About

A Bioproducts and Biosystems Engineering (BBE) degree with a specialization 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 acquiring science and engineering fundamentals, food engineering students learn to design and develop systems for producing, processing, distributing, and storing food and agricultural materials. Students can also design processes and techniques that help the food industry use microorganisms, plants, and animals to produce food and useful by-products.

Degree

Students graduate from our program with a bachelor of bioproducts and biosystems engineering from the University of Minnesota's College of Science and Engineering.

Career Opportunities

With the growing world population and the increasing demands for safe and healthy food, the job market for BBE graduates with a 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, pharmaceutical, nutraceutical, and health care.

Coursework

- Food Process Engineering
- Bioprocess Engineering
- Bio-products Engineering Lab
- Biochemistry
- Process Control and Instrumentation
- Food Microbiology
- Food Safety

Positions

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

Companies That Employ Our Graduates

- Cargill, Inc.
- FiberStar, Inc.
- Frito-Lay, Inc.
- General Mills, Inc.
- Hormel Foods Corp.
- Kellogg Company
- Kerry Group
- Kraft Heinz
- Land O' Lakes, Inc.
- SSOE Consulting