Our graduates have been hired by:

- Anheuser Busch
- A.E. Staley Manufacturing Co.
- Anderson Consulting
- APV
- Archer Daniels Midland
- Aventine Renewable Energy, Inc.
- Cargill
- Cerestar USA
- Del Monte
- FMC Corporation
- Frito-Lay
- General Mills
- Kellogg’s
- Kraft Foods
- Lauhoff Grain Company
- Lipton Foods
- Nabisco
- Proctor & Gamble
- Protein Technologies International
- Purina Mills
- Quaker Oats
- Sigma Chemical
- TetraPak

Sound Interesting?

Contact:

Kent Rausch
Assistant Professor,
Food and Bioprocess Engineering
(217) 265-0697
krausch@uiuc.edu
Food & Bioprocess Engineering is for YOU if...

...You’re interested in designing bioprocesses that...

- Will help feed a growing global population
- Convert biological materials into useful foods, biofuels and biochemicals
- Create ingredients for healthy foods
- Will provide energy from renewable resources

...You want to learn Food & Bioprocess Engineering from:

- One of the top Departments and Engineering Colleges in the country
- Instructors who have industrial and real world experience
- Caring instructors and advisors who take a strong interest in students, their careers, and their success

...You’re interested in working with a range of materials that...

- Are biological and must be understood for successful design
- Are highly complex food systems that must be safely processed and packaged
- Must be of high quality and are supplied to food, pharmaceutical, and chemical process industries
- Originate from biological resources to be refined into biomaterials and biochemicals
- Are used in equipment and control systems and are compatible with biological materials

...You’re interested in a “hands-on” setting:

- Work on class design projects in a team environment and industrial settings.
- Emphasize “real world” problems our capstone design courses
- Interact with representatives from the food and bioprocess industry.
- Work with food materials that challenge your engineering skills.

Our Learning Environment is...

- Filled with hands-on experience in labs and learning demonstrations.
- Augmented with trips to nearby food processing facilities
- Enlivened with guest speakers from industry
- Enhanced by small class sizes (8-15)

You will be prepared for many exciting jobs with:

- Global food processing companies
- Food and beverage processors
- Ingredient suppliers for human and animal food processors
- Competitive salary

Graduate with a:

Bachelor of Science, College of Engineering, University of Illinois!

Current curriculum highlights:

- ABET accredited
- Fundamental Engineering courses and technical electives
- Food & Bioprocessing: 5 hr; Chemical Engineering: 15 hr; Microbiology: 8 hr; Food Science: 10 hr