Food shortages and poor quality foods have been recurring problems in much of today's world. However, it is also true that most people on Earth are better fed with better food than ever before. Crops are healthier and food is fresher. Food engineers have made these advances possible. Food engineers will make even greater advances in improving the quality and preservation of our food and reducing hunger. So! **Want to be a part of the future?** Come and learn how to use innovative technology to process, package, preserve, and improve food products. Become a key player in the battle against hunger and malnutrition in the world. Prevent food from being wasted and the wasting of resources used to produce food. Ensure the safety of our food supply in the event of bioterrorism.

**Which companies have hired Food Engineers**
Food Engineers are employed by companies that need engineers with knowledge of food materials, process control, microbiology, and systems design. There are over **13,500 food companies** in the USA. The following list represents a few of the many food companies that typically hire Food Engineers:

- Frito-Lay, Hershey Foods, Kellogg, Cargill, Bristol-Myers- Squibb, Heinz, Anheuser-Busch, Nabisco, Beatrice, Coca-Cola, Nestle, Blue Bell, PepsiCo. Int., Borden, Kraft General Foods, Pillsbury, Campbell Soup, General Mills, Land O'Lakes, Procter and Gamble, ADM, Conagra, Anheuser-Bush, Dannon, Yoplait, Tyson, etc. Other opportunities exit among federal and international organizations: USDA, FDA, FAO, USAid.

**What are the changes of you getting a job?**
The employment prospects for Food Engineers are excellent. **The demand for Food Engineers is very high**, and is expected to continue at that level for the near future. Food Engineering graduates are in high demand. Placement of students pursuing Food Engineering into career positions is close to 100 percent. The demand for our students exceeds the number graduating. Graduates are in demand regionally, nationally, and internationally.

**The Food Engineer on the Job**
A food engineer's most important job is **to ensure food safety, supply, nutrition, and stability**. However, beyond these basics, food engineers continue to work to make food tastier, more convenient, and more appealing. One example is TetraPak™ juice boxes, which combine added convenience with improved product quality and stability. Another one is decaffeinated coffee, developed by food engineers using supercritical carbon dioxide process to remove caffeine from coffee. And, what about the ubiquitous microwave and microwavable food, not to mention freeze-dried and dehydrated foods, boil in a bag, and all the other forms of food packaging. All were developed by food engineers. What will tomorrow's foods be like? Ultimately, it depends on what consumers want. However, you can be sure that **food engineers will be working to make that food safe, more nutritious, convenient, and tastier.**

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