

# TAKE A CLOSER LOOK AT MEng Food Engineering

[UCAS code: H791]

"This course is unique and the involvement from food companies makes it a really good opportunity. I'm so excited and looking forward to it. I've always wanted to be in the food industry."

Blyth Mkonya,  
MEng Food Engineering student



Gain experience working with leading UK food and drink companies



Develop technical skills in mechanical, electrical, process engineering and manufacturing



Achieve a higher level qualification – graduate with a master's in four years



## WHAT WILL YOU STUDY?

The course applies the core of mechanical engineering and other engineering principles to the development, control and manufacture of food and drink products.

### DURING THE COURSE YOU WILL:

- Replicate real-life scenarios and learn to create new systems to deliver safe, competitive, cost-effective, efficient and innovative food and drink products.
- Design, implement and analyse engineering processes and systems for manufacturing food in the most energy efficient, economical and environmentally friendly way.
- Gain experience designing experiments and testing food engineering techniques and systems in our specialist engineering and food laboratories including access to the National Centre for Food Engineering.
- Apply your technical knowledge to practical challenges faced by industry and develop innovative solutions to problems.
- Learn how core techniques can improve product quality and reduce the impact on the environment, while maintaining industrial competitiveness.

Work towards chartered engineer (CEng) status

## GET REAL INDUSTRY WORK EXPERIENCE WHILE YOU STUDY

Three competitively paid work placements, which total 54 weeks industry experience, are an integral part of the course. This extensive and varied workplace experience will develop your technical and professional knowledge of equipment and processes.

### YOU GAIN EXPERTISE IN:

- mechanical engineering
- thermodynamics and thermo fluids
- mechanical systems
- food processing and process control
- automation
- lean manufacturing
- food composition and safety
- process improvement
- business, finance, management and leadership.

Food and Drink Federation bursary of £2,500 available for September 2015 entry\*

Find out more at:  
[www.shu.ac.uk/foodengineering](http://www.shu.ac.uk/foodengineering)

Food and Drink Federation   
Delivering Sustainable Growth

The National Skills Academy   
FOOD & DRINK

Delivered by  
Sheffield Hallam University

Co-investment from  
UKCES   
UK COMMISSION FOR EMPLOYMENT AND SKILLS  
Employer Investment Fund

