REFRIGERATION AND AIR CONDITIONING SYSTEMS (4th Year of study, 7th SEMESTER)

Credit value (ECTS) 4

Course category Domain (Imposed)

Course holder: Prof. Dr. Radu ROŞCA

Discipline objectives (course and practical works)

The aim of the course is to present the fundamental knowledge about thermodynamics, cooling systems (mainly vapor compression systems), air conditioning systems and the use of artificial cold in food preservation (chilling, freezing, freeze-drying).

Contents (syllabus)

Course (chapters/subchapters)		
Introduction to thermodynamics; the first and second principle. Ideal gases. Real gases.		
Basics of heat transfer		
Compressors: one stage and two stage compressors. Compressors for refrigeration systems.		
Refrigeration systems: principle of evaporative cooling, refrigerants, mechanical compression		
cooling systems.		
Vapor absorption refrigeration systems		
Air conditioning systems & thermal comfort		
Practical works		
Measuring errors: sources types evaluation of errors		

Measuring errors: sources, types, evaluation of errors. Temperature measurement

Pressure measurement.

Measurement of the adiabatic coefficient of air.

Reciprocating piston compressors for refrigeration systems.

Vapor compression refrigeration systems: parts, operating principle, operating cycle diagrams.

Evaluation of the operating parameters of a vapor compression refrigeration system.

CoolPack presentation and use.

Peltier cooling.

Humid air parameters.

Air conditioning systems; thermal comfort evaluation.

Bibliography

- 1. James S.J., James C., 2002 *Meat refrigeration*. Woodhead Publishing Ltd., Cambridge, UK.
- 2. Kennedy C. J. (editor), 2000 *Managing frozen foods*. Woodhead Publishing Ltd., Cambridge.

- 3. Evans J. A., 2008 *Frozen food science and technology*. Blackwell Publishing Ltd., Oxford, UK.
- 4. Roșca R., 2011 *Cooling and air conditioning systems in food engineering* (in Romanian). Edit. Alfa, Iași.
- 5. Roșca R., 2013 *Basics of artificial cold* (in Romanian). Edit. "Ion Ionescu de la Brad", Iași.
- 6. Sun Da-Wen, 2006 *Handbook of frozen food processing and packaging*. Taylor&Francis, Boca Raton, U.S.A.
- 7. Trott A.R., Welch T., 2000 *Refrigeration and air conditioning*. Buterworth Heinemann, Oxford, UK.
- 8. <u>http://nptel.iitk.ac.in/courses/Webcourse-</u> <u>contents/IIT%20Kharagpur/Ref%20and%20Air%20Cond/New_index1.html</u> -*Refrigeration and air conditioning*. Indian Institute of Technology Kharagpur.

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Course attendance	-	10%
Laboratory activity	tests, laboratory activity	30%
Exam	oral	60%

Contact

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