

RAC APPLICATION
6th Exam/RAC/5425/May'18

Duration: 3Hrs.

M.Marks:75

SECTION-A

Q1. Fill in the blanks.

10x1.5=15

- a. The ice making capacity of a given machine is always _____ than its refrigerating capacity.(less/more)
- b. Secondary refrigerants are those which are _____ by primary refrigerants and then employed for cooling purpose.(cooled/heated)
- c. Solid carbon dioxide is also known as _____ ice.(dry/flake)
- d. The ice is produced by the contact of cold air at the peak of mountain. This ice is called _____.(frost/snow)
- e. The optimum temperature at which most enzymes act rapidly is about _____.(37°C/27°C)
- f. The velocity of brine in an ice plant is from _____ metre per minute.(5 to 9/7 to 12)
- g. The method and equipment for preservation depends upon the type of _____.(product/refrigeration)
- h. Manual defrosting is also known as _____ defrosting.(water/off cycle)
- i. Men and women above 40 yrs require about _____ greater effective temperature than adults.(0.5°C/5°C)
- j. As warm air cools, the _____ remains constant.(relative humidity/specific humidity)

SECTION-B

Q2. Attempt any six questions.

6x5=30

- i. What are the various applications of refrigeration?
- ii. Write a short note on freezers and water dripping arrangement.
- iii. What are the cold plates and how they work?
- iv. Explain different defrosting methods.
- v. Discuss the different freezing methods in cold storage.
- vi. Discuss the various defects in ice.
- vii. Explain the service box refrigeration.
- viii. Explain stacking of food and air circulation in cold storage.
- ix. Write the applications of air conditioning in restaurant and dancing hall.

SECTION-C

Q3. Attempt any three questions.

3x10=30

- a. Explain different types of water coolers with the help of diagrams.
- b. What is solid carbon dioxide? What procedure is used for manufacturing dry ice? What are its advantages and applications?
- c. Explain the layout of a cold store. How the insulation of a cold store is done?
- d. Define food preservation. What are factors and causes responsible for food spoilage?
- e. Describe the layout of milk pasteurization plant.