

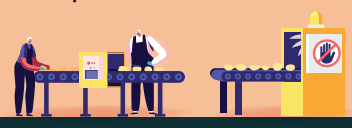
FOOD ENGINEERING

Is it for you?

DID YOU KNOW THAT...

The air in a bag of chips is only composed of **78%** nitrogen, an insulating material that keeps the chips fresh and crispy.

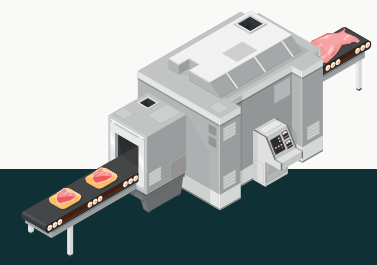
The air protects the chips from changes in pressure. NASA once brought bags of chips without air in them into space and the pressure caused the bags to explode.



Are you considered a foodie?



Do you dream of ice cream that doesn't melt in the sun?



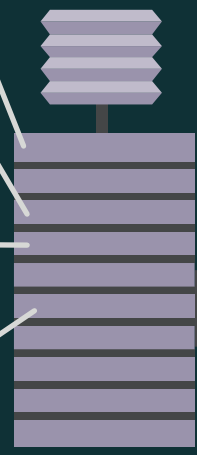
WHAT DO THESE ENGINEERS DO?

Conduct research aimed at developing or improving processes, reactions and food ingredients.

Participate in activities such as research, fine-tuning and developing new products or new industrial processes.

Design and test food processing facilities and material and related processes.

Set up and manage quality control programs, optimization procedures and control strategies to ensure uniformity and compliance with the standards.

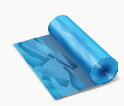


WHERE DO THESE ENGINEERS WORK?

- Consulting engineering firms
- Manufacturing companies
- Service trade and industries
- Food and beverage industry
- Testing and analytical laboratory services

QUEBEC FOOD ENGINEERING AT THE HEART OF INNOVATION

Recyclable polyethylene film
Significantly reducing the ecological footprint of packaging in the food sector.



AVERAGE SALARY
\$107,570
© Genium360, Compensation Survey of Engineering Employees and Graduates in Québec, 2022

PLACE FOR YOU.
ing.
Ordre des Ingénieurs du Québec



Bachelor's degree in food engineering
4 years



ENDLESS OPPORTUNITIES IN ENGINEERING!
Learn more about food engineering and other kinds of engineering