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**BPVI-041**

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

**Term-End Examination  
June, 2023**

**BPVI-041 : INTRODUCTION TO FISH,  
PROCESSING, PACKAGING AND  
VALUE ADDITION**

*Time : 2 Hours*

*Maximum Marks : 50*

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**Note :** (i) *Answer any **five** questions.*

(ii) *All questions carry equal marks.*

1. (a) Describe the marine fishery resources available in India. 6
- (b) Give the composition of fish. 4
2. (a) List the chemical tests which help in determination of spoilage of fish. Explain any *one* in detail. 2+4

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- (b) What are the sensory parameters based on which the quality of cooked fish is assessed ? 4
3. (a) Name the different types of ice used for chilling of fish. Explain any *one* in detail. 3+4
- (b) Differentiate between chilling and freezing of fish. 3
4. (a) Explain the quick salting process of fish preservation. 5
- (b) Describe the freezing curve. 5
5. (a) Discuss about the packaging and storage of Frozen Surimi. 5
- (b) Give the need and functions of packaging of fish. Which is the ideal packaging material for fish pickles and why ? 2+3
6. Describe the steps involved in the conventional fish canning process. 10
7. (a) What are the advantages and disadvantages of value addition of fish ? 6

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(b) List any *four* factors to be considered while developing a new food product. 4

8. Write short notes on any *two* of the following : 2×5=10

(a) Individual Quick Freezing

(b) Retort Pouches

(c) Modified Atmospheric Packaging