

Master of Engineering (MEng) – Course Requirements

Food Processing in Engineering (FP)

CORE COURSES		
(SELECT 1 FROM EACH CATEGORY – FN COURSES ARE ALL TAUGHT AT BRESCIA COLLEGE)		
Category 1: CBE 9460 – Fundamentals of Food Process Engineering		
Category 2: CBE 9115 – Fundamentals of Heat & Mass Transfer; OR CBE 9350 – Physical Principles of Environmental Engineering		
Category 3: FN 9342 – Food Science; OR FN 9430 – Food Analysis		
PROFESSIONAL ENGINEERING COURSES		
SELECT 1 ELI AND 1 FN COURSE ONLY (ELI TAUGHT IN SUMMER TERM ONLY, FN NOT TAUGHT IN SUMMER)		
See John M. Thompson Centre for Engineering Leadership and Innovation website for list of all ELI courses. Any ELI course is acceptable for the MEng program.		
https://www.eng.uwo.ca/tc/graduate/MEng-courses.html		
FN 9111 – Food and Nutritional Policies and Regulations	FN 9410 – Global Policies in Food Safety	
ELECTIVE COURSES		
CBE 9110 – Chemical Kinetics & Catalysis (Non-Eng Bkgnd)	CBE 9112 – Design & Analysis Principles (Non-Eng. Bkgnd)	CBE 9115 – Fundamentals of Heat & Mass Transfer
CBE 9150 - Advanced Chemical Engineering Thermodynamics	CBE 9155 – Advanced Fluid Mechanics	CBE 9132 – Energy & Fuel Production Systems
CBE 9160 - Transport Processes	CBE 9170 - Mathematical Methods in Engineering	CBE 9180 - Instrumental Methods of Analysis
CBE 9190 - Statistical Process Analysis	CBE 9211 - Fundamentals of Biochemical Eng.	CBE 9241 - Nano-biotechnology
CBE 9250 - Advanced Biomaterials Engineering	CBE 9260 - Advanced Bioengineering and Biotechnology	CBE 9263 - Biosensors: Principles and Applications
CBE 9312 - Air Pollution Control	CBE 9334 - Green Fuels and Chemicals	CBE 9350 - Physical Principles of Environmental Engineering
CBE 9417 - Industrial Catalysis	CBE 9424 - Computer Process Control	CBE 9450 - Advanced Chemical Reaction Engineering
CBE 9456 – Critical Review of Global Energy	CBE 9461 - Advanced Process Control	CBE 9544 - Pharmaceutical Manufacturing Processes
CBE 9550 - Advanced Particle and Fluidization Engineering	CBE 9561 - Adv. High Velocity Fluidization	
FN 9420 – Sensory Evaluation of Food	FN 9440 – Current Issues in Food Science and Technology	
NOTES		
<ol style="list-style-type: none"> 1. Graduate courses from other disciplines in the Faculties of Engineering may be taken as technical electives subject to the approval of the Associate-Chair, MEng. 2. If a core course is not currently being offered, it will be replaced by another course subject to the program director approval. 3. Where a student graduated from the Brescia College Food & Nutrition Undergraduate degree, courses taken in UG will not be credited towards the MEng. Alternate courses will need to be selected to avoid duplication of content. You may discuss this with the graduate coordinator or Associate-Chair, MEng. 		