



**THE UNIVERSITY OF PARMA**  
The world awaits

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

800   
professors and  
researchers

31k   
students from Italy and  
all over the world

96   
courses to  
choose from

100%   
grants for  
those entitled

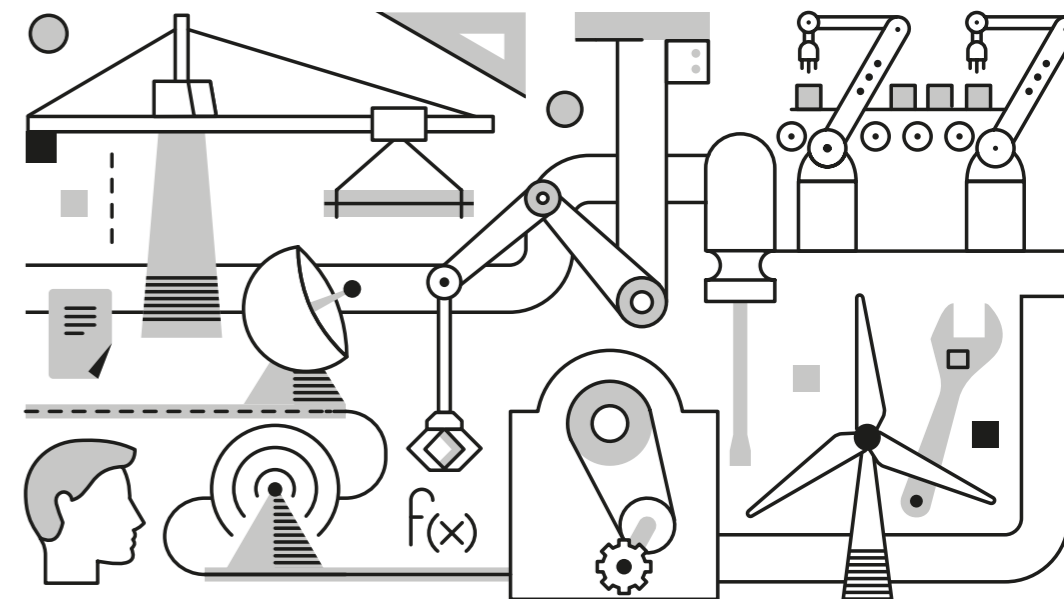
ACADEMIC YEAR 2021/2022

Edizione marzo 2021

TWO-YEAR SECOND-CYCLE DEGREE

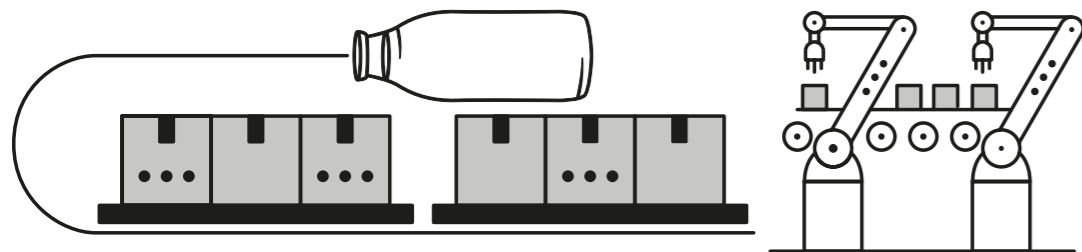


# ENGINEERING FOR THE FOOD INDUSTRY



# ENGINEERING FOR THE FOOD INDUSTRY

Double degree course established with New Jersey Institute of Technology



## 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%).

## WHAT ARE YOU GOING TO LEARN?

### PRIMO ANNO

- HEAT AND MASS TRANSFER IN FOOD PROCESSING (MOD.I)	9	- FOOD SCIENCE AND TECHNOLOGY	6
- FOOD HYGIENE AND MICROBIOLOGY (MOD.II)	6	- FOOD INDUSTRY SYSTEMS	9
- FOOD HYGIENE AND MICROBIOLOGY (MOD.III)	6	- UTILITY PLANTS DESIGN	9
- METALLING MATERIALS FOR FOOD INDUSTRY	6		
- FREE CHOICE EXAMS	12		
- 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	- FINAL EXAMINATIONS	9
- STAGE/INTERNSHIP		+ ITALIAN LANGUAGE EXAM	6

### INSEGNAMENTI A SCELTA

#### PRIMO SEMESTRE

- ADVANCED AND PREDICTED FOOD MICROBIOLOGY	6
- ADVANCED FOOD TECHNOLOGY AND FOOD PROCESS	6
- APPLIED ACOUSTICS	6
- PROJECT MANAGEMENT	6

#### SECONDO SEMESTRE

- MITIGATION OF RISK IN FOOD PRODUCTION	6
- FOOD LAW AND INTERNATIONAL POLICIES	6
- INTERNET OF THINGS	6
- ATTIVITÀ DI COMPLETAMENTO ERASMUS	6

### CFU

### CFU

### CFU

## 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.

## 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**