

“APPROVED”
 Head of Chair: Spice M.Hakimova
 « 28 » August 2022 year

CALENDAR PLAN FOR THE IMPLEMENTATION OF THE CURRICULUM

(lecture, seminar, laboratory, practical course, course works)

Faculty: Industrial technology

Department: 60811300 – Technology of storage and primary processing of agricultural products

Lecture 30

Course name: **“EQUIPMENT AND DESIGN BASES OF AGRICULTURAL PRODUCTS PROCESSING ENTERPRISES”** Laboratory 16

Lecturer:

ass. G.Ishonqulova

Practical course 14

Laboratory course trainers:

ass. G.Ishonqulova, ass. N.Qobilov

Independent work 60

Practical course trainer:

ass. G.Ishonqulova

Independent work trainer:

ass. G.Ishonqulova, ass. N.Qobilov

Total: 120

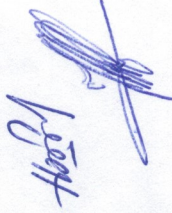
№	Class name	Dedicated hour	Information about completion		Teacher's signature
			Date	Number of hours	
1	2	3	4	5	6
LECTURE					
1.	Introduction. General situations and concepts in the design of enterprises	2			
2.	Technical and economic justification of the planned enterprise	2			
3.	Choosing a technological scheme, determining the consumption of raw materials.	2			
4.	Selection and calculation of technological equipment	2			
5.	Building constructions of production workshops	2			
6.	The master plan of the enterprise	2			
7.	Building structure of production workshops	2			
8.	The role and importance of storage and processing of fruits and vegetables in the national economy	2			
9.	Industrial equipment and transport devices	2			
10.	Equipment for washing raw materials and dishes	2			
11.	Raw material purification, sorting, inspection and calibration equipment	2			
12.	Machines for peeling, cutting and grinding raw materials	2			
13.	Equipment for dividing the product into phases	2			
14.	Dryers	2			
15.	Heaters. Evaporation equipment	2			
INTERMEDIATE EXAM					

FINAL EXAM

		TOTAL	30
PRACTICAL COURSES			
1.	Understanding of the project. Location of the project and its geographical coordinates, feasibility study of the project.		2
2.	Understanding of the project. Location of the project and its geographical coordinates, feasibility study of the project.		2
3.	Selection of technological lines		2
4.	Schedules for bringing raw materials to the factory		2
5.	Getting to know the types of transport used in storage warehouses and processing plants and counting their number		2
6.	Creating a master plan for storage warehouses and processing plants		2
7.	Study of raw materials cleaning, seed and grain separation equipment and determination of production capacity		2
8.	Understanding of the project. Location of the project and its geographical coordinates, feasibility study of the project.		2
		TOTAL	14
LABORATORY COURSES			
1.	Control of the production of fruit and vegetable preserves. Taking an average sample and preparing it for analysis		2
2.	Control of the production of fruit and vegetable preserves		2
3.	Control of the production of fruit and vegetable preserves		2
4.	Control of canned fish production		2
5.	Control of dried and pickled vegetables		2
6.	Determination of water quality for canning		2
7.	Determining the amount and quality of fats in canned goods		2
8.	Determining the amount of calcium in fruits and vegetables		2
		TOTAL	16
INDEPENDENT WORKS			
1.	Structure of transpartite types, production capacity.		4
2.	Roller, plate screw conveyors, their structure, production capacity.		4
3.	Equipment for loading, drying, unloading.		4
4.	Functions of pumps and their types.		4
5.	Classification of washing machines.		4
6.	Types of machines for washing hard, soft fruits and vegetables.		4

7.	Sorting, inspection and calibration processes, types of conveyors.	4	
8.	Types of fruit and vegetable cleaning machines.	4	
9.	Classification of sterilizers and their types, principles of operation.	4	
10.	The principle of operation of filters and filters.	4	
11.	The principle of construction and operation of the belt, cavity blanching apparatus.	4	
12.	Calculation of heat consumption of heating equipment. Evaporation equipment.	4	
13.	Equipment used in the packaging and placement of canned goods.	4	
14.	Equipment used in fruit and vegetable processing and wine packaging	4	
15.	Acquaintance with vegetable oil production equipment and calculation of production capacity.	4	
TOTAL		60	

Leading teacher:



ass. G. Ishankulova
ass. N. Qobilov