

00622

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

Term-End Examination

June, 2016

**BPVI-042 : MINCE AND MINCE BASED
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 : 10x1=10
- (a) Fish mince
 - (b) Deboning machine
 - (c) Beheading
 - (d) Fish wafers
 - (e) Tempering
 - (f) Extruding
 - (g) Slitter
 - (h) Biofilm
 - (i) Evisceration
 - (j) Fish cakes
 - (k) Seasoning
 - (l) Gutting

2. With the help of a flow chart describe the method of production of Kamaboko. 10
 3. Describe the different grading parameters used in quality evaluation of Surimi. 10
 4. Describe the method of preparation of fish balls. 10
 5. (a) Describe the measures to preserve the quality of fish mince. 5
(b) Explain the effect of temperature on storage stability of fish mince. 5
 6. Describe the various methods of estimating the quality parameters of Surimi. 10
 7. Write short notes on **any two** of the following :
(a) Fish noodles 2x5=10
(b) Scallop analogues
(c) Fricola
 8. List the ingredients used for fish cutlet preparation. Describe the method of fish cutlet production. 10
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