

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 and Bioprocess Engineering

Engineering to Feed the World!

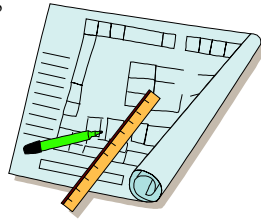


University of Illinois at Urbana-Champaign
Agricultural and Biological Engineering
www.age.uiuc.edu/fbe

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

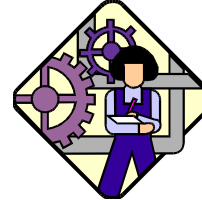


...You want to learn Food & Bioprocess Engineering from:

- ✎ 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**

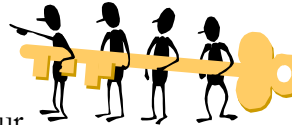
...You're interested in working with a range of materials that...

- ✎ 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