

# UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENTScienze Agrarie, Alimentari e ForestaliACADEMIC YEAR2019/2020BACHELOR'S DEGREE (BSC)AGRIFOOD SCIENCES AND TECHNOLOGIES			
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	AGRIFOOD SCIENCES AND TECHNOLOGIES		
INTEGRATED COURSE PRINCIPLES OF AGRI-FOOD INDUSTRY ENGINEERING	PRINCIPLES OF AGRI-FOOD INDUSTRY ENGINEERING		
CODE 18511			
MODULES Yes			
NUMBER OF MODULES 2			
SCIENTIFIC SECTOR(S) AGR/09, AGR/08			
HEAD PROFESSOR(S)  BAIAMONTE GIORGIO Professore Ordinario Univ.	di PALERMO		
OTHER PROFESSOR(S) BAIAMONTE GIORGIO Professore Ordinario Univ.	di PALERMO		
ORLANDO SANTO Professore Associato Univ.	di PALERMO		
CREDITS 9			
PROPAEDEUTICAL SUBJECTS			
MUTUALIZATION			
YEAR 2			
TERM (SEMESTER) 1° semester			
ATTENDANCE Not mandatory			
<b>EVALUATION</b> Out of 30			
TEACHER OFFICE HOURS BAIAMONTE GIORGIO	BAIAMONTE GIORGIO		
Monday 11:00 13:00 Dip. SAAF, Edificio 4, Ingresso E, piano	•		
Tuesday 11:00 13:00 Dip. SAAF, Edificio 4, Ingresso E, piano	o 1°, stanza 126		
ORLANDO SANTO	ORLANDO SANTO		
Monday 10:00 12:00 Dipartimento SAAF, Edificio 4, Ingresso 139	L, Piano 1, Stanza		
Tuesday 10:00 12:00 Dipartimento SAAF, Edificio 4, Ingresso 139	L, Piano 1, Stanza		
Friday 10:00 12:00 Dipartimento SAAF, Edificio 4, Ingresso 139	L, Piano 1, Stanza		

#### **DOCENTE:** Prof. GIORGIO BAIAMONTE

Basics of physics and mathematics (physical quantities and units systems, vector, force, work, energy, basic trigonometry).
Knowledge and understanding Knowledge of principles of machines and installations for agri food industry. Knowledge of principles of water supply and treatment and wastewater treatment and reuse. Basic knowledge of water regulations. Students will be able to use terminology specific of Agricultural Engineering.
Applying knowledge and understanding Students will be able to solve practical problems involving choice of machines and installations for agricultural product transformations. Ability to manage water supply and treatment systems in agri food industry.
Making judgements Students will be able to choose among different solutions for mechanization and for water treatment in agri food industry.
Communication Students will be able to work as part of a team and to present the results in a professional way to other experts in the field of Agricultural Engineering.
Lifelong learning skills Students will be able to attend specialist courses in the field of Agricultural Engineering, to keep u-to-date by examining the scientific literature of the specific sector and attending post-graduate courses.
Final exam consists of a written test and an oral discussion on the subjects studied during the course with specific consideration of the practical exercises. A minimum of three questions will be posed to assess student's ability and autonomy in solving practical cases. Grades range from 18 to 30. Minimum mark (18) is reached when student shows a general knowledge and understanding of course subjects and ability to face very simple practical cases. Below this threshold the exam is not passed. The more the student will show knowledge and understanding of the subjects and autonomy in applying them to practical cases related to professional contest, the higher the mark will be.
The course consists of frontal lessons and practical exercises for at least 20% of the classes. Course includes technical visits to agri food industries.

# MODULE SOURCING, QUALITY AND WATER DISPOSAL IN THE AGRI-FOOD INDUSTRY

Prof. GIORGIO BAIAMONTE

TIOI. GIONOIO BAINWONTE		
SUGGESTED BIBLIOGRAPHY		
Materiale didattico distribuito dal docente durante il co	orso.	
AMBIT	10691-Attività formative affini o integrative	
INDIVIDUAL STUDY (Hrs)	90	
COURSE ACTIVITY (Hrs)	60	
EDUCATIONAL OBJECTIVES OF THE MODULE		

The course of "Sourcing, quality and water disposal in the agri food industry" aims at giving the basic tools to manage water processes in agri food industry. The students will be introduced to water and wastewater quality, to hydraulic computation of pressurized pipes, open channels, pumping systems and control and regulation systems for blue and grey water. Then, the main elementary processes in blue and grey water treatment will be examined. The course is supplemented by practical exercises on hydraulic computation of basic parts of supply and treatment systems for agroindustrial plant.

## **SYLLABUS**

Hrs	Frontal teaching
4	Physical, chemical and biological characteristics of drinking water and wastewater.
1	Drinking water and wastewater regulations
2	Water quality. Salinity and sodicity. Salt tolerance. Effect of saline-sodic waters on the structural and hydrological characteristics of soil.
4	Water supply and delivery systems. Regulation reservoir.
3	Collection and elaboration of rainfall data. Methods to determine average annual runoff coefficient. Water reservoir capacity and design.
8	Pressurized pipe flow. Bernoulli equation. Hydraulic losses and resistance law. Hydraulic computation of short pipes.
4	Pumping systems. Pumps characteristics. Control and regulation systems.
2	Groundwater. Gravity Springs: depression springs; contact springs; and fracture or tubular springs. Artesian Springs. Spring collection system, Spring box and pipe arrangement, Drilled wells and dug wells. Testing Well Yield.
5	Management of primary waters for human uses. Mixing, coagulation and flocculation basins. Filtration. Disinfection.
4	Wastewater treatment processes. Primary and secondary treatments. Sedimentation. Activated sludge treatment. Sludge stabilization. Advanced treatment: filtration, disinfection.
2	Management of a wastewater treatment plant.
3	Advanced processes and treated wastewater reuse.
Hrs	Practice
2	Hydraulic computation of a regulation reservoir.
2	Hydraulic computation of a pressurized pipe.
2	Hydraulic computation of a pumping system.
2	Hydraulic computation of a granular filter.
2	Hydraulic computation of a settling basin.
4	Hydraulic computation of activated sludge reactor.
4	Technical visits to water treatment plants for agri food industries.

### **MODULE** MACHINES FOR AGRI-FOOD INSUSTRY

Prof. SANTO ORLANDO

#### SUGGESTED BIBLIOGRAPHY

Lucidi delle lezioni, esercizi e altro materiale forniti dal docente D. Friso, 2013, Ingegneria dell'industria alimentare. Operazioni unitarie del food engineering. Macchine e impianti. CLEUP.

AMBIT	10691-Attività formative affini o integrative
INDIVIDUAL STUDY (Hrs)	45
COURSE ACTIVITY (Hrs)	30

#### **EDUCATIONAL OBJECTIVES OF THE MODULE**

The aim of the course is to provide basic knowledge on the main machines used for the execution of the unit operations in the food industry especially referring to the regional food production.

#### **SYLLABUS**

Hrs	Frontal teaching
2	Introduction: objectives, content, methods of examination. Introduction to the agro food plants
2	The materials in agro-food industries. Steels. Plastic polymers. Elastomers. Glass. Ceramic materials.
2	The electric current. Electric motors: operation, classification and characteristics.
4	Handling system for liquid, solids, seed and dust
6	Heating and cooling systems in agro food plants
4	Machines for filtration, separation and sorting
4	Process control systems: sensors, controllers, actuators; logics.
Hrs	Practice
6	Visit Museum of Engines and Mechanisms and agro-food plants.