Course Description Form

Course Description Form					
1. Course Name:					
Air Conditioning and Refrigeration systems/ 3rd					
2.	Course Co	de:			
MPAC	304				
3.	Semester	/ Year:			
(/	(Annual System) (2024-2025)				
4.	4. Description Preparation Date:				
	23/09/2024				
5.	Available .	Attendance Forms:			
	Theoretica	l and Practical Classes			
6.	Number of	Credit Hours (Total) / N	Number of Units (Tota	l)	
7	$\frac{60 \text{ hrs.}}{2}$	eoretical) + 30 hrs. (prac	tical) /5 units		
1.	Name Iba	h Omar	nention all, il more th	an one nam	ie)
	Name: Inab Umar Email: ihah om@uowa odu ig				
8.	Course Ob	jectives			
Course	Course Objectives a) Helping the student understand the properties of the mixture of air and upper			of air and	
b) c) d) e) f) g) h)		 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					
Strategy1-Lectures and illustr2-Practical tests using 3-3-Multimedia using t 4-4-Giving the lecture, that are not clear to		 Lectures and illustrations Practical tests using labo Multimedia using the e-l Giving the lecture, answ that are not clear to them 	ons: Data Show aboratory equipment e-learning system swering students' questions, and discussing with the students aspe em.		
10. Course Structure					
Week	Hours	Required Learning	Unit or subject name	Learning	Evaluation
		Outcomes		method	method
1	2 theoretica + 1 practica	The student understands: 1 1. cooling and heating loa	Site survey of air conditioned space, relati between heat gain and cooling load.	A theoretical and a practical lecture	Weekly exams

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

			cooling water pipes, w pipe network design.		
18-19	2 theoretical + 1 practica	The student understands: 1. Pumps 2. types	Pumps (performance, typ pump selections, design water distribution syster design of expansion tan	A theoretical and a practical lecture	Weekly exams, and post questions
17-18	2 theoretical + 1 practica	The student understands: 1. thermal properties of fo	Food thermal propertie water contain, primary freezing point, ice fractio density, specific heat.	A theoretical and a practical lecture	Weekly exams, and post questions
20	2 theoretical + 1 practica	The student understands: 1. thermal properties of f	Freezing and nonfreezin foods, thermal conductiv parallel method, respirat heat, heat transfer coeffic of surface.	A theoretical and a practical lecture	Weekly exams, and post questions
21	2 theoretical + 1 practica	The student understands: 1. Dual conduit systems	Dual conduit system, mu zone system comparativ study, psychometric cha	A theoretical and a practical lecture	Weekly exams, and post questions
22	2 theoretical + 1 practica	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 practica	The student understands: 1. Estimation of Food cooling Time	Estimation of Food cool Time depending on dimensionless heat trans coefficient, method of freezing estimation.	A theoretical and a practical lecture	Weekly exams, and post questions
24	2 theoretical + 1 practica	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 practica	The student understands: 1. the food deceases	Refrigeration and the food deceases, biological deceases, biological deceases, biological deceases, sources, microbes growth critical growth requirement of microbes, control of microbes growth, HACCI method.	A theoretical and a practical lecture	Weekly exams, and post questions
27-29	2 theoretical + 1 practica	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,	A theoretical and a practical lecture	Weekly exams, and post questions
30	2 theoretical + 1 practica	The student understands: 1.Refrigeration Load	Methods of construction space requirement, treatm of air and vapor infiltration from cracks, floor structu preparing of the roof, wa derange, Freezing system	A theoretical and a practical lecture	Weekly exams, and post questions

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		,fan coil unit, valve	
		selection, vale position	
		system design, Refrigerat	
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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 any)	"ASHRAE fundamentals Handbook for air conditioning Refrigeration", SI, 2013.		
Main references (sources)	Wilbert F., Stoecker and Lekold W. Jones, "Refrigeration and Air condition McGraw-Hill, 1982.		
Recommended books and references (scientific journals,	1- Dr. Abdul Hadi N. Khalifa, Refrigeration and Air conditioning Engineering 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			