

What is it?

Food and Bioprocess Engineering is one of the four specialization options within the Biological Systems Engineering major. It focuses on the equipment and systems that produce the world's food and biological material.

In the Industry

The food industry makes up one of the largest segments of our nation's economy and continues to enjoy steady growth due to the ever-changing needs of consumers and increased awareness of nutritional and environmental issues. Food and bioprocess engineers play a vital role in meeting this need.

From potato chips to microwavable entrees, food and bioprocess engineers continue to develop processes to convert raw materials from the farm to food products for the dining room table.

Our program is accredited by the Engineering Accreditation Commission of ABET.



Biological Systems Engineering

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Engineering
Technology
Accreditation
Commission



Biological Systems Engineering

UNIVERSITY OF WISCONSIN-MADISON



Food and Bioprocess Engineering Option



Food and Bioprocess Engineering

Food and bioprocess engineers develop and manage equipment and systems that process and distribute food and other biologically based materials. They are required by the food industry to help develop processes that add value to food products.

These processing technologies are designed to improve the storage life and marketability of food products, reduce their transportation costs, handle processing wastes, and develop alternative uses for biological materials. (For example, newspaper and soy flour are used to make the construction material, Environ™, and corn stalks can be used to make chemical absorbent pads.)

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Where might I work?

Examples of positions that recent Food and Bioprocess Engineering graduates have taken include:

- Associate Engineer – Kraft Foods
- Associate Production Supervisor – Hormel Foods
- Automotive Process Engineer – Novaspect
- Manufacturing Engineer – Oscar Mayer
- Operation Management Trainee – Nestlé
- Process Development Engineer – M&M/Mars
- Process Scientist Engineer – Pillsbury Technology Center
- Quality Assurance Associate – Ardent Mills
- Research Assistant – UW-Madison
- Senior Process Engineer – Unilever



What is a typical starting salary?

- Typical starting salaries vary from \$55,000 to \$70,000.

Degree Requirements

Total Credits

- The minimum requirement for a Bachelor of Science degree is 125 Credits

General Studies: 20-23 Credits

- Social Sciences
- Humanities
- Ethnic Studies
- Economics
- International Studies
- Oral and Written Communication

Basic Sciences: 45-48 Credits

- Biological Science
- Mathematics
- Chemistry
- Physics
- Biochemistry
- Bacteriology
- Food Science

Engineering Sciences: 18 Credits

- Transport Phenomena
- Momentum and Heat Transport
- Operation
- Thermodynamics
- Engineering Economics
- Material Properties
- Instrumentation

Food and Bioprocess Engineering Option: 36-42 Credits

- Food Engineering Operations
- Process Synthesis
- Design Capstone
- Technical Electives

More detailed information can be found on our website: bse.wisc.edu