ENGINEERING FOR THE FOOD INDUSTRY

Find all the info you need at ilmondochetspetta.unipr.it

University of Parma
Via Università 12 - 43121 Parma
Tel. +39.0521.902111
www.unipr.it

URP - University Information office
urp@unipr.it
Numero Verde 800.90.40.84

WHY STUDY WITH US?
LET THE NUMBERS DO THE TALKING:

800 professors and researchers
31 students from Italy and all over the world
96 courses to choose from
100% grants for those entitled

THE UNIVERSITY OF PARMA
The world awaits
WHAT ARE YOU GOING TO LEARN?

PRIMO ANNO

- HEAT AND MASS TRANSFER IN FOOD PROCESSING 9
- FOOD SCIENCE AND TECHNOLOGY 6
- FOOD INDUSTRY SYSTEMS 6
- FOOD HYGIENE AND MICROBIOLOGY (MOD I) 6
- FOOD HYGIENE AND MICROBIOLOGY (MOD II) 6
- FOOD HYGIENE AND MICROBIOLOGY (MOD III) 6
- FREE CHOICE EXAMS 12
- METALLING MATERIALS FOR FOOD INDUSTRY 6
- FLUID MACHINERY FOR FOOD INDUSTRY 6

SECONDO ANNO

- FOOD PACKAGING MATERIALS AND TECHNOLOGY (MOD I) 6
- MECHANICAL AUTOMATION OF FOOD PROCESSING 12
- FOOD PACKAGING MATERIALS AND TECHNOLOGY (MOD II) 3
- FOOD MACHINERY DESIGN 6
- DIGITAL TWIN IN FOOD INDUSTRY 6
- DISEGNI DI IMPRESE 3
- STAGE/INTERNSHIP 6
- ITALIAN LANGUAGE EXAM 6

WHAT TO EXPECT UPON GRADUATION

As a graduate in Engineering for the Food Industry, occupational choices include mechanical and electro-mechanical engineering, the production and conversion of energy, plant engineering, automation and robotics, companies specialized in the production, installation, testing and maintenance of machinery.

Main responsibilities typically include management of food production, machine and systems design for the food industry, management and planning for food production, management of complex systems, project management for food plant contracts, sale assistance for complex food production systems and quality control of food packaging.

WHY PARMA?

This Master’s Degree in mechanical engineering was created to assimilate the best that the peculiarities of the sector have to offer - that is, for the food industry which unites aspects of many different disciplines. Rarely can these specialties and peculiarities be found together within any of the currently available mechanical engineering courses. Technological developments within the food industry make it necessary for metalwork and plant engineering companies to organize specialized training courses or propose Master’s courses to make up for lackings within the sectors of technology, microbiology and food chemistry. This course offers the chance to gain a global vision of the food industry and will allow graduates to find positions right in the heartlands of this sector. 100% of graduates find work within a year of completing this course (Employment data from ISTAT - Forze di lavoro – AlmaLaurea).

This figure is even better than the national average for mechanical engineers (73.7%).

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Double degree course established with New Jersey Institute of Technology

GENERAL INFORMATION

ORIENTATION
PROF. GIUSEPPE VIGNALI giuseppe.vignali@unipr.it
PROF. ANDREA VOLPI andrea.volpi@unipr.it

ADMISSION
Free admission with minimum 85/110 grade or equivalent

DEPARTMENT
Engineering and Architecture - dia.unipr.it
Parco Area delle Scienze, 181/A - Campus Universitario

TYPE AND DURATION
2-year Master’s Degree

Degree Class
LM-33 Master’s Degree in Mechanical Engineering

COURSE SITE
cdlm-iimia.unipr.it