Master of Professional Studies (MPS) in Agriculture and Life Sciences specializing in

Food Engineering

The MPS degree specializing in Food Engineering is offered by the Field of Food Science and Technology, College of Agriculture and Life Sciences, Cornell University.

This degree emphasizes breadth of training via coursework rather than research experience. Working with a mentor at Cornell’s #1 rated Food Science and Technology program, students complete 30 credits of coursework, including a project report on a subject of interest. Food engineering students gain a thorough understanding of thermodynamics, reaction kinetics, and transport phenomena applied to food processes. Knowledge of computer programming, microprocessor applications, statistics, and engineering economics is encouraged. Courses are available in thermal processing and other unit operations, physical and engineering properties of foods, rheology, and food packaging.

For further information about an MPS specializing in Food Engineering visit our website at:

foodscience.cals.cornell.edu

Flexible Program Design

- Students work with an advisor from the food science and technology faculty to plan a class schedule and project unique to individual academic needs and career goals.
- Program length is flexible and students can begin in the Fall or Spring semester.
- MPS projects can be completed on Cornell’s Ithaca campus or the New York State Agricultural Experiment Station in Geneva.

Career Resources

- Opportunities to interact with Food Science Advisory Council industry representatives.
- Receive assistance with interview skills, resume writing, and finding internship or job opportunities through Cornell’s Career Development Office:
  cals.cornell.edu/academics/advising/career

About the MPS

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I came to Cornell with a chemical engineering degree. At Cornell I involved myself in diverse curricula which included a research based food engineering project, The Danisco product development team competition, and a variety of classes which helped me further improve my knowledge within food science. I am now currently working in Research & Development/Quality Control in a flavor manufacturing company. I urge everyone to make the most of this flexible food science program at Cornell and encourage students to do a research based MPS project.

Keya Shah, MPS ‘12