

How to apply

The entry requirements for the Master of Engineering Studies in Food Process Engineering is a BE(Hons) at a level deemed satisfactory by the Dean, or an approved bachelors degree and three years relevant work experience.

New to The University of Auckland

If you are new to The University of Auckland, submit the online Application for Admission at www.auckland.ac.nz/applynow

Returning to The University of Auckland

If you have previously been enrolled at The University of Auckland, submit your new application request on Student Services Online www.studentservices.auckland.ac.nz

Deadlines

Semester One admission - December of previous year

Semester Two admission - July of current year

Who to contact

The departmental postgraduate adviser can offer advice on potential supervisors and research subjects.
Email: postgrad-chemmats@auckland.ac.nz

For general enquiries contact:

Faculty of Engineering Student Centre
Email: foe-postgrad-admin@auckland.ac.nz
Phone: +64 9 373 7599 ext 86726

Course Convenor

Murat Balaban
Email: m.balaban@auckland.ac.nz

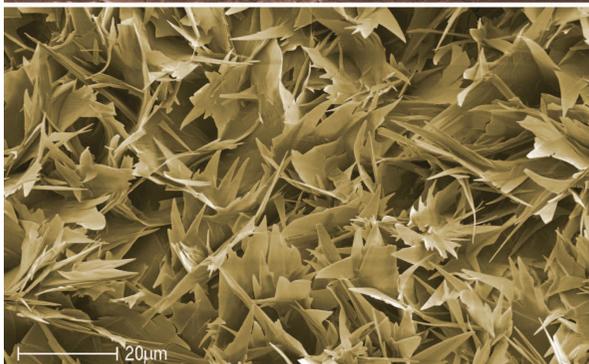
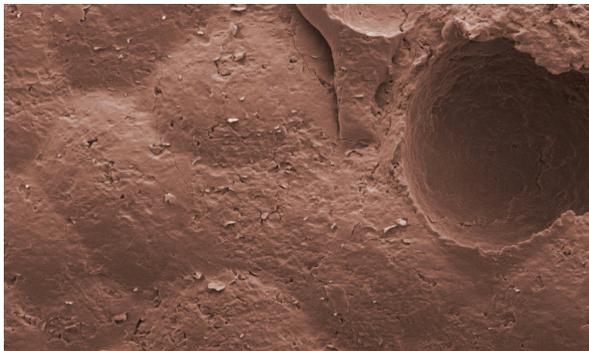
Post Graduate contacts

Mark Jones - Deputy Head Academic
Email: mark.jones@auckland.ac.nz

Michael Hodgson
Email: ma.hodgson@auckland.ac.nz

www.engineering.auckland.ac.nz/uoa/mengst-food-process/

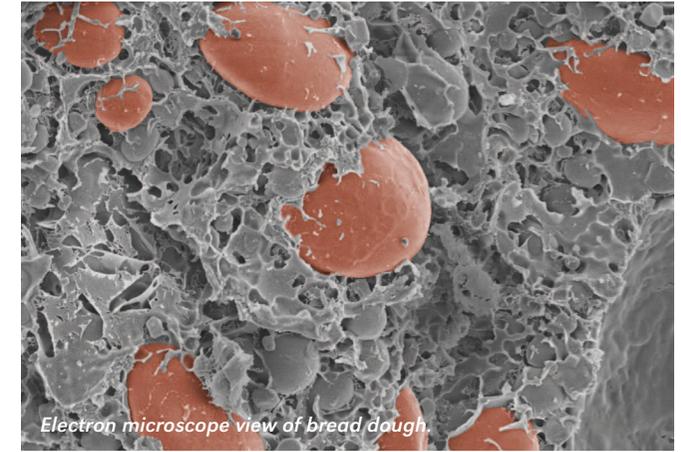
Master of Engineering Studies in Food Process Engineering



Good chocolate/bloomed chocolate under electron microscope



**Innovation
Excellence
Problem Solving**



Electron microscope view of bread dough.

Programme Overview

If you are interested in a career in the food industry, in one of the largest and most stable industries in the world, then the Master of Engineering Studies in Food Process Engineering could be for you.

Using engineering principles, Food Process Engineers develop, analyse and optimise operations, assisting in new product development and helping to improve food processing, nutrition composition, preservation and packaging.

With technical, regulatory, ethical and business knowledge, graduates of The Master of Engineering Studies in Food Process Engineering are well equipped to pursue careers in the food industry, where their work can help to improve profit margins and increase market share.

Who is the programme for?

This programme is for graduates in the fields of engineering, processing, food technology, or food science.

Employment opportunities

Graduates can pursue careers not only in the food industry, but in universities and regulatory agencies. The completion of the "Research Masters" programme can also lead to further studies for a Ph.D.

Course Structure

Research Masters	
Semester 1	Semester 2
Research portfolio 30 points	Research portfolio 60 points
Two core courses 30 points	

Or

Semester 1	Semester 2
Research portfolio 45 points	Research portfolio 45 points
One core course 15 points	One core course 15 points

Taught Masters	
Semester 1	Semester 2
Research project 30 points	Research project 30 points
Two core courses 30 points	Two elective courses 30 points

Or

Semester 1	Semester 2
Research project 15 points	Research project 45 points
Two core courses and one elective course 45 points	One elective course 15 points

Or

Semester 1	Semester 2
Research project 15 points	Research project 45 points
Two elective courses and one core course 45 points	One core course 15 points

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 Bio-technology (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 & B - Selected Topics in Food Science and Technology (15 points)

FOODSCI 713 - Food Regulations

*Other postgraduate-level courses may be approved at the discretion of the course convenor.