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

**Level of education**: Master of Science (MSc)

**Language** English or Hungarian

**Duration:** 4 semesters

**Credits:** 120

**Short description:**

A certified food science and technology engineer is skilled in the fields of production, technology, planning of operations, management of economic processes, development of products, quality assurance, tender-writing, and is capable of undertaking management tasks while taking into account technical and economic aspects. Food engineers are involved in the development of innovative applications in agricultural technology, biotechnology and processing of raw food materials to produce healthy food products.

* **Basic subjects:** Physical chemistry, Statistics, Transport phenomena, Quality management, Basics of nutritional science
* **Specialized subjects:** Food safety; Biotechnology in food industry; Environmental management, Marketing; Measuring technics and automatization, Food technologies, Packaging in food industry, Product development and innovation, Food law, Planning of food plants, Novel and alternative food processing technologies
* **Elective subjects:** Novel food preservation technics, Project management; Environmental technology, Sensory analysis, Technology of fermented food products

**Career perspectives:**

Food science and engineering is in the interface of chemistry, physics, biology, nutrition and engineering. Students will acquire scientific and technical knowledge to develop healthy and nutritious food products by applying innovative technologies, as well as skills to promote and market them. Food engineers will be equipped with the necessary analytical skills to work on food security and food analytical projects.

Food engineer’s knowledge makes possible wide and excellent job opportunities in numerous area of the international agri-food sector:

* Production management engineer in food companies
* Product development technologist in food sector
* Process improvement engineer
* Hygiene managers in food industry
* Food safety and food quality specialist
* Food microbiology and biotechnology laboratories
* Consultants and advisory positions in competent authorities or government offices
* Research and development positions at research institutes, international advisory companies
* Positions in food and beverage trade companies