

ME Management (Food Engineering)

Two Years Part Time



Introduction

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 understanding of 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.

Course Highlight

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.

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

Why study at UCD?



Graduate education

12,800 graduate students; 17% graduate research students; structured



Graduate Employability

Ranked no.1 in Ireland in QS Graduate Employability ranking



Global community

9,500 international students and a 300,000 alumni network across 165 countries



Global careers

Dedicated careers support; 2-year stayback visa to work in Ireland





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.

Applicant Profile

- Applicants must hold 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.
- Applicants 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.

Tuition Fees

Tuition fee information is available on www.ucd.ie/fees

Related Masters Programmes of Interest

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

Programme Director

Professor Enda Cummins



This is a new part-time programme combining established core strengths in food engineering and management within College of Engineering 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 experienced academic leaders ensures a unique and balanced experience.

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