



University College Dublin  
Ireland's Global University



## ME MANAGEMENT (FOOD ENGINEERING) (TWO YEARS PART TIME)

The production and manufacture of food and drink products is Ireland's most important indigenous industry with an annual turnover approaching €24 billion. Almost 50,000 people are directly employed in the food and drink sector with a further 60,000 employed indirectly in all regions of the country. With an ever increasing and diverse population in Ireland, the volumes and diversity of the food and drink consumed has also changed, and presented new challenges in terms of increased production and quality management. As a consequence there is also increased industry emphasis on ensuring a highly trained and

motivated work force to manage this expansion. This programme is aimed at professional engineering, science and technology candidates who wish to develop their knowledge around the scientific and technological aspects of food manufacturing/processing with an understanding of the underlying management issues. This Programme will be of particular interest to people who may currently be in a production or technical role but who wish to advance to a more senior management role and progress their careers as engineers or managers in the food and beverage industries.

### FACILITIES AND RESOURCES

This programme is a collaboration between two Engineering Schools (School of Biosystems and Food Engineering; School of Mechanical and Materials Engineering) with additional input from the UCD School of Business. The programme draws upon the combined professional expertise and resources of each school. The School of Biosystems & Food Engineering has recently invested in excess of €1 million in state-of-the-art facilities research infrastructure and equipment.

### WHY STUDY AT UCD?



#### Tradition

Established 1854, with 160 years of teaching and research excellence



#### Global profile

UCD is ranked in the top 1% of higher education institutions worldwide



#### Global community

Over 8,500 international students from over 130 countries study at UCD



#### Global careers

Degrees with high employability; dedicated careers support; two-year stay-back visa (for non-EU students)



#### Safety

Modern parkland campus with 24-hour security, minutes from Dublin city centre

## COURSE CONTENT AND STRUCTURE

**90 credits**  
taught masters

**60 credits**  
taught modules

**30 credits**  
research project

The programme is delivered over four academic semesters (2 academic years part-time) with lectures predominately taking place on Friday afternoons and Saturday mornings. The first year has a focus on advanced food engineering concepts and management practice while year two will build on this experience using more advanced thinking and concepts to develop innovation and entrepreneurship skills.

#### Core modules include:

- Unit Operations in Bioprocessing
- Human Resource Management
- Operations Management
- Advanced Food Process Engineering
- Quantitative Risk Assessment
- Project management
- Quality management
- Decision Analysis
- Design & Innovation
- Corporate Entrepreneurship
- Business Systems Design





## CAREER OPPORTUNITIES

The programme represents an opportunity for those who have previous experience, or are already employed, in the food and drinks industry and wish to enhance their analytic skills while acquiring new skills in business management. The programme will be of particular interest to people who may currently be in a production or technical role but who wish to fast track their careers into a more senior management role or advance their careers as engineers or managers in the food and beverage industries.



### APPLY NOW

This programme receives significant interest so please apply early online at [www.ucd.ie/apply](http://www.ucd.ie/apply)

### PROGRAMME DIRECTOR

#### Prof. Enda Cummins

This is a new part-time programme combining established core strengths in food engineering and management within the College of Engineering and Architecture. This programme provides a unique part-time option for candidates wanting to enhance their knowledge in the food engineering area while developing new business knowledge and management skills. The programme provides a deep understanding of the world of food engineering management and will enhance job and career progression opportunities in the food and beverage industries. A combination of taught modules and project activities led by experienced academic leaders ensures a unique and balanced experience.

### ENTRY REQUIREMENTS

- An honours undergraduate degree (NFQ level 8) with a minimum upper second class honours or international equivalence in a relevant Engineering, Science or cognitive technology degree programme.
- Applicants whose first language is not English must also demonstrate English language proficiency of IELTS 6.5 (no band less than 6.0 in each element), or equivalent.
- Participants should have a minimum of five years relevant professional experience. However, all applicants will be assessed on a case-by-case basis so that in certain exceptional cases applicants who do not have the relevant qualification may be considered.

### RELATED MASTERS PROGRAMMES OF INTEREST

- MEngSc Food Engineering full-time
- Masters of Engineering Management (MEM) part-time

### FEES

Fee information is available [www.ucd.ie/fees](http://www.ucd.ie/fees)

### CONTACT US

Katie O'Neill, Marketing Manager, E: [katie.oneill@ucd.ie](mailto:katie.oneill@ucd.ie) T: +353 1 716 1781

Enda Cummins, Programme Director, E: [enda.cummins@ucd.ie](mailto:enda.cummins@ucd.ie) T: +353 1 716 7476