السيد رئيس قسم هندسة تقنيات التبريد والتكييف

م/ وصف المقررات الدراسية

تحية طيبة....

نرفق لكم ربطاً وصف المقررات الدراسية للمواد الدراسية في القسم للتفضل بالمصادقة عليها.

مع فائق الاحترام والتقدير....

م.م. ولاء ناصر عباس مسؤول ضمان الجودة في الكلية 24 مرك 1 4 / 9

ا ربى عنكم بن نما تث الدرن اللجنه الله المده ومصل الالله م مع مصادم عدده رست المشرات دريسي م ليني كواد. مع الندر

السرندالثم الخدم.

Course Description Form

1. Course Name:

Air Conditioning and Refrigeration systems/ 3rd

2. Course Code:

MPAC304

3. Semester / Year:

(Annual System) (2023-2024)

4. Description Preparation Date:

1/10/2023

5. Available Attendance Forms:

Theoretical and Practical Classes

6. Number of Credit Hours (Total) / Number of Units (Total)

60 hrs. (theoretical) + 30 hrs. (practical) / 5 units

7. Course administrator's name (mention all, if more than one name)

Name: Ihab Omar

Email: ihab.om@uowa.edu.iq

8. Course Objectives

Course Objectives

- a) Helping the student understand the properties of the mixture of air and vapor.
- b) Helping the student to understand the behavior of the air and vapor mixture.
- c) Helping the student to understand and use the laws for calculating the properties of air and vapor mixtures.
- d) Helping the student understand, use and design fans.
- e) Helping the student understand, use and design water pipes
- f) Helping the student conduct a site survey of the air-conditioned space.
- g) Help the student calculate the heating and cooling load.
- h) Helping the student calculate the cooling load for freezer stores.

9. Teaching and Learning Strategies

Strategy

- 1- Lectures and illustrations: Data Show
- 2- Practical tests using laboratory equipment
- 3- Multimedia using the e-learning system
- 4- Giving the lecture, answering students' questions, and discussing with the students aspethat are not clear to them.

10. Course Structure

Week	Hours	Required Learning	Unit or subject name	Learning	Evaluation
		Outcomes		method	method
1		The student understands: 1. cooling and heating loa	conditioned space relati	and a practical	Weekly exams

		T	* * * * * * * * * * * * * * * * * * * *	4 .4 .4 4	*** 11
			Inside and outside	A theoretical	Weekly exams,
			design conditions, for	and a practical	
			winter & summer,	lecture	questions
			heating load calculation		
			(heat loss from		
			windows, doors, walls,		
2-4	2 theoretical	The student understands:	roof, floor, base of		
	+ 1 practical	1. cooling and heating loa			
			change method, air		
			required for each person,		
			air volume per unit		
			area,) infiltration (crack		
			method) total heating		
			load.	A theometical	Waaldy ayama
		The student understands: 1. cooling and heating	Cooling load (radiation	A theoretical	Weekly exams,
	2 theoretical		glasses, conduction heat	and a practical lecture	-
5	+ 1 practical		transfer through walls, ro		questions
	i practical	load	glasses,etc using equival		
			temperature deference,)		
			Heat transfer through part	A theoretical	Weekly exams,
		The student understands: 1. cooling and heating loa	ions, peoples heat generat		
6-7	2 theoretical		people metabolic rate,	lecture	questions
0-7	+ 1 practical				
			equipment, ventilation an		
			infiltration load.		
			Psychrometric processes,		Weekly exams,
			cooling & dehumidification		
	2 theoretical + 1 practical		cooling & dehumidification		questions
9-11		1. Psychrometric processo			
			cooling & humidification		
			evaporative cooling, heati		
			& humidification.	A theometical	Waaldy arans
	2 theoretical + 1 practical		Air ducting (pressure lose in straight duct, duct fittir		Weekly exams,
13		The student understands:	in straight duct, duct fittir (sudden enlargement &	lecture	and post questions
13		1. design duct	contraction, branches, bei		questions
			etc)		
			Duct design, methods of	A theoretical	Weekly exams,
	2 theoretical	The student understands:	design, equal friction	and a practical	•
13	+ 1 practical	1. design duct	method, balancing of duc		questions
	1 practical		system.		150550110
		The student understands:	Fans (type, selection,	A theoretical	Weekly exams,
14-15	2 theoretical + 1 practical	1. Fans	performance of centrifuga		
			laws) room air distributio	-	questions
		2. type	selection of supply & retu		1
		3. selection	air opening, diffusers, gri		
		4. design	return grilles.)		
	2 thoomatical	The student understands:	Water piping design, press	A theoretical	Weekly exams,
16-17	2 theoretical		losses in straight, and o		-
	+ 1 practical	1. design pipe	links, valves, and accessor	-	questions

		T			
			cooling water pipes, w pipe network design.		
18-19	2 theoretical + 1 practical	The student understands: 1. Pumps 2. types	Pumps (performance, typ pump selections, design water distribution syster design of expansion tan	and a practical lecture	Weekly exams, and post questions
17-18	2 theoretical + 1 practical	The student understands: 1. thermal properties of fe	Food thermal propertie water contain, primary	A theoretical and a practical	Weekly exams, and post questions
20	2 theoretical + 1 practical	The student understands: 1. thermal properties of f	Freezing and nonfreezing foods, thermal conductive parallel method, respirate heat, heat transfer coefficients of surface.	and a practical	Weekly exams, and post questions
21	2 theoretical + 1 practical	The student understands: 1. Dual conduit systems	Dual conduit system, muzone system comparative study, psychometric cha	and a practical	Weekly exams, and post questions
22	2 theoretical + 1 practical	The student understands: 1. Estimation of Food cooling Time	Time of Food cooling and freezing.	A theoretical and a practical lecture	Weekly exams, and post questions
23	2 theoretical + 1 practical	The student understands: 1. Estimation of Food cooling Time	Estimation of Food cool Time depending on dimensionless heat trans coefficient, method of freezing estimation.	and a practical	Weekly exams, and post questions
24	2 theoretical + 1 practical	The student understands: 1. Estimation of Food cooling Time	Blanc Equation for freez time estimation.	A theoretical and a practical lecture	Weekly exams, and post questions
25-26	2 theoretical + 1 practical	The student understands: 1. the food deceases	Refrigeration and the food deceases, biological deceases, microbes growth critical growth requirement of microbes, control of microbes growth, HACCI method.	and a practical	Weekly exams, and post questions
27-29	2 theoretical + 1 practical	The student understands: 1.Refrigeration Load	Thermal load of transportation, air filtrati equipment, safety facto total ref. load, principle freezing storage design volume calculation, desi of the storage construction storage requirement,	-	Weekly exams, and post questions
30	2 theoretical + 1 practical	The student understands: 1.Refrigeration Load	Methods of constructions space requirement, treatment of air and vapor infiltrations from cracks, floor structure preparing of the roof, was derange, Freezing system	and a practical lecture	Weekly exams, and post questions

	,fan coil unit, valve	
	selection, vale position	
	system design, Refrigerat	

11. Course Evaluation

- 1. Daily oral questions.
- 2. Discussion and dialogue with students
- 3. Attendance
- 4. Bi-monthly oral exams.
- 5. Monthly written tests.
- 6. Semester exam (first semester + second semester)
- 7. Final annual exam.

12. Learning and Teaching Resources				
Required textbooks (curricular book	"ASHRAE fundamentals Handbook for air conditioning			
any)	Refrigeration", SI, 2013.			
Main references (sources)	Wilbert F., Stoecker and Lekold W. Jones, "Refrigeration and Air condition McGraw-Hill, 1982.			
Recommended books and	1- Dr. Abdul Hadi N. Khalifa, Refrigeration and Air conditioning Engineering			
references (scientific journals,	Dept. Engineering Technical College 3rd year – refrigeration and Air conditioning Course,2015.			
reports)	2- Nihal E Wijeysundera, principles of heating ventilation and air conditioning worked examples			
Electronic References, Websites				