TECHNICAL AND VOCATIONAL EDUCATION FOOD TECHNOLOGY LABORATORY (12TV)



- * Center:
- * Country:
- * Date:
- * Issue:

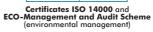
Quality Certificates:













Worlddidac Quality Charter Certificate (Worlddidac Member)

Technical and Vocational Education Food Technology Laboratory

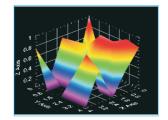
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Project content

Modern design





Main blocks









Products















Full units design









Technical areas available

Thermodynamics & Thermotochnics
- Thermodynamics & Thermotechnics.
- Process Control.
- Chemical Engineering.
* Food and Water Technologies.
- Environmental.
- Complements, Instruments and Tools.
Main area directly related with Technical and Vocational Education Food Technology Laboratory labelled in bold letters.
Note: The complete technical design "is ready" at our premises
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Economical Proposal

Teaching Units:

"Priority 1"

1200. Food and Water Technologies

1210: Elementary Food Technology. Basic Module

1210/PLC: PLC's Module

1211: Elementary Food Technology. Medium Module

1211/PLC: PLC's Module

1212: Elementary Food Technology. Advanced Module

1212/PLC: PLC's Module

1220: Food Technology (Utillage) Module

1230: Food Technology (Milk). Basic Module

1230/PLC: PLC's Module

1231: Food Technology (Milk). Medium Module

1231/PLC: PLC's Module

1232: Food Technology (Milk). Advanced Module

1232/PLC: PLC's Module

1240: Food Technology (Oil) Module

1240/PLC: PLC's Module

1200/ESN: EDIBON Scada-Net for Food & Water Technologies Units

"Priority 2"

0900. Thermodynamics & Thermotechnics

0910/20S: Refrigeration. Basic Module (20 CAI + CAL)

0910/PLC: PLC's Module

0953/20S: Heat Exchange. Basic Module (20 CAI + CAL).

0953/PLC: PLC's Module

1000. Process Control

1010: Process Control. Basic Module.

1010/PLC: PLC's Module

1100. Chemical Engineering

1110/20S:Chemical Engineering. Basic Module (20 CAI + CAL).

1110/PLC: PLC's Module

1111/20S: Chemical Engineering. Medium Module (20 CAI + CAL).

1111/PLC: PLC's Module

1100/ESN: EDIBON Scada-Net for Thermodynamics, Process Control and Chemical

"Priority 3"

1200. Food and Water Technologies

Pilot Plants for Food Technology (30 students working simultaneously)

1200-LE00: Process Plant for Dairy Products, with "ESN"

1200-CA00: Process Plant for Meat, with "ESN"

1200-CI00: Process Plant for Citrus Fruit, with "ESN"

1200-FR00: Process Plant for Fruits, with "ESN"

1200-VE00: Process Plant for Vegetables, with "ESN".

1200-AS00: Process Plant for Seeds Oil, with "ESN" 1200-AC00: Process Plant for Olive Oil, with "ESN

1200-TO00: Process Plant for Tomatoes, with "ESN

1200-UV00: Process Plant for Grapes, with "ESN 1200-CE00: Process Plant for Cereals, with "ESN

1300. Environmental

1321 Clear Water Treatment. Basic Module

1321/PLC: PLC's Module

Complements, Instruments and Tools:

5100. Complements, Instruments and Tools

5110-1: Cupboard & Shelves Module

5120-10: Computer Module

5122: Teaching Aids Module 5124: Complete Health & Safety

5142-1: Electricity Toolkit Module

5143-20: Electronics Toolkit Module

* Furnitures

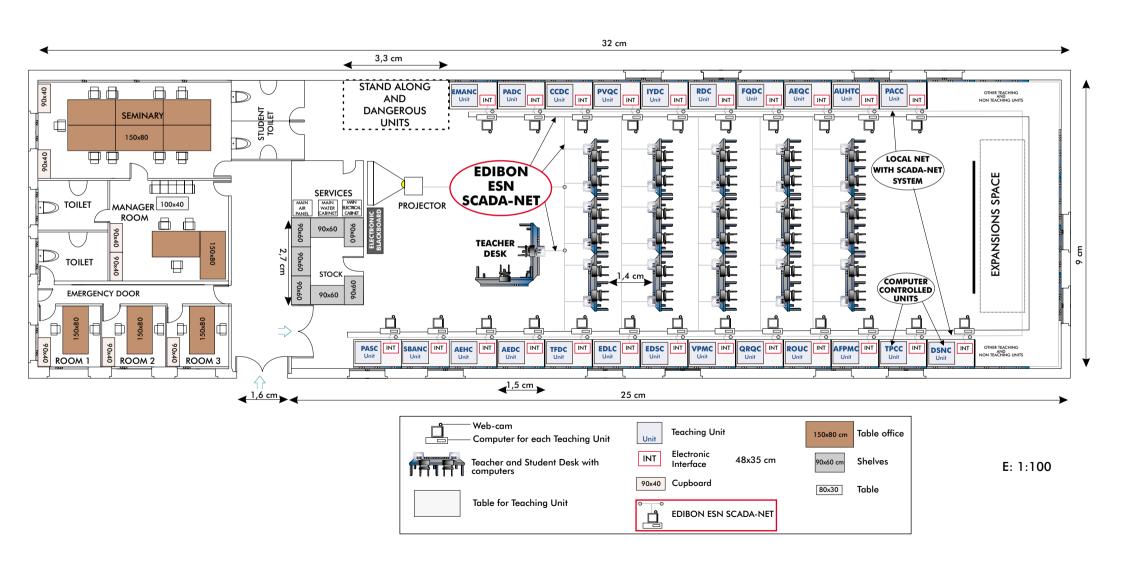
- * Electrical, Water and Air Installation and others laboratory services
- * Installation of all units supplied, Starting up, Training, Teacher Training and Technology Transfe

Classroom and Laboratory Lay Out

TECHNICAL AND VOCATIONAL EDUCATION

FOOD TECHNOLOGY LABORATORY

(Example of Priority 1)
(12TV)



Main Teaching Units (included in priority 1)

Priority 01:

PASC <u>Computer Controlled Laboratory Pasteuriser.</u>

SBANC Computer Controlled Tray Drier.

AEHC Computer Controlled Hydrogenation Unit.

AEDC Computer Controlled Desodorising Unit.

TFDC Computer Controlled Teaching Frigorific Tank.

EDLC Computer Controlled Teaching Machine for Putting in Plastic Packing Liquids.

EDSC Computer Controlled Teaching Machine for Putting into a container Solids.

 VPMC
 Computer Controlled Multipurpose Processing Vessel.

 QRQC
 Computer Controlled Chemical Reactors Training System.

 ROUC
 Computer Controlled Reverse Osmosis/Ultrafiltration Unit.

AFPMC Computer Controlled Plate and Frame Filter
TPCC Computer Controlled Contact Plate Freezer.

DSNC Computer Controlled Teaching Cream Separator.

EMANC Computer Controlled Butter Maker Teaching Unit.

PADC <u>Computer Controlled</u> Teaching Autonomous Pasteurization Unit.

CCDC <u>Computer Controlled</u> Teaching Curdled Tank.

PVQC Computer Controlled Teaching Cheese Vertical Press.

IYDC Computer Controlled Teaching Yogurt Incubator.

RDC Computer Controlled Teaching Cottage Cheese Maker.

FQDC <u>Computer Controlled</u> Teaching Cheese Melter.

AEQC Computer Controlled Cheese Vat & Cheese Making accessories

AUHTC Computer Controlled UHT Unit.

PACC <u>Computer Controlled</u> Continuous Cycle Oil Production Plant.

Main target

- * To help the students:
 - By "quick" understanding.
 - By "clear" understanding (clear concepts).
 - By "saving" time.
 - By "extending" the laboratory to their homes.
- * To help the teachers:
 - By "easy" teaching.
 - By increasing the teaching "efficiency".
 - By "reducing" teaching costs (less time consume).
 - By "integrating" classroom and laboratory in the same place.

Project options covered

This "Technical and Vocational Education Food Technology Laboratory" will cover the following:

- a) To train students at laboratory.
- b) To train trainers.
- c) To be used for training and update educators in current teaching technologies.
- d) To give courses to workers in the industry, as it simulates industrial process.
- e) To be used for carrying out applied research, in several processes and different technical areas.
- f) To be used as research tool for international projects.
- g) To train other countries teachers.

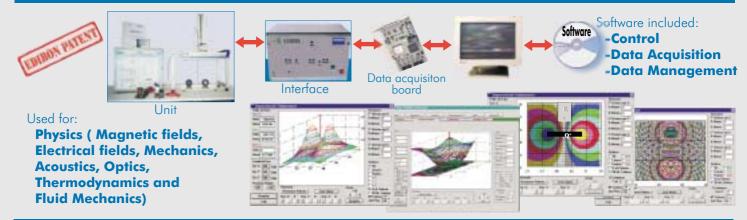
Project conditions

The "Technical and Vocational Education Food Technology Laboratory" includes the following technical and commercial conditions:

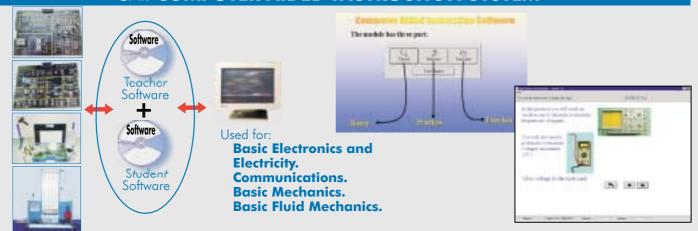
- a) Technical conditions:
 - Laboratories adaptation.
 - Installation of all units supplied.
 - Starting up for all units.
 - Training about the exercises to be done with any unit.
 - Teacher training related with the teaching unit and the teaching techniques used.
 - Technology transfer.
- b) Commercial conditions:
 - Packing.
 - Financing Charges.
 - C.I.F. Charges.
- c) Other conditions:
 - 8 Manuals for each teaching equipment:
 - . Required services manual.
 - . Assembly and installation manual.
 - . Interface and software/control console manual.
 - . Set in operation manual.
 - . Safety norms manual.
 - . Practices manual.
 - . Maintenance manual.
 - . Calibration manual.

TEACHING TECHNIQUES USED

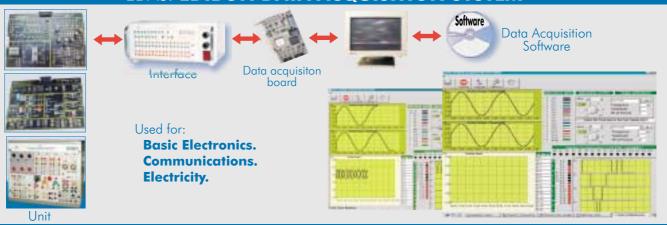
3D. EDIBON THREE DIMENSIONS SYSTEM



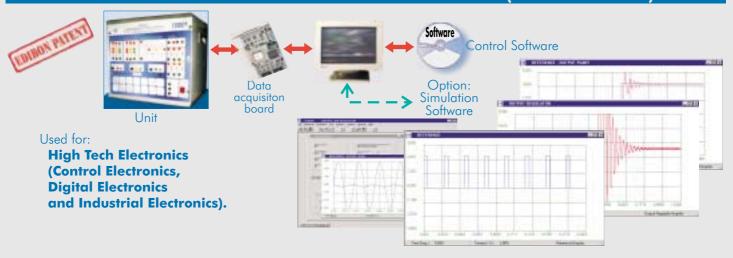
CAI. COMPUTER AIDED INSTRUCTION SYSTEM



EDAS. EDIBON DATA ACQUISITION SYSTEM



RTC. EDIBON SYSTEM FOR HIGH ELECTRONICS (Real time control)





PHOTOELASTICITY

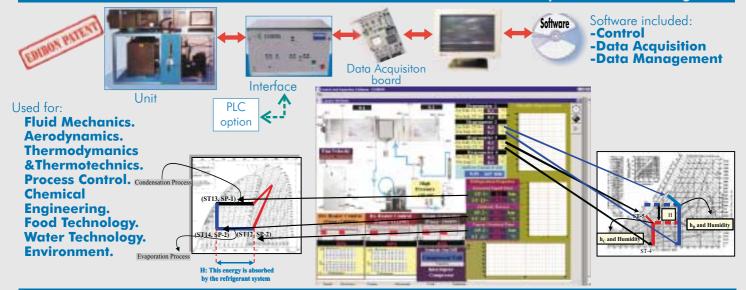
Used for:
Strength
of
Materials.







SACED. EDIBON COMPUTER CONTROL SYSTEM:Control+Data Acquisition+Data Management



ESN. EDIBON SCADA-NET SYSTEM

