

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

00330

Term-End Examination

June, 2015

**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) *Write the diagram or structure wherever necessary.*
 - (iii) *All questions carry equal marks.*
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1. Define the following terms : **10×1=10**
- (a) Retort Pouch
 - (b) Heat Exhaust
 - (c) Autolysis
 - (d) Thawing
 - (e) Cryoprotectant
 - (f) Canning
 - (g) Aseptic packaging
 - (h) Pit curing
 - (i) Case Hardening
 - (j) HDPE

2. Write short notes (any two) : 2x5=10
(a) Advantages of using ice for chilling fish.
(b) Biochemical composition of fish.
(c) Handling of fresh fish on board.
3. Why proper packaging of fish and fishery products is required ? Explain the method of packaging and storage of frozen fish and shrimp in detail. 2+8
4. (a) Explain the sensory methods of evaluating the quality of cooked fish. 5
(b) What are the facilities required in an ideal fish landing centers ? 5
5. (a) Describe the quick salting process. 5
(b) What is value addition ? What are its advantages and disadvantages ? 2+2+1
6. Explain the process of freezing of fish. What are the different types of freezers used for freezing commercially important fishes with advantages and disadvantages ? 2+8
7. Describe the different steps involved in the conventional canning process. 10
8. Write short notes on any two of the following : 2x5=10
(a) Role of fish in human nutrition.
(b) Principles of refrigeration
(c) Thermoforming packaging
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