Tecnológico de Monterrey

IAL

B.S. in Food Engineering

Create the future of food.

Why study this program at Tec?

Food Engineers play a key role in developing innovative solutions that shape how the world produces, transforms, and consumes food.

From the beginning, you prepare to generate real impact in a vital and fast-growing industry by integrating advanced technologies, alternative ingredients, and sustainable processes. Here, you learn to design products and processes that feed the present... and the future.

Is this your path?

If the food industry, process engineering, and innovation excite you — and you want to contribute to sustainable development and human well-being — this could be your path.

IAL at Tec is your platform to make it happen!



What makes this program unique at Tec

- The only process engineering degree specialized in food.
- Nationally and internationally accredited program, recognized by the IFT.
- High-impact research centers and real-world projects integrated into your coursework.
- International study opportunities at universities such as Berkeley, TU Wien, AgroParisTech, and Melbourne.



A wide field of professional opportunities

Food and beverage industries, health and nutrition, agriculture and post-harvest, logistics, regulatory agencies, entrepreneurship, consulting, and applied research.



Skills you'll develop

- You'll design innovative food products.
- You'll develop sustainable transformation and preservation processes.
- You'll establish quality and safety programs aligned with regulations.
- You'll lead projects with social responsibility and a global perspective.

Imagine this:

Creating a highly efficient plant-based protein, developing a system that preserves food without refrigeration, or leading the innovation team at a global food company.

At Tec, that future starts today.

Be part of something bigger

- The only program in Mexico recognized by the IFT (Institute of Food Technologists)
- International study opportunities in over 10 countries
- Faculty with global leadership in food research
- Check which campuses offer this program at tec.mx

The voices of those already making an impact

- **Franco Zannie Herrerías** -Commercial Specialist en Nestlé.
- **Andrea Gómez Maqueo** - R&D Nutrition Science Manager en ASEAN, Singapur.
- **Joaquín Tirado Escobosa** - Product and Platform Global Director en Sigma.

A glimpse of how our community creates real impact.

Design real solutions. Feed the world.

Take the first step toward engineering that transforms.

Tecnológico de Monterrey

Curriculum
B.S. in Food Engineering

SEMESTER 1
- Elective Course Mathematics and Science
- Differential and Integral Calculus
- Biology and Sustainability
- Algorithmic Thinking
- Innovative Perspectives in Engineering
- The Laws of Motion and Conservation
- Tec Week: Induction to the Social Service
- Tec Week Elective I

SEMESTER 2
- Elective Course Humanities and Fine Arts
- Multivariable Calculus
- Linear Algebra
- Chemistry Fundamentals
- Exploration Topic
- Statistics and Data Handling
- Fundamentals of Thermodynamics
- Foreign Language
- Tec Week Elective II
- Tec Week Elective III

SEMESTER 3
- Elective Course Social and Behavioral Sciences
- Fundamentals of Microbiology and Cell Biology
- Fundamentals of Organic Compounds
- Biomolecules and Metabolism
- Fundamentals of Differential Equations
- Numerical Analysis in Process Engineering
- Mass and Energy Balances
- Tec Week Elective IV
- Tec Week Elective V

SEMESTER 4
- Elective Course Leadership, Entrepreneurship and Innovation
- Physical Chemistry of Foods
- Food Chemistry
- Food analysis
- Experimental Design and Analysis in Bioprocesses
- Food Processing
- Practical Aspects of Food Characterization
- Disciplinary Tec week
- Tec Week Elective VI

SEMESTER 5
- Elective Course Ethics and Citizenship
- Transport Phenomena in Bioprocess
- Sensory Evaluation
- Principles for the Development of Functional Foods
- Food Product Design
- Engineering of Thermal and Nonthermal Processes
- Tec Week: Professional Life Planning
- Tec Week Elective VII

SEMESTER 6
- Sustainable Food Systems
- Project Management
- Applied Engineering Economics
- Food Safety
- Food Transformation and Preservation
- Process Management and Quality Assurance
- Tec Week Elective VIII
- Tec Week Elective IX

SEMESTER 7
TEC SEMESTER

You'll be able to customize your career through:
- Concentrations
- Internships
- International experience
- Elective training units

- Tec Week Elective X
- Tec Week Elective XI

SEMESTER 8
- Elective Multidisciplinary Professional
- Process Design for the Food Industry
- Tec Week: Strategies and Guides for the Final Degree Exam
- Tec Week Elective XII

● You'll be able to customize your learning experience by choosing from the different available options.

*The curriculum may vary. Contact an admissions advisor or visit **tec.mx** for more information.

Want more info?

Scan this QR to know more about this program.
tec.mx/ial

Your future in FOOD ENGINEERING starts here.

WHY NOT?

RVOE: DEC-520912