

## REFR2217 - Commercial Grocery Store Refrigeration

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.