These are classes that are directly or indirectly related to Food Engineering. We also offer a Master of Engineering Degree, CEUS, PEU, and Certificates through Distance Education.

- BAEN-354 ENGINEERING PROPERTIES OF BIOLOGICAL MATERIALS
- BAEN-366 TRANSPORT PROCESS IN BIOLOGICAL SYSTEMS
- BAEN/CHEN-422/622 UNIT OPERATIONS IN FOOD PROCESSING
- BAEN-427/627 ENGINEERING ASPECTS OF PACKAGING
- BAEN-620 FOOD RHEOLOGY
- BAEN-625 ADVANCES IN FOOD ENGINEERING

Food engineering is the application of engineering principles to the storage, processing and distribution of food materials and their bio-products. It requires a sound engineering education, as well as fundamental training in chemistry and food science.

The Food Engineers in the Job

Food Engineers can make valuable contributions in various capacities of food chain. Design of processing, handling, packaging and storage equipment and systems; scale-up of prototype food processes, machinery, and equipment; product/process research and development; regulation and protection of the public health; and engineering and technical sales.

Companies hiring Food Engineers

There are over 15,000 registered food companies in the United states. The following list represents a few of the many US food companies which typically hire Food Engineers.

Coca-Cola, Kraft-Heinz, Nestle, Blue Bell, Kellogg, PepsiCo, Nestle, Mars, Borden, Frito-Lay, Danone, Chobani, Campbell Soup, General Mills, Conagra, Cargill, Dean Foods, Danisco, Barilla, Bimbo Bakeries, Tetra Pack, Unilever, ADM, Tyson Foods, HEB, Ben and Jerry, Pioneer, McCormick, Tetra Pak, Dairy Farms of America, JBS, Smithfield Foods, Mondelez, Keurig Dr. Pepper, Hormel Foods, Anheuser-Busch, Coors Brewing, etc.

For more Information

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