

SECTION-B

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

- Q.11 How food is preserved using liquid N₂?
- Q.12 Explain the importance of RH in ice-cream manufacturing industry.
- Q.13 Explain any three methods of Ice manufacturing in brief.
- Q.14 Explain the methodology of Air Conditioning of aircraft in detail.
- Q.15 Describe the importance of air conditioning in textile industry.
- Q.16 Explain any three methods used for treatment of water for making ice.
- Q.17 Describe various methods of Air Conditioning of theatres in detail.
- Q.18 Explain any three methods to check the quality of ice.

SECTION-C

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

- Q.19 Explain methodology of air conditioning in an automobile in detail.
- Q.20 Explain various factors contributing and causes contributing to food spoilage in detail.

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Level 5 / 2nd. Sem. / DVOC

Ref. & Air Cond.

Subject : Refrigeration & Air Conditioning Applications

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory (10x1=10)

- Q.1 Tell any two refrigerant used in air conditioning of auditorium.
- Q.2 How milk is preserved in milk plants?
- Q.3 Tell any two refrigerants used in breweries.
- Q.4 What are commercial cabinets?
- Q.5 What is brine?
- Q.6 What is quality of ice?
- Q.7 What is RH value?
- Q.8 What is use of freezing tank?
- Q.9 Tell any two industrial methods to preserve fruits.
- Q.10 What is freeze drying?

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