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10TH GRADE HIGH SCHOOL PHYSICS EDUCATION VIA SOLAR COOKING

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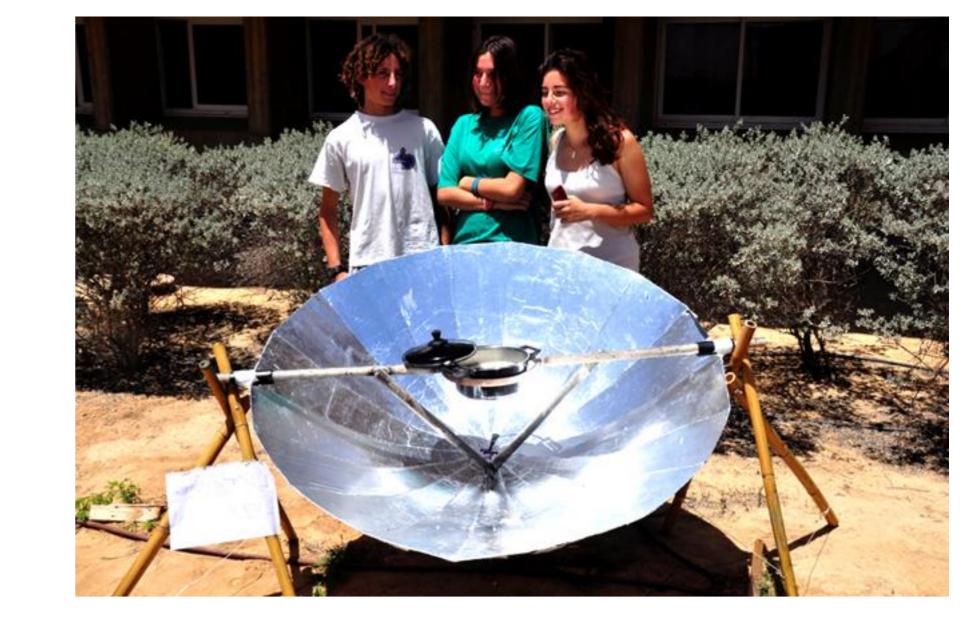
- The course involves both theory and experiment, including learning basic measurement techniques and data analysis.
- Duration of the course: two semesters; the course was taught over three years
- Program:

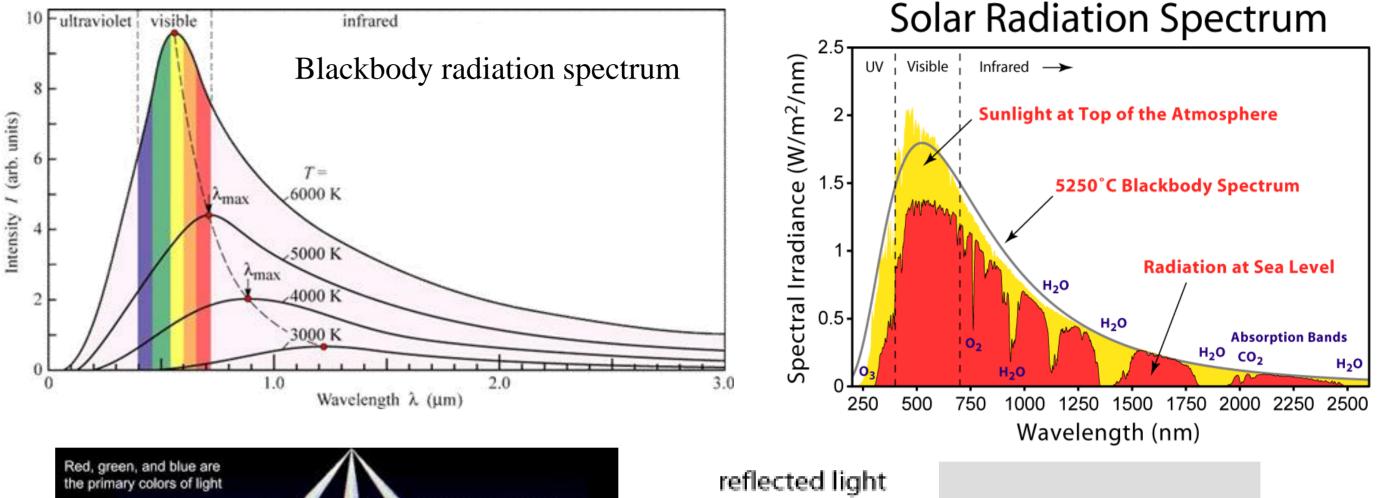
Semester A: Theory and first solar cooker designs towards the end of the semester

Semester B: Completing design and building the cookers. Learning experimental techniques, experimenting with the cookers.

Semester A:

- **Properties of light:** electromagnetic waves
- Blackbody radiation: function of temperature
- Solar spectrum: visible light; near infrared
- Light-matter interaction: spectral absorption, reflection, transmission (example aluminum mirror reflecting visible near and far infrared (IR); white paint reflecting visible and near IR but not far IR); glass is transparent in the solar spectrum but not in the far infrared 'greenhouse effect'.
- *Refraction:* how do lenses work • Heat transfer: conduction, convection and radiation (radiation heat loss for cookers is in far infrared). *Concept of radiation intercept:* (Cosine of the angle between the radiation and the normal on the surface). Greenhouse effect: Trapping thermal radiation • due to glass (or plastic) transmission being a function of the spectrum. *Concentration:* purpose of concentration is to reduce area for heat loss. Solar geometry: Origin of the seasons – due to • the tilt of the earth's axis of rotation.

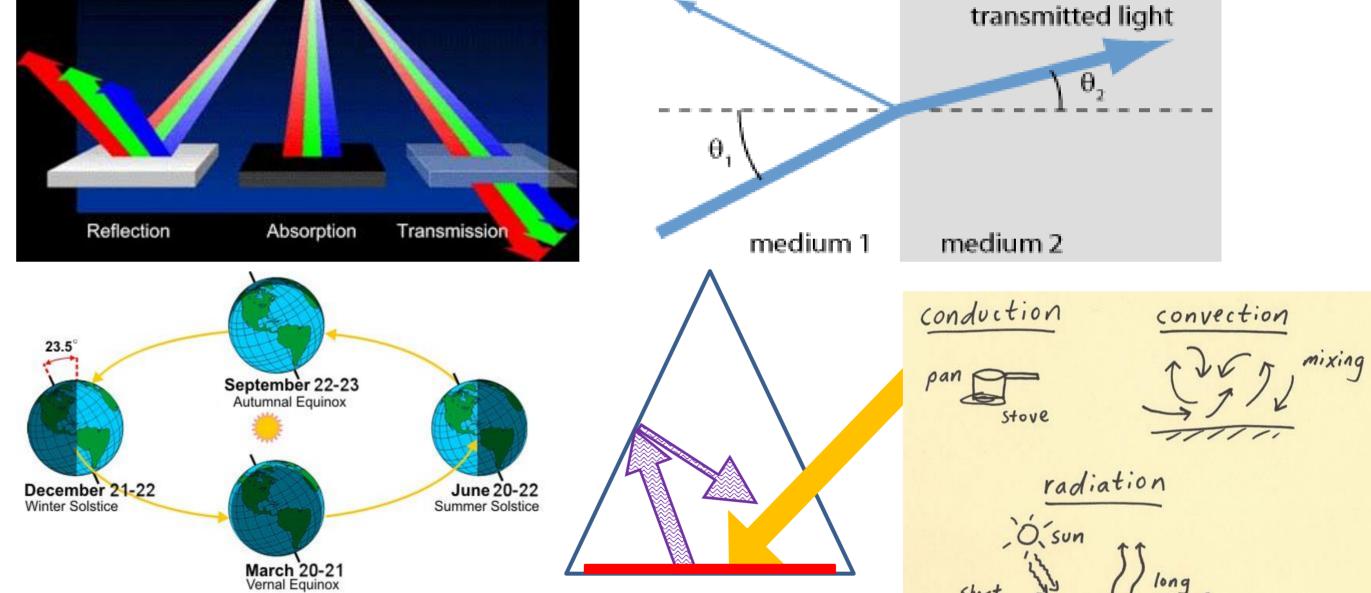




Semester B

- *Solar cooker design:* Panel, box or concentrating cooker. In-class discussions.
- *Solar cooker construction:* Produced with low-cost material, cardboard, polycarbonate sheets, aluminum foil, glue, Perspex (for glazing).
- *Measurement instruments:* Radiation the working of a solarimeter, temperature measurement (thermocouples), data logger.
- *Testing the cookers:* How to define efficiency of a cooker? What is more important? The speed at which the cooker heats up or the stagnation temperature (what is it?). How can one measure it? What is a thermocouple, how does it work?

Petal design for parabolic dish cooker





Testing and competition of box cookers



