

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

**Term-End Examination**

**December, 2022**

**BPVI-043 : COATED PRODUCTS**

*Time : 2 hours*

*Maximum Marks : 50*

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

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1. (a) List any five advantages of coating the fishery products. 5  
(b) Discuss about the batter ingredients and their function. 5
2. Describe the functional properties of breading. 10
3. Write notes on any **two** of the following : 2×5=10
  - (a) Breeding Machinery
  - (b) Batter Application Process
  - (c) Factors Influencing Application of Batter
4. Define Hazard. Explain any two types of hazards, with examples. 10

5. Explain any **four** of the following :  $4 \times 2 \frac{1}{2} = 10$
- (a) Meat Bone Separator
  - (b) Forming Machine
  - (c) Oil Turnover Rate
  - (d) Tunnel Freezing
  - (e) Refrigeration System
6. Discuss about the coated products from Mussels, Clams and Oysters. 10
7. (a) Describe the process of preparation of Crab Analogue. 5
- (b) Define Surimi. Explain the salient and technical features of Surimi. 5
8. Write notes in any **two** of the following :  $2 \times 5 = 10$
- (a) Breaded Nobashi
  - (b) Stuffed Squid
  - (c) Fish Cutlet
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