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**BPVI-043**

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

**Term-End Examination**

**June, 2023**

**BPVI-043 : COATED PRODUCTS**

*Time : 2 Hours*

*Maximum Marks : 50*

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

(ii) All questions carry equal marks.

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1. (a) Explain the types of Batter. 5  
(b) Describe the machinery used for batter application. 5
2. Define and classify breadings. Describe any *two* types of breadings. 2+2+3+3
3. Write notes on any *two* of the following :  $2 \times 5 = 10$ 
  - (a) Portioning/Forming
  - (b) Pre-frying/Flash frying
  - (c) Types of coating systems

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4. Describe the physical and sensory evaluation of quality of coated products. 10
5. Explain any *four* of the following : 2.5×4=10
- (a) Vertical Band Saw
  - (b) Pre-dusting machine
  - (c) Battering and Breading machine
  - (d) Contact Tunnel Freezer
  - (e) Cryogenic freezing
6. (a) Describe the various stages in the production of coated fish fillet. 5
- (b) Draw the flow diagram for the preparation of squid rings. 5
7. Define Kamaboko. Explain its varieties, ingredients and processing. 2+2+3+3
8. Write notes on any *two* of the following : 2×5=10
- (a) Coated Butterfly shrimp
  - (b) Fish balls
  - (c) Shrimp analogue

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