

SPAIN – BAEN Study Abroad Program

Food Engineering & Technology

5-Week in VALENCIA

HIGHLIGHTS

- Live and study in the exciting seaside city of Valencia, Spain!
- Courses taught at the prestigious Polytechnic University of Valencia (UPV).
- Attend lectures and practical sessions at the UPV facilities, visit local food processing industries, and participate in hands-on workshops.
- Free long weekends for independent travel.

COURSES

BAEN/CHEN 422;
BAEN 427; AGSM 315; AGSM 417; BAEN 485



Global Engagement
Valencia, Spain

The BAEN Food Engineering Global Engagement Program constitutes an integral facet of the TAMU Study Abroad initiative, synergizing with the Halliburton Engineering Global Programs. Based in Valencia, Spain, this initiative operates in partnership with the Department of Food Science and Technology of the School of Agricultural and Environmental Engineering at the University Polytechnic of Valencia (UPV).

OPEN TO STUDENTS FROM

- BAEN, CHEN, MEEN, AND FSTC

VALENCIA

Discover Valencia through a plethora of group activities, including beach volleyball, exciting train journeys to Madrid and Barcelona, and a host of other engaging experiences!

MORE CONTACT INFO:

Dr. Elena Castell-Perez

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Dr. Rosana G. Moreira

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We are offering two courses (6 hours)

ENGINEERING STUDENTS

BAEN/CHEN-422 – Unit Operations in Food Processing (Dr. Moreira)

Students learn the application of engineering principles to design several unit operations common in the food industry including pipeline and pump design, freezing, drying, frying, and thermal processing.

BAEN-427 – Engineering Aspects of Packaging

(Dr. Castell-Perez)

Students learn the principles of food packaging design, packaging materials and their applications, shelf life calculations, environmental issues.

CHEN and MEEN: These courses are accepted by their majors

BAEN - 485 – Option for those students any of the courses above.

NON-ENGINEERING STUDENTS

AGSM/NFSC-315 – Food Processing Engineering Technology

Dr. Castell-Perez

Introduction to engineering principles applied in the food industry (energy, heat and material balances, heat transfer, pipe flow, refrigeration, psychrometrics).

AGSM/NFSC - 417 – Food Processing Engineering Technology

(Castell-Perez & Moreira)

Emphasis on refrigeration, freezing, drying, refrigeration, and thermal processing.

COSTS OF THE PROGRAM

In-country Cost:

- Housing in shared apartments, Tours ,Excursions, Group Meals, Coordination and Administration, Faculty Expenses, Culture Insurance Services International (CISI), Administrative Fee, Miscellaneous
- Please inquire

EXTRA COST

- Tuition & Fees
- International Airfare
- Passport/Visa (if not previous obtained)
- Meals (not included in program fee)

