

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

Term-End Examination

June, 2021

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

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

1. Describe the different factors affecting Batter Formulation. 10
2. (a) Briefly describe the functional properties of breading. 5
(b) List the different types of breading machines. Explain any one in detail. 2+3=5
3. Define the following : 5×2=10
 - (a) Flipping
 - (b) Smoke Point
 - (c) Peroxide Value
 - (d) Tempura Batter
 - (e) Tags

4. Write short notes on any **two** of the following : $2 \times 5 = 10$
- (a) Meat Bone Separator
 - (b) Conventional Batter Applicator
 - (c) Fish Fryer
5. (a) Discuss the importance of Sight and Touch in the sensory evaluation of quality of coated fish products. 5
- (b) Discuss about the packaging and labelling of coated fish products. 5
6. Describe the process of preparation of Coated Fantail Round Shrimp with the help of a flow diagram. 10
7. Define Crab Claw Balls. Give its recipe. Draw the flow diagram indicating the different steps involved in the preparation of Crab Claw Balls. 10
8. Write short notes on any **two** of the following : $2 \times 5 = 10$
- (a) Shucking
 - (b) Fish Cutlet
 - (c) Kamaboko
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