** of the following : 5 × 2 = 10
 - (a) Portioning

- (b) Ice Glaze
- (c) Set-up rate
- (d) Peroxide value
- (e) Smoke point
- (f) Tempera Batter
- (g) Free flowing breadings

4. Discuss on battering and breading machines. 10
5. List any **five** pathogenic bacteria and **five** toxins commonly encountered in sea food-borne diseases. 5 + 5
6. Explain the process of preparation of a coated fish fingers with the help of a flow diagram. 10
7. Give the flow diagram for the preparation of the following products :
 - (a) Squid Rings 5
 - (b) Fish Balls 5
8. Describe the process of preparation of Kamaboko with the help of a flow diagram. 10

BPVI-043**P. T. O.**