

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

00264

Term-End Examination

June, 2012

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

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

1. Define **any ten** of the following terms : **10x1=10**
- (a) Enrobed products
 - (b) Adhesive Batters
 - (c) Pre-dusting
 - (d) Breeding
 - (e) Portioning
 - (f) Set-up rate
 - (g) Cryogenic Freezing
 - (h) Hazards
 - (i) Fish Fingers
 - (j) Depuration
 - (k) Moulded Fish Products
 - (l) Fish sausage

2. Define Batter . Explain about the ingredients used in batter formulation and their functions. What are the factors affecting batter formulation ? 10
 3. Write short notes on *any two* of the following : 2x5=10
 - (a) Cracker meal
 - (b) Functional properties of Breeding
 - (c) Free-blowing Breeding machines
 4. (a) Explain the different factors affecting the quality of breeding process. 5
(b) Discuss about the physical and sensory evaluation of quality of coated products. 5
 5. Write short notes on *any two* of the following : 2x5=10
 - (a) Meat Bone separator
 - (b) Advantages and disadvantages of cryogenic freezing.
 - (c) Prefab insulated panel structure in cold storage.
 6. Describe the method of preparation of coated Fish Fillet. Give the ingredients required for preparation of a batter. Draw a flow chart indicating the different steps. 10
 7. (a) Describe the different steps involved in preparation of coated shrimp Fantail round. 5
(b) Draw a flow diagram indicating the different steps involved in preparation of squid rings. 5
 8. What are fish balls ? Give the ingredients used in its preparation ? Describe the different steps involved in preparation of fish balls. 10
-