

28952 - Utilities and process control

Información del Plan Docente

Academic Year	2017/18
Faculty / School	201 - Escuela Politécnica Superior
Degree	437 - Degree in Rural and Agri-Food Engineering
ECTS	6.0
Year	4
Semester	First semester
Subject Type	Compulsory
Module	---

1.General information

1.1.Introduction

1.2.Recommendations to take this course

1.3.Context and importance of this course in the degree

1.4.Activities and key dates

2.Learning goals

2.1.Learning goals

2.2.Importance of learning goals

3.Aims of the course and competences

3.1.Aims of the course

3.2.Competences

4.Assessment (1st and 2nd call)

4.1.Assessment tasks (description of tasks, marking system and assessment criteria)

5.Methodology, learning tasks, syllabus and resources

5.1.Methodological overview

THEORY LESSONS

The theoretical academic sessions will be used to allow students to learn through exposure professor concepts and methodologies of work needed to start developing your self-employment. These sessions will be conducted mostly with the support of computer presentations and projected; previously will be provided to the student.

28952 - Utilities and process control

PROBLEM SOLVING:

The student will be given a series of problem sets that will solve or try to solve, then the interactive sessions will address the doubts and resolutions thereof.

WORKS:

In the classroom will be proposed during the course 3 or 4 works, which the students have to solve. subsequent to the delivery, they made the defense of the same.

LABORATORY PRACTICE:

The professor made an explanation of the theoretical framework necessary for understanding the theory of practice to develop.

Explanation of equipment and instruments

Students operate the equipment, take data order that they can develop the practice report.

The completion of the practices is obligatory.

5.2.Learning tasks

The achievement of a student's basic training is based on theoretical type classes (30 hours) and problems type classes (20 hours), but active participation of students will be encouraged.

Group work/activities (20 hours) are required; they allow the acquisition of general and specific competence.

Individual tutoring will be conducted to clarify particular problems of each student and mandatory tutoring to work with reduced groups specific topics.

Also, the practice program (10 hours) allows to transpose theoretical knowledge to practical application and development of scientific and technical documents.

Tools will be used to support teaching and problem solving .

The Virtual Campus of UniZar will also be used as support.

5.3.Syllabus

Theory programme

Topic 1: Introduction

Thematic block 1:

28952 - Utilities and process control

AUXILIARY EQUIPMENT IN THE FOOD PROCESSING INDUSTRY

Topic 2: Use of steam in food processing industries. Steam distribution network. Steam boilers.

Topic 3: Drive compressed air and gases. pneumatic equipment. Distribution networks of compressed air.

Topic 4: Drive liquids. Equipment and distribution networks

Thematic block 2:

PROCESS CONTROL IN THE FOOD PROCESSING INDUSTRY

Topic 5: Introduction to automatic control.

Topic 6: The Process.

Topic 7: Process characteristics

Topic 8: Control actions .

Topic 9: Tuning controllers.

Topic 10 : Industrial Instrumentation (I)

Topic 11 : Industrial Instrumentation (II)

Topic 12 : Characteristics of typical process control loops

Topic 13 : Advanced Control

Topic 14 : Programmable Logic Controller.

Topic 15 : Applications in the industry. typical control schemes.

Practical Programme

Practical 1: Simulating a food processing process. Dynamic response to different inputs

Practical 2: Searching for, consulting and handling information: Catalogues of boilers and burners.

Practical 3: PLC Programming.

28952 - Utilities and process control

tests											
TOTAL	8	8	8	9	9	9	9	9	9	8	8

Activity / Week	12	13	14	15	16	17	18	19	Total
Classroom activity									60
Theory	2	1	3			2			30
Troubleshooting		1	1			2			20
Laboratory sessions		2							10
Personal study and work									85
Individual work:	2	2	4	4	4	5	7	3	65
Group work	2	2							20
Exams tests								5	5
TOTAL	8	8	8	4	4	9	7	8	150

5.5. Bibliography and recommended resources

BB

Acedo Sánchez, José. Instrumentación y control básico de procesos / José Acedo Sánchez . [Madrid] : Díaz de Santos, D.L.

28952 - Utilities and process control

- 2006
- BB** Arbones, E., Corral, I., Gómez, J. (2005). Fundamentos termodinámicos y diseño de las instalaciones de vapor en las industrias agroalimentarias. Editorial Trymar
- BB** Arbones, E., Gómez, J. Vázquez, E. (2001). Las instalaciones de aire comprimido en la industria agroalimentaria. Editorial Trymar
- BB** Balcells Sendra, Josep. Autómatas programables / Josep Balcells, José Luis Romeral . Barcelona : Marcombo Boixareu, D.L. 1997
- BB** Piedrafita Moreno, Ramón. Ingeniería de la automatización industrial / Ramón Piedrafita Moreno . 2a ed. amp. y act. Madrid : Ra-Ma, D.L. 2003 [cop. 2004]
- BC** Bolton, W.. Instrumentación y control industrial / W. Bolton . 2ª ed. Madrid : Paraninfo, D.L.1999
- BC** Mandado Pérez, Enrique. Controladores lógicos y autómatas programables / Enrique Mandado Pérez, Jorge Marcos Acevedo, Serafín Alfonso Pérez López . Barcelona [etc.] : Marcombo boixareu, D.L. 1989
- BC** Ogata, Katsuhiko. Sistemas de control en tiempo discreto / Katsuhiko Ogata ; traducción, José Guillermo Aranda Pérez...[et al.] . [1a. ed. en español] México [etc.] : Prentice Hall Hispanoamericana, cop. 1996

The updated recommended bibliography can be consulted in:
<http://psfunizar7.unizar.es/br13/egAsignaturas.php?id=8113>