



FACULTY OF ENGINEERING & TECHNOLOGY

Effective from Academic Batch: 2022-23

Programme: Bachelor of Technology (Food Processing Technology)

Semester: II

Course Code: 202000214

Course Title: Process Engineering Thermodynamics

Course Group: Engineering Science Course

Course Objectives: The course of basic thermodynamics intends to familiarize students with various energy interactions notably heat and work transfer. It is based on certain laws of nature which are neverseen to be violated. The course aims to teach the principles involved in the thermodynamic analysis of both unit operations and process equipments to provide a strong grounding required for system design and operation. It seeks to provide the necessary background so that the thermodynamic analysis of unknown systems can be approached in a logical and methodological manner. The emphasis is to make students understand the fundamentals of energy transactions in process engineering unit operations and apply these for on the field applications.

Teaching & Examination Scheme:

Contact hours per week			Course Credits	Examination Marks (Maximum / Passing)				
Lecture	Tutorial	Practical		Theory		J/V/P*		Total
				Internal	External	Internal	External	
3	2	0	4	50/18	50/17	25/9	25/9	150/53

* J: Jury; V: Viva; P: Practical

Detailed Syllabus:

SN	Contents	Hours
1	Introduction, zeroth law, basic concepts Units and dimensions, Fundamental concept of thermodynamics, macroscopic versus microscopic point of view; definition of systems, processes and surrounding; concept of control volume, thermodynamic state, thermodynamic equilibrium; temperature and zeroth law; Real and ideal gases, pure substance and phase, phase rule, thermodynamic properties; comparison of heat and work; expressions for displacement work in various processes through P-V diagrams.	6
2	First law of thermodynamics: First law of thermodynamics; its applications for cyclic, non-cyclic processes and control volume; concept of internal energy, enthalpy and specific heats; steady flow energy equation on unit mass and time basis, Simple application of steady flow energy equation for devices such as boiler, heat exchangers, pumps, nozzles, etc. internal energy change, enthalpy change, work done and heat transfer during the processes involving ideal gas.	8
3	P-V-T behavior of pure substances and heat effects:	10



	Definition of a pure substance, phase of a substance, triple point and critical points; P-V-T behavior of pure fluids, differences between ideal and real gases, equation of state for ideal gases and evaluation of its properties, equation of state for real gases: limiting conditions, van der Waals equation and its constants in terms of critical properties, principle of corresponding states; compressibility factor and compressibility chart; heat accompanying chemical reaction: standard heat of reaction, combustion, formation; Hess's law of constant heat summation; effect of temperature on standard heat of reaction.	
4	Second law of thermodynamics: Statements of the second law of thermodynamics; concept of a heat engine, heat pump, refrigerator and their equivalence, entropy; the Carnot principle; entropy changes during phase change, processes involving ideal gases, adiabatic mixing process, isothermal mixing of ideal gases and chemical reactions; Clausius Inequality; principle of increase-in-entropy; entropy and irreversibility; third law of thermodynamics, absolute entropy, available and unavailable energy.	6
5	Applications of the laws of thermodynamics: Flow processes: continuity equation, energy balance equation, flow in pipes, flow through nozzles, ejectors, throttling process (Joule-Thompson expansion), compressors; refrigeration: coefficient of performance (COP), refrigeration capacity, Carnot cycle, vapor compression cycle, choice of refrigerant, air refrigeration cycle, adsorption refrigeration, heat pumps.	6
6	Thermodynamics properties of pure fluids: Classification of thermodynamic properties; work function (Helmholtz free energy); Gibbs free energy; relationships among thermodynamic properties: exact differential equations, fundamental property relations, Maxwell's equations, Clapeyron equation, entropy - heat capacity relationships, effect of temperature, pressure and volume on U, H, S, CP and CV, Joule-Thomson coefficient, Gibbs-Helmholtz equation;	6
7	Psychometrics: Psychrometric parameters and their relationships, Psychrometric properties of air. Psychrometric Charts, Mixing of air streams, Heating and cooling processes, Humidification and dehumidification processes and their applications in chemical, food and allied process industries.	6
	Total	48

Reference Books:

1	Engineering Chemistry by Jain and Jain, Dhanpat Rai Publishing Co.
2	Essential of Physical Chemistry by Bahland Tuli., S. Chand & Co. Ltd, New Delhi.
3	Engineering Chemistry by Marry Jane & Shultz, Cengage Learning Publisher
4	Engineering Chemistry by N. Krishnamurthy, P. Vallinayagam and D. Madhavan, Prentice Hall Of India Pvt. Ltd.
5	Engineering Chemistry by K.Sesha Maheswaramma and Mridula Chugh, Pearson India Education Pvt. Ltd.
6	Engineering Chemistry by B.K. Sharma, Krishna Prakashan Media(P)Ltd.
7	A textbook of Engineering Chemistry by Shashi Chawla, Dhanpatrai Publishing Co.Ltd.
8	Fundamentals of Biotechnology by BD Singh, Kalyani Publisher, New Delhi.

Supplementary learning Material:



1	Vogel's textbook of Quantitative Chemical Analysis, by Arthur I Vogel, Revised by Jeffery et al, Publisher: Addison Wesley, Longman Ltd, England
2	Laboratory Manual of Engineering Chemistry, by S K. Bhasin & Sudha Rani. Publisher: Dhanpat Rai Publishing Company Ltd.
3	Engineering Chemistry with Laboratory Experiments, by M S. Kaurav. Publisher: PHI Learning Pvt. Ltd. New Delhi.
4	Engineering Chemistry with Laboratory Experiments, by R. P. Mani & Mishra. Publisher: Cen cage Publisher.

Pedagogy: Following one or more points can be incorporated as relevant pedagogy methods.

<ul style="list-style-type: none">• Direct classroom teaching• Audio Visual presentations/demonstrations• Assignments/Quiz• Continuous assessment• Interactive methods• Seminar/Poster Presentation• Industrial/ Field visits• Course Projects

Suggested Specification table with Marks (Theory) (Revised Bloom's Taxonomy):

Distribution of Theory Marks in %						R: Remembering; U: Understanding; A: Applying; N: Analyzing; E: Evaluating; C: Creating
R	U	A	N	E	C	
16%	20%	26%	6%	2%	0%	

Note: This specification table shall be treated as a general guideline for students and teachers. The actual distribution of marks in the question paper may vary slightly from above table.

Course Outcomes (CO):

Sr.	Course Outcome Statements	%weightage
CO-1	To develop an intuitive understanding of thermodynamics by emphasizing the physics and physical arguments	20
CO-2	To evaluate changes in different thermodynamic properties for pure fluids using equations of state (EOS).	20
CO-3	To apply the laws of thermodynamics to evaluate the performance of processes.	15
CO-4	To apply thermodynamic principles to the analysis of chemical processes and equipment such as turbines, compressors, heat pumps etc. Solve problems of refrigeration processes.	20
CO-5	To apply mass and energy balance to closed and open systems and uses of various correlation between thermodynamic properties such as U, H, G, A etc. for analyzing the thermodynamic systems.	25

Curriculum Revision:

Version:	2
Drafted on (Month-Year):	June-2022
Last Reviewed on (Month-Year):	
Next Review on (Month-Year):	June-2025