



Master of Engineering Studies in  
**Food Process Engineering**

Core courses	
CHEMMAT 771	Advanced Food Process Technology (15 points)
CHEMMAT 772	Advanced Food Process Engineering (15 points)
CHEMMAT 773	Food Process Systems Engineering (15 points)
Elective courses	
BIOSCI 741	Applied Microbiology and Biotechnology (15 points)
CHEMMAT 756	Food Process Engineering (15 points)
CHEMMAT 757	Engineering Biotechnology (15 points)
CHEMMAT 771	Advanced Food Process Technology (15 points)
CHEMMAT 772	Advanced Food Process Engineering (15 points)
CHEMMAT 773	Food Process Systems Engineering (15 points)
FOODSCI 703	Food Processing (15 points)
FOODSCI 706	Food Safety (15 points)
FOODSCI 707	Food Science (15 points)
FOODSCI 708	Advanced Food Science (15 points)
FOODSCI 709A and FOODSCI 709B	Selected Topics in Food Science and Technology (each 7.5 points)
FOODSCI 709	Selected Topics in Food Science and Technology (15 points)
Research portfolio (Research masters)	
CHEMMAT 776A and CHEMMAT 776B	Food Process Engineering Research Portfolio (30 points and 60 points) OR
CHEMMAT 777A and CHEMMAT 777B	Food Process Engineering Research Portfolio (each 45 points)
Research project (Taught masters)	
CHEMMAT 774A and CHEMMAT 774B	Food Process Engineering Research Project (15 points and 45 points) OR
CHEMMAT 775A and CHEMMAT 775B	Food Process Engineering Research Project (each 30 points)



**ENGINEERING**

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[www.engineering.auckland.ac.nz/uoa/mengst-food-process](http://www.engineering.auckland.ac.nz/uoa/mengst-food-process)



**ENGINEERING**



## Master of Engineering Studies in Food Process Engineering

The food industry is continuously expanding, offering a broad range of opportunities to those with the right technical, engineering, economic and business expertise to meet demands required by our growing population.

The University of Auckland's Faculty of Engineering offers a specialised masters programme in Food and Process Engineering for those seeking a career in one of the world's most stable industries. You'll emerge with well-rounded knowledge, as well as valuable insights into real-world applications from experienced academics and industry professionals.

Our graduates possess the technical, regulatory, ethical and business acumen needed to contribute towards improving profit margins, and increasing market shares in the industry. They are also adaptable – some pursue careers in universities and regulatory agencies. Graduates of the research masters programme can additionally opt to further their studies with a PhD.

The Master of Engineering Studies (MEngSt) in Food Process Engineering can be undertaken on either a full-time or part-time basis, and is available as both research and taught programmes:

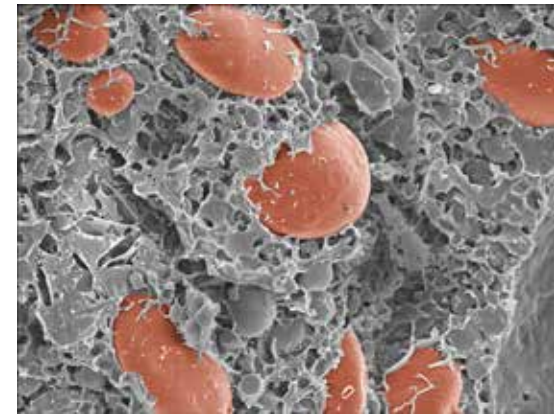
- **Master of Engineering Studies (MEngSt) in Food Process Engineering – Research (120 points)**  
The research-focused option requires you to complete 120 points from a combination of two taught courses and a research portfolio.
- **Master of Engineering Studies (MEngSt) in Food Process Engineering – Taught (120 points)**  
This is a primarily coursework-based option. You will complete 120 points from four courses and a small research project.

### Programme outline

Graduates of the MEngSt in Food Process Engineering will fulfil a demand for skills and knowledge identified by the food processing industry in New Zealand and abroad.

This programme includes visits to food processing plants, and aims to develop your abilities in essential industry and academic practises, including preparing reports. Graduates are expected to have the following attributes:

- An understanding of food process engineering, including food process technologies, mathematical models and systems
- The ability to apply theory and research in food process engineering to solve practical problems in food manufacturing – including product and process design – in innovative ways
- High levels of critical analysis, the ability to synthesize knowledge and problem solving skills
- Strong computer technology skills
- The capacity to make independent judgments, as well as work collaboratively in teams



*Electron microscope view of bread dough*

### Entry requirements

Candidates should have either a Bachelor of Engineering (Honours) at a level deemed satisfactory by the Dean of Engineering, or an approved bachelors degree with three years' worth of relevant work experience.

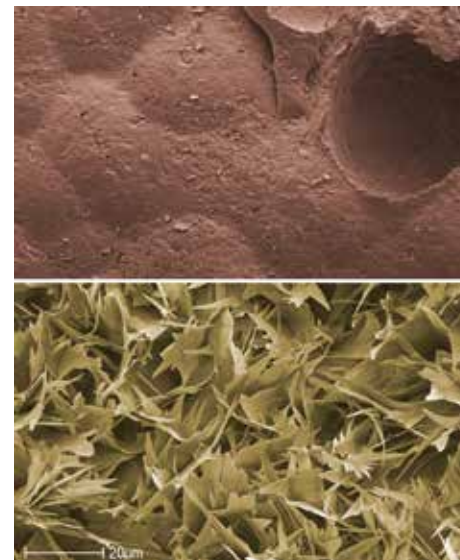
### Programme structure

#### Research masters

- 90 points from CHEMMAT 776 or 777
- 30 points from CHEMMAT 771-773

#### Taught masters

- 60 points from CHEMMAT 774 or 775
- 30 points from CHEMMAT 771, 772, 773
- 30 points from BIOSCI 741, CHEMMAT 756, 757, 771-773, FOODSCI 703, 706-709, or other approved courses



*Good chocolate/bloomed chocolate under electron microscope*