Curriculum 2017 V.1 Approved

Programme: MTEMP006 Master of Engineering

Major: T299 ME Biosystems & Food Engineering FT

Programme Coordinator: Dr Pat Grace

	Semester 1, Year 1	Credits		Semester 2, Year 1	Credits
BSEN30230	Unit Operations in Bioprocess Eng	5	BSEN40230	ME Professional Work Experience or Equivalent	30
	Credits from the module lists below:	25			
	SEMESTER CREDIT TOTALS	30		SEMESTER CREDIT TOTALS	30
	Semester 1, Year 2	Credits		Semester 2, Year 2	Credits
BSEN40220	ME Biosystems Engineering Thesis (part 1)*	10	BSEN40220	ME Biosystems Engineering Thesis (part 2)*	10
BSEN40410	Food Chain Integrity	5		Professional Engineering (Management)	5
MEEN40560	Research Skills and Techniques	5	BSEN30320	Food Process Engineering	5
			BSEN30060	Quantitative Risk Assessment	5
	Approx 10 credits from the module lists below*	10		Approx 5 credits from the module lists below*	5
	SEMESTER CREDIT TOTALS	30		SEMESTER CREDIT TOTALS	30
Core Modules			Core Module (if not taken)		
BSEN40440	Food Refrigeration Engineering	5	MEEN30140	Professional Engineering (Finance)	5
Core Modules (if not taken)			Optional Modules		
BSEN30010	Bioprocess Engineering Principles	5	BSEN30030	Air Pollution	5
BSEN30190	Power and Machinery Systems I	5	BSEN30220	Soil Engineering	5
MEEN30100	Engineering Thermodynamics II	5	BSEN30310	The Bioeconomy	5
Optional Modules			BSEN30020	Buildings and Environment	5
BSEN30170	Agricultural Power and Machinery	5		LCA Applications	5
BSEN30240	Waste Management	5	BSEN40210	Green Technology Project	5
BSEN30280	Environmental Engineering	5	BSEN40250	Global Cold Chain Safety	5
BSEN30360	Life Cycle Assessment	5	BSEN40460	Research and Teaching Methods	5
BSEN40320	Waste to Energy Processes	10			
CVEN40390	Innovation Leadership	5			
CVEN30040	Design of Structures	5			

^{*} Students may wish to split up the thesis workload and the options workload differently over the semesters.