



The Campus

The University of Salerno (www.unisa.it), in the modern headquarters of Fisciano, is structured according to the Anglo-Saxon style of the campus combining in a single site all that is necessary to the life of a community. The university is, in fact, made up not only by the administrative, teaching and research activities, but also includes an "archipelago" of services ranging from one of the largest "open shelf" libraries in Italy to sports facilities (semi-Olympic pool, tennis and soccer courts, jogging and cycling trails, gyms), cafes, the canteen, the university residences. In addition, within the campus it is possible to find a bank, a post office, a station of the State Police, a Medical Presidium (dentist, dermatologist, gynaecologist, ophthalmologist, otolaryngologist), a bus-terminal, a university chapel. A free shuttle ease the movements inside the citadel. This structural organization of the University of Salerno not only offers numerous opportunities for cultural and recreational activities, open to all members, but also allows to the students an optimal organization of the day and promotes mobility and knowledge exchanges between different cultural areas.



ADIC

Area Didattica Ingegneria Chimica

Facoltà di Ingegneria
Area Didattica di Ingegneria Chimica

ADIC

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UNIVERSITÀ DEGLI STUDI DI SALERNO

Master Degree in Food
Engineering at the
University of Salerno

Academic Year 2011-2012

*Invest your talent in science and
technology*



Area Didattica di Ingegneria Chimica
ADIC

www.adic.unisa.it/foodIm

Master Degree in Food Engineering University of Salerno

The Master Programme in Food Engineering aims at the formation of a technician with high scientific knowledge and full competence on processes of food industry. The curriculum in Food Engineering includes contents providing methodological instruments of engineering, as well as the bases of scientific methodologies allowing the food engineer fruitful interaction with other professionals of the food production environment, such as food chemists, microbiologists and food technologists. The food engineer has also sufficient knowledge of food processes and products and is able to apply typical engineering methodologies to the design and operation of food processing plants.

Employment opportunities

Food production, including dairy products, canning food, pasta, oil, beverages, wine. Cold chain for storage and transport of frozen foods. Production of food industry machinery. Food packaging. Production, handling and transport of flours. Food safety applications. Food distribution and commerce on the selection of products, the evaluation of the congruence of prices, the certification of product quality process.

Admission

To access the Master Programme in Food Engineering the candidate has to prove a bachelor level qualification in Chemical Engineering or Food Engineering curriculum or any other bachelor degree in engineering or in scientific fields with appropriate bases of mathematics, chemistry, thermodynamics, transport phenomena, and unit operations. The adequate preparation of candidates will be verified by bachelor grade analysis and, if required, by testing/interviewing the candidates (details at http://www.adic.unisa.it/foodprog/how_to).

Fees

Master fees depend on the family income, however, for foreign students are below 800 Euros per year. In particular fees are below 500 Euro for students coming from poor countries (BISU)(details at <http://www.adic.unisa.it/foodprog/fees>).

Grants and housing

Grants are available from ADISU, our sponsors, the regional authority on the right to education, the Ministry of Foreign Affairs (MAE), the Ministry for Economic Development (details at <http://www.adic.unisa.it/foodprog/scholarships>).

ADISU provides also for students housing at convenient rates.

Sponsors

Our sponsors in the academic year 2010-2011 where:

Fondazione Cassa di Risparmio Salernitana
<http://www.fondazionekarisal.it>

Alfonso Sellitto S.p.A., Mercato San Severino (SA)
<http://www.sellittospa.it>

Ordine degli Ingegneri della Provincia di Salerno
<http://www.ordineingsa.it>

The programme

<i>I sem (fall)</i>	ECU
Advanced mathematics	9
Economy and business organization	6
Waste water treatment in process industries	6
Food process technology - Transformation processes	6
<i>II sem (spring)</i>	
Food process technology - Quality assurance	6
Rheology and transport phenomena in food processes	9
Food packaging	6
Optional courses	12
<i>III sem (fall)</i>	
Advances in unit operations	9
Biochemical reactors	6
Mathematical modeling of processes in food industries	6
Food process design	6
Refrigeration cycles	3
<i>IV sem (spring)</i>	
Optional courses	6
Laboratory or industrial training	6
Thesis project	18
Total Credits	120

Optional courses	ECU
Innovation in unit operations	6
Powder technology	6
Process plant design	6
Modeling and control for process industries	6
Safety and environment protection in chemical processes	6

Education and research

The Educational Programme includes hands-on lab activities and research training in thesis project which take place in the laboratories of the Department of Industrial Engineering and of ProdAl Scarl. Students have the chance to operate side by side with researchers working in research projects of significant national and international interest. This promotes contacts with actors outside the university which may offer professional opportunities.

The Department of Industrial Engineering (www.diin.unisa.it)

Among the others, the Department of Industrial Engineering (DIIN), includes research in the areas that characterize education in Food Engineering and in Chemical Engineering. The cutting-edge themes in this area of research are framed within the following lines:

- Bio-technology, pharmaceutical and biomedical technologies
- Energy, Environment and Safety
- Super Critical Fluids
- Plastics
- Materials for applications in aerospace and construction
- Nanomaterials
- Innovative processes and systems in the food industry
- New systems of packaging and food preservation
- Powder technologies

These research activities are carried out in 16 different laboratories hosting a number of different modern instruments, for the analysis and the physical characterization of materials, and of innovative plants at laboratory and pilot scale, for a total laboratory surface over 2000 m². Research results put the Department in a prominent position within the University in terms of scientific productivity and of attraction of resources and have visibility at the national and international level.

ProdAl Scarl

(www.prodalricerche.it)

ProdAl Scarl is a research centre for the technology transfer to the enterprises operating in the AgriFood production, particularly SMEs. ProdAl is a budding of a regional project promoting the aggregation of the regional academic staff on strategic themes. In fact, ProdAl draws on the contributions of research groups operating within all its member-institutions: the University of Salerno, the University of Naples "Federico II", the Second University of Naples, the University of Naples "Parthenope", the University of Sannio, the Italian National Research Council and the Experimental Station for Food Preservation Industry – Angri. ProdAl operates by integrating the multidisciplinary capabilities of human resources to support the agri-food enterprises through the industrial chain. It is lead by Professors researching at the Department of Industrial Engineering at the University of Salerno.

ProdAl has its own premises within the University Campus and operates its own laboratories of chemical and physical characterization and of microbiology, where more than 10 complex units are located. It hosts 5 pilot scale plants and 8 laboratory scale plants for technology innovation and transfer to the agri-food industries. The total extension of the premises is larger than 3000 m².