A Bioproducts and Biosystems Engineering degree with an emphasis in Food Engineering prepares students to create solutions to address the world's growing demand for food safety and quality, as well as environmentally-friendly packaging.

In addition to basic science and engineering fundamentals, food engineering students design and develop systems for producing, processing, distributing, and storing food and agricultural materials. Students may also design processes and techniques that help the food industry use microorganisms, plants, and animals to produce food and useful by-products.

**COURSEWORK**

- Bioprocess Engineering
- Bio-based Products Engineering lab
- Food Science
- Process Control and Instrumentation
- Food Microbiology
- Food Safety

Offered jointly by

[College of Science & Engineering](https://www.umn.edu)

and

College of Food, Agricultural and Natural Resource Sciences

For more information, visit [bbe.umn.edu](http://bbe.umn.edu), or contact Marlee Schlief at marlee@umn.edu.
CAREER OPPORTUNITIES

With the growing world population and the increasing demand for safe and healthy food, the job market for BBE graduates with food engineering emphasis is excellent. Innovative careers are available in a variety of sectors, including food processing, bioprocessing, ingredient manufacturing, food packaging, machinery, equipment, instrumentation control, and pharmaceutical, nutraceutical, and health care.

EMPLOYERS
- Cargill, Inc.
- FiberStar Inc.
- Frito-Lay, Inc.
- General Mills Inc.
- Hormel Foods Corp.
- Kellogg Company
- Kerry Group
- Land O’ Lakes, Inc.
- SSOE Consulting
- Virent, Inc.
- Weyerhaeuser

POSITIONS
- Food Engineer
- Bioprocess Engineer
- Process Engineer
- Product Design Engineer
- Plant Manager
- Research Engineer
- Engineering Consultant