

00223

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

Term-End Examination

June, 2017

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

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

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1. Define any ten of the following : 10x1=10
- (a) Blow-off
 - (b) Pre-frying
 - (c) Viscosity
 - (d) Set-up rate
 - (e) Oil turn-over Rate
 - (f) Physical Hazards
 - (g) Fish Finger
 - (h) Shucking
 - (i) Surimi
 - (j) Pre-dust
 - (k) Cryogenic Freezing
 - (l) Meat Bone Separator
2. (a) Explain the factors affecting the quality of batter. 5
- (b) Differentiate between conventional batter applicator and Tempura Batter Applicator. 5

3. Write short notes on **any two** of the following : **2x5=10**
- (a) Characteristics of Thermal Processed breadings.
 - (b) Allergens
 - (c) Forming
4. (a) Explain the importance of colour and odour in evaluating the quality of coated fish products. **5**
- (b) Define biological hazards. Identify the common biological agents encountered in seafoods. Give one example for each group. **1+2+2=5**
5. Write short notes on **any two** of the following : **2x5=10**
- (a) Fish Meat strainer
 - (b) Tunnel Freezing
 - (c) Refrigeration system
6. Draw a flow chart indicating different steps in the preparation of the following :
- (a) Coated Butterfly shrimp **5**
 - (b) Stuffed squid **5**
7. (a) What are the raw materials required for preparation of prawn nuggets ? Explain the steps involved in it. **2+3=5**
- (b) Define Fish medallion. What are the ingredients required ? How it is prepared ? **1+2+2=5**
8. Define Fish Sausage. Give its recipe. Describe the different steps involved in the preparation of fish sausage. **1+3+6=10**
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