

## **Food Engineering**

### **Food Engineer - second cycle: 6 terms**

#### **Objective**

To train professionals that will be prepared to plan, project, calculate and control the installations, machinery and devices in industrial and/or commercial establishments which involve the production, transformation and/or fractionation and packaging of food.

#### **Contents**

This is one of the courses of studies that make up the Food programme of the UBA and that is offered for the second cycle of university studies. Therefore, only students who have attended and passed the subjects corresponding to the first cycle in the UBA can follow this orientation. The course of studies is made up of a first cycle of basic subjects aimed at providing a general, scientific and technical training and which serves as the foundation for the superior cycle or specialization cycle in Food Engineering gives graduates the necessary tools to carry out activities linked to the food industry.

During the two last years of the superior cycle, students must do a professional practice at a food industry or in laboratories and, during the last year, they have to prepare a Thesis.

#### **Job Opportunities**

Graduates are qualified to:

- Develop, Project, calculate, control and optimize all the operations intervening in the industrial processes of production, transformation and /or fractionation and packaging of food products.
- Carry out research, implement and control systems of industrial food processing.
- Research and develop production, transformation and/or fractionation and packaging techniques aimed at profiting from the natural resources and raw material; and supervise all the operations concerning the control of raw material to be processed, the products in elaboration and the products elaborated in the food industry.
- Determine the operative regulations corresponding to the different phases of the process of production, conservation, storage and commercialization of food products.
- Select machinery, equipment and auxiliary services in the food industry and its financing.
- Establish quality control for food products.
- Carry out the execution, operation and planning of maintenance of food industries.
- Participate in the elaboration of food regulations and their control.