

Bachelor of Science in Food Engineering (BSFE)

Program Educational Objectives of Food Engineering

The food engineering alumni three to five years after graduation shall:

1. Be at the forefront of advancing technology in line with food products development and processing.
2. Assure the safest and most environmentally friendly ways of processing, packaging, preserving, storing and distribution of foods; and
3. Be a recognized professional in the food industry and food enterprises with strong initiative and exceptional leadership and management skills.

Student Outcomes

The following skills, knowledge, and behaviors are expected to be attained by students as they progress through the program:

- a. Ability to apply knowledge of mathematics and science to solve engineering problems.
- b. Ability to design and conduct experiments, as well as to analyze and interpret data.
- c. Ability to design a system, component, or process to meet desired needs within realistic constraints such as economic, environmental, social, political, ethical, health and safety, manufacturability, and sustainability, in accordance with standards.
- d. Ability to function on multidisciplinary teams.
- e. Ability to identify, formulate, and solve engineering problems.
- f. Understanding of professional and ethical responsibility.
- g. Ability to communicate effectively.
- h. Broad education necessary to understand the impact of engineering solutions in a global, economic, environmental, and societal context.
- i. Recognition of the need for, and an ability to engage in life-long learning.
- j. Knowledge of contemporary issues.
- k. Ability to use techniques, skills, and modern engineering tools necessary for engineering practice.
- l. Knowledge and understanding of engineering and management principles as a member and leader in a team, to manage projects and in multidisciplinary environments.