

## REFR2217 - Commercial Grocery Store Refrigeration

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| Credits:           | 3 (3/0/0)  |
| Description:       | This course is designed to cover the refrigeration piping and oil return in a grocery store setting. Students will learn about case controllers and temperature controls.  |
| Prerequisites:     | <ul style="list-style-type: none"> <li>• Completion of HVAC/R diploma.</li> </ul>  |
| Corequisites:      |  |
| Pre/Corequisites*: |  |
| Competencies:      | <ol style="list-style-type: none"> <li>1. Describe product visibility and customer access.</li> <li>2. Identify multiple refrigerated cases and temperatures used in supermarket applications.</li> <li>3. Describe how parallel rack systems operate.</li> <li>4. Analyze and describe controls and controllers used in supermarket refrigeration applications.</li> <li>5. Calculate and describe mechanical subcooling.</li> <li>6. Analyze display case airflow in refrigerated cases.</li> <li>7. Describe installation, service and maintenance of supermarket refrigeration cases.</li> <li>8. Explore new technology for supermarket refrigeration.</li> <li>9. Discuss the benefits of utilizing heat reclaim in supermarkets.</li> </ol> |
| MnTC goal areas:   | None   |

\*Can be taking as a Prerequisite or Corequisite.