Course Description Form

1. Course Name:

Principles of engineering workshops

2. Course Code:

PREW133

3. Semester / Year:

Second semester (spring)/2023-2024

4. Description Preparation Date:

1/2/2024

5. Available Attendance Forms:

Attendance lesson

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

30 hours/30 units+ 45 hours/

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

Name: Assistant professor dr. Oday hasan ali al-jammaas

Email: dr.oday aljammaas@uomosul.edu.iq

Assistant lecturer Mead waleed saadullah

Email: Mead@uomosul.edu.iq

8. Course Objectives

Theoretical:

- Enabling the student to understand and absorb what is related to the principles of engineering workshops within food laboratories
- Enabling the student to know the most important means used in transferring and converting power in food factories
- Enabling the student to become familiar with how to design the water system inside the laboratory
- Enabling the student to be able to identify the components of electrical installations within food processing plants
- The student can judge the safety conditions of devices and equipment

practical:

- Enable the student to become familiar with the equipment, devices and tools that must be available in food industry laboratories

| 9. | Teaching | and | Learning | Stra | tegies |
|----|----------|-----|----------|------|--------|
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Theoretical: practical:

Interactive lecture with the use of presentations – dialogue Discussion - brainstorming - assigning tasks and reporting.

Assigning group work and revealing students' skills - assignment Assignments to write a report for each experiment.

10. Course Structure

| Week | Hours | Required Learning | Name of Unit or subject | Learning method | Evaluation |
|--------|----------------------------|--|---|--------------------------------------|--|
| | | Outcomes | | | method |
| First | 2Theoretical 3Practical | Theoretical: B1: Explains the concept of motio transmission in food indust laboratories. Practical: B7: Writes a brief overview of the devices used in power transmission. | Power transmission devi | Auditory methods Writing style on | Short exams, assignments, or discussions |
| Second | 2Theoretical 3Practical | Theoretical: C1: Explains the most important differences between power transmission methods. practical: C5: Shows the mathematical applications used. | Theoretical: Power transmissic means practical: Sports applications | | Short exams, assignments, or discussions |
| Third | 2Theoretical 3Practical | Theoretical: B2: The efficiency of power transmission means is judged the obtained transmission rat practical: B8: Explains the differences between types of pumps. | practical: | | Short exams, assignments, or discussions |
| Fourth | 2Theoretical 3Practical | Theoretical: A1: The efficiency of power transmission means is judged the obtained transmission rat practical: A5: Explains the differences between types of pumps. | Theoretical: Transmission ratio Pumps and their basic operation practical: | | Short exams, assignments, or discussions |
| Fifth | 2Theoretical 3Practical | | Theoretical: Pump curves practical: | Theoretical: | Short exams, assignments, or discussions |

| | | Try out how the electric cycle works. | | Assigning tasks and reporting | |
|----------|----------------------------|--|--|--|--|
| Sixth | 2Theoretical 3Practical | Theoretical: C3: Recognizes the symbols of wa establishments. practical: C7: The number and materials used water installations are represented in a tabular form. | Theoretical: Water establishment symbols practical: Numbers and materials used in water installation | Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks and reporting | Short exams, assignments, or discussions |
| Seventh | 2Theoretical 3Practical | Theoretical: C4: Explains the concept of main electricity and its role in food industry laboratories. practical: C8: Write a brief overview of the electrical cycle. | Theoretical: Main electricity practical: Electrical cycle | | Short exams, assignments, or discussions |
| eighth | 2Theoretical 3Practical | Theoretical: A2: Learn about the mechanics of electric motors. practical: A6: Shows the general application used. | Theoretical: Electric motor practical: General applications | | Short exams, assignments, or discussions |
| Ninth | 2Theoretical 3Practical | Theoretical: B3: Proficient in electrical establishment methods practical: B9: Explains how electrical energ | Theoretical: Electrical establishment practical: Electrical energy transmission | Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks and | Short exams, assignments, or discussions |
| Tenth | 2Theoretical 3Practical | transmitted. Theoretical: A3: It suggests a suitable method introducing and extracting a from food factories. practical: A7: Explains the necessity of the ground electrical line in foo industry equipment and laboratories | Theoretical: Food laboratory ventilat practical: How to create ground applications | Auditory methods | Short exams, assignments, or discussions |
| Eleventh | 2Theoretical 3Practical | Theoretical: B4: He is familiar with the sources of spoilage and corruption when storing various agricultural products. | Theoretical: Storage of agricultural products practical: Air distribution systems | | Short exams, assignments, or discussions |

| | | practical: B10: Controls air distribution system within food laboratories. | | reporting | |
|------------|----------------------------|--|---|-----------|--|
| Twelveth | 2Theoretical 3Practical | Theoretical: E1: It shows the changes in voltages in a three-phase electrical cycle. practical: E2: Writes a brief overview of refrigeration devices. | Theoretical: Electrical cycle practical: Cooling devices | | Short exams, assignments, or discussions |
| Thirteenth | 2Theoretical 3Practical | Theoretical: A4: Learn about the most important refrigeration and freezing equipment. practical: A8: Heat pumps are represented l drawing. | Theoretical: Refrigeration and freezing equipment practical: Heat pumps | | Short exams, assignments, or discussions |
| Fourteenth | 2Theoretical 3Practical | Theoretical: B5: Familiar with the most important methods used in examining devices Practical: B11: Explains the types of weld used in food industry facilities | Theoretical: Methods for checking devices Practical: Types of welding | | Short exams, assignments, or discussions |
| Fifteenth | 2Theoretical 3Practical | Theoretical: B6: Learn how to repair refrigerat equipment. practical: B12: Experimenting with the weld process in a food process plant. | Theoretical: Unloading and charging devices and repairing refrigeration equipment practical: Practical application of welding and repair of refrigeration equipment | | |

11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports etc . The average is calculated from 25 for theory, as well as for practical, with an average of 15.

12. Learning and Teaching Resources

| Required textbooks (curricular books, if any) | Diffeent lectures | | |
|---|-------------------|--|--|
| Main references (sources) | | | |
| Recommended books and references (scientific | | | |
| journals, reports) | | | |
| Electronic References, Websites | | | |

| Instructor of theoritical part | Instructor of practical part |
|--------------------------------------|--|
| dr. Oday hasan ali al-jammaas | Mead waleed saadullah |
| Chairman of the scientific committee | Head of the department of Food science |
| Prof. Dr. Moafak mahmood ahmed | Prof. Dr. Sumaya khalaf badawi |
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