

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

Term-End Examination

June, 2016

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 : 1x10=10
- (a) Enrobed Products
 - (b) Adhesive Batter
 - (c) Breading
 - (d) Pre-frying
 - (e) Portioning
 - (f) Blow off
 - (g) Encapsulation
 - (h) Fish sausage
 - (i) Depuration
 - (j) Seafood analogue
 - (k) Hazards
 - (l) Tags

2. (a) Write in detail about the batter mix for seafood. 5
 (b) What are the important parameters influencing batter quality? 5
3. Write short notes on **any two** of the following :
 (a) Machinery for batter applications 2x5=10
 (b) Functional properties of breading
 (c) Prawn nuggets
4. (a) Explain the different factors affecting the quality of breading process. 5
 (b) Describe the machinery used in breading process. 5
5. Write short notes on **any two** of the following :
 (a) Fish meat strainer 2x5=10
 (b) Prefabricated insulated panel structure in cold storage
 (c) Fish Fryer
6. (a) Describe the different steps involved in the preparation of coated shrimp fantail round. 5
 (b) Draw a flow diagram indicating the different steps involved in the preparation of squid rings. 5
7. (a) Describe the method of tunnel freezing used for freezing of coated frozen fish products. 5
 (b) Discuss about the physical and sensory evaluation of quality of coated products. 5
8. (a) Describe the various stages involved in the production of coated fish fillets. 5
 (b) Draw the flow diagram for preparation of crab claw balls. 5