



## Project I Description

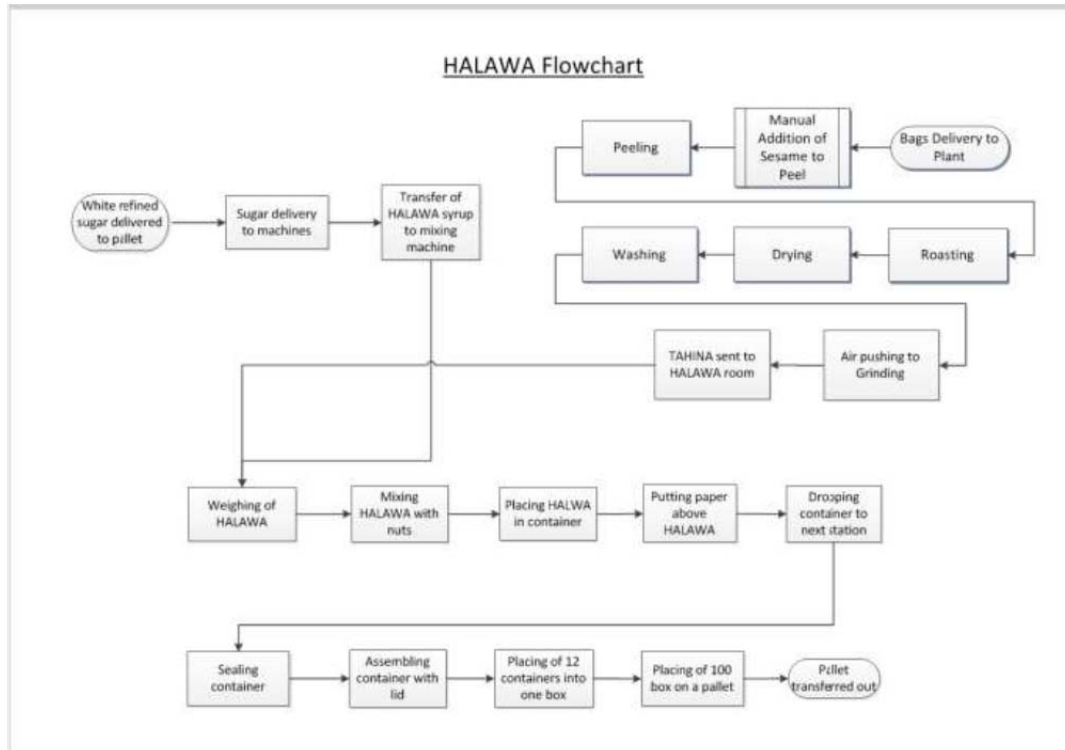
**Project Name:** Automating the HALAWA making process

**Sponsor:** LAU / LIRA (SONACO)

**Team Size:** 2 MEE Students

### Project Overview

Halawa making is fully manual due to certain process particularities. Moreover, the filling/flavoring is also manual. To meet demand, automation of this peculiar food industry is needed. Students have to design a machine that automates this process accounting for sanitary and food safety concerns.



<b>Project Areas and Majors needed</b>	
CAD/CAM (1/2 MEE Student)	Kinematics/Instrumentation(1/2 MEE Student)
<b>Project Deliverables</b>	
Upon successful completion of the project, we would have: <ul style="list-style-type: none"><li>• understood the process and its peculiarities</li><li>• designed a machine that automates the making process</li><li>• manufactured a prototype</li></ul>	
<b>Design Constraints</b>	
<ul style="list-style-type: none"><li>• The machine should meet a demand of 5 tons/day. (the prototype should process 1kg)</li><li>• The machine should be adjustable to different fillings (chocolate/nuts/none).</li></ul>	

**Advisors:** Drs. Barbar Akle and Ramy Harik

**Students:**

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	Mahdi Mousa
<b>Team2</b>	Serge Khaleel
	Abdel Karim Halwani
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