

SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 Explain the importance of RH in Breweries industry.
- Q.12 Describe various methods of Air Conditioning of offices in detail.
- Q.13 Explain the principle of ice production.
- Q.14 Explain the criteria for selection of refrigerant for breweries.
- Q.15 Explain any three methods for production of ice.
- Q.16 Explain any three methods used for treatment of water for making brines.
- Q.17 Explain the methodology of Air Conditioning of a restaurant in detail.
- Q.18 Explain the freeze drying method of food preservation.

SECTION-C

Note: Long answer questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 Explain various methods of food preservation in detail.
- Q.20 Explain methodology of air conditioning in a marine in detail.

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Roll No.

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5th Sem / DVOC
Subject : Refrigeration & Air Conditioning
Applications

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short questions. Attempt all ten questions. (10x1=10)

- Q.1 Tell any domestic method to preserve meat.
- Q.2 Tell any two factors contributing to food spoilage.
- Q.3 Tell two uses of cold storage.
- Q.4 What is quality of ice?
- Q.5 Tell any two refrigerants used in aircraft air conditioning.
- Q.6 Tell two applications of liquid N₂.
- Q.7 How vegetables are preserved in industries?
- Q.8 Tell any two industrial methods for preservation of milk.
- Q.9 Tell any two refrigerants used in breweries.
- Q.10 What is use of ice can?