

**Food Engineering.** The food industry is the largest industrial sector of the U. S. economy. Students specializing in food engineering conceive, design, and operate food processes, equipment, and plants for the production of high quality, safe, and nutritious food with minimal impact on the environment. Students learn to apply engineering principles and concepts to handling, storing, processing, packaging, and distributing food and related products. In addition to engineering principles, the food engineering specialization is intended to provide an understanding of the chemical, biochemical, microbiological, and physical characteristics of foods. In the junior and senior years, students take courses that focus on the integration of biological and food science with engineering. Concepts of food refrigeration, freezing, thermal processing, drying, and other food operations are studied.

Depending on their specific interests, food engineers are employed as practicing engineers, scientists, and managers in the food industry.

**Recommended biological sciences electives:**

Biological Sciences 101, 102, 103  
Environmental Science and Policy 110  
Environmental Toxicology 101  
Food Science and Technology 104, 104L, 119, 128  
Plant Sciences 172

**Recommended engineering electives:**

Biological Systems Engineering 161  
Chemical Engineering 157  
Mechanical Engineering 171, 172

Suggested Advisers: K. McCarthy, M. McCarthy, N. Nitin, R. P. Singh, D. Slaughter