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| FACULTY: | Department of Mechanical Engineering |
| FIELD OF STUDY: | Food Technology and Human Nutrition |
| ERASMUS COORDINATOR OF THE FACULTY: | Agnieszka Szparaga, PhD, DSc, Eng |
| E-MAIL ADDRESS OF THE COORDINATOR: | Agnieszka.szparaga@tu.koszalin.pl |
| COURSE TITLE: | **The Basics of Refrigeration** |
| LECTURER’S NAME: | Marcin Kruzel, PhD |
| E-MAIL ADDRESS OF THE LECTURER: | marcin.kruzel@tu.koszalin.pl |
| ECTS POINTS FOR THE COURSE: | 2 |
| COURSE CODE (USOS): | 0811>2000-PCh-lab |
| ACADEMIC YEAR: | 2023/2024 |
| SEMESTER:  (W – winter, S – summer) | S |
| HOURS IN SEMESTER: | 15 |
| LEVEL OF THE COURSE:  (1st cycle, 2nd cycle, 3rd cycle) | 1st |
| TEACHING METHOD:  (lecture, laboratory, group tutorials, seminar, other-what type?) | Laboratory |
| LANGUAGE OF INSTRUCTION: | English, Polish, (separate group with English depends from number of the incoming students) |
| ASSESSMENT METHOD:  (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?) | written reports, project work |
| COURSE CONTENT: | 1. Acquainting with health and safety rules and introduction to thermal metrology, preparation of measurement results. 2. Temperature and pressure measurements. 3. Measurement of humidity and flow rate. 4. Determination of heat transfer coefficients through partitions. 5. Operational measurements of cooling devices. 6. Operational measurements during thermal processing of food products. 7. Single stage refrigeration equipment identification. |
| ADDITIONAL INFORMATION: | The course provides practical knowledge of the basics of refrigeration |

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