**Degree program:** **Food engineer**

Specialization:

processing of animal raw materials

processing of plant raw materials

**Level of education**: Bachelor of Science (BSc)

**Language** Hungarian

**Duration:** 7 semesters

**Credits:** 210

**Short description:**

A food engineer is skilled in controlling technological processes, has overall knowledge in the theoretical and practical fields of processing, conservation, manufacture of goods, collaboration in complex engineering projects, and is capable of performing tasks related to management service and business management and operate environmentally friend production technologies.

* **Basic subjects:** Chemistry, Mathematics, Phyisics, Microbiology, EU agricultural policy; Electrotechnics and automatization; Labour safety; Economics
* **Specialized subjects:** Food technologies Food chemistry and analytic, Food safety, Food hygiene and microbiology, Unit operations in food processing technologies, Environmental management in food industry; Food processing machineries, Quality management
* **Elective subjects:** Thermal processing of foods; Project management; Environmental technology, Hygiene in food processing plants; Sensory analysis

**Career perspectives:**

Food engineering programs integrate principles of natural sciences, engineering, biotechnology, economical studies, marketing, quality management and food safety. During the education students are involved in laboratory activities and practical courses promoting contacts with both research and industrial fields.

Food engineer’s expert knowledge makes possible excellent job opportunities in various areas, both nationally and internationally:

* food and beverage industry companies
* biotechnology sector
* packaging industry
* product and process development
* quality assurance and food safety
* marketing departments
* advisory positions

**Possibility of further studies within the University of Szeged:**

* MSc in Food Engineering
* MSc in Food Safety