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STUDY MODULE DESCRIPTION FORM					
			Code		
Basics of Freezing and Food Storage		ı	1010612221010615313		
Field of study	(ger	file of study neral academic, practical)	Year /Semester		
Transport	(b	orak)	1/2		
Elective path/specialty		ject offered in:	Course (compulsory, elective)		
Food Industry Machines and Refrigerati	on	Polish	obligatory		
Cycle of study:	Form of s	study (full-time,part-time)			
Second-cycle studies	Second-cycle studies full-time		ime		
No. of hours			No. of credits		
Lecture: 2 Classes: 1 Laboratory: -	Proj	ect/seminars:	- 3		
Status of the course in the study program (Basic, major, other)		rsity-wide, from another fi	eld)		
(brak)		(	(brak)		
Education areas and fields of science and art			ECTS distribution (number and %)		
dr hab. inż. Krzysztof Bieńczak email: krzysztof.bienczak@put.poznan.pl tel. 665-2655, 647-5888 MRiT ul. Piotrowo 3, 60-695 Poznań					
Prerequisites in terms of knowledge, skills and social competencies:					
1 Knowledge It has news from the ground up	It has news from the ground up construction of refrigeration equipment.				
2 Skills Can design the layout.	Can design the layout.				
Social s aware of the investigation in a competencies	Is aware of the investigation in a professional manner.  encies				
Assumptions and objectives of the course:					
Familiarizing yourself with the construction and operation of refrigeration systems for use in vehicles for the transportation of food. Design and operational skills.					
Study outcomes and reference to the educational results for a field of study					
Knowledge:					
Has the detailed knowledge needed to understand the subjects [K2A_W22]					
Skills:					
It can analyze objects and technical solutions in the field of refrigeration [K2A_U10]					
2. Can arrange transport process [K2A_U16]					
Social competencies:					

#### Assessment methods of study outcomes

Written tests.

1. He can think and act in an entrepreneurial way. - [K2A\_K07]

#### **Course description**

Heat exchange in vaporizers (evaporators) and skraplaczach. Distribution of the air in the cold body and Ice-House. Chart i-X for moist air. Construction of automotive refrigeration aggregates. Arrangement of the components of the aggregates in the body depending on the performance and use. The drive units. Oszranianie vaporizers. Special functions carried out by the unit. modulation. Multitemperaturowe aggregates. Rules for the selection of automotive units depending on the size of the class and destination (simplified methods, the methods of accurate). Hybrid generators. Units for containers. Refrigeration dryers of the loading area of the container. The operation of refrigeration equipment used in transport. Diagnostic systems. Vessels equipment food prior to loading. Air conditioning vehicles. Parking air conditioners.

# Faculty of Working Machines and Transportation

## **Basic bibliography:**

- 1. Pojazdy chłodnicze w transporcie żywności. Praca zbiorowa pod red. Zwierzyckiego W. i Bieńczaka K., Wyd. Systherm Serwis, Poznań 2006.
- 2. Kwaśnikowski S. [red.], Pojazdy izotermiczne i chłodnicze. Navigator nr 7, Wrocław 1997.
- 3. Bonca Z. Automatyka chłodnicza i klimatyzacyjna. Wyd. WSM Gdynia 1995.
- 4. Postolski J., Gruda Z. Zamrażanie żywności. PWN 2001.

## Additional bibliography:

## Result of average student's workload

Activity	Time (working hours)
1. Participation in the lecture	30
2. Preparation for assessment	5
3. Participation in the classes	15
4. Consulation	8
5. Preparing for the lab exercises	10

#### Student's workload

Source of workload	hours	ECTS
Total workload	68	3
Contact hours	53	2
Practical activities	0	0