

INTERNSHIP

Our industrial internship partners:



STUDENT ACTIVITIES



INTERNATIONAL TRACK ADMISSION

For the International Track, prospective students can apply through ITB International Undergraduate Program.

ITB International Undergraduate Program aims to provide each student with an academic experience of international quality. All students must do a minimum of 1 semester of outbound exchange at their own expense to various ITB partner universities abroad. As a result, they will get the best learning experience at world-class universities and build a global network that can provide significant benefits upon graduation.

All academic activities in the International Track program are merged with the regular class and shall be conducted in Indonesian and/or English. For more information:

admission.itb.ac.id/home/international/undergraduate



FOOD ENGINEERING STUDY PROGRAM

CONTACTS

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PROFILE

Food engineering is an engineering discipline that deals with the physical, chemical, & biological **processing of food ingredients** into efficient factory-scale food ingredients or products.

ITB Food Engineering study program was established as the **first Food Engineering study program** in Indonesia to answer the needs of the food industry for engineering graduates who are able to design new processes and technologies to process food in a sustainable manner and improve existing food production processes to become more efficient.

In 2022, the Food Engineering Program of ITB has been accredited "**Unggul**" by BAN-PT.



LECTURES

All lectures are held at the ITB Jatinangor Campus, supported by complete facilities and competent lecturers who are experts in their fields. Lectures are not only limited to theory in the classroom, but also present **industry practitioners** and are equipped with **hands-on practice** through various practicums and internships in the food industry.

Practical activities are supported by various **state-of-the-art laboratory facilities**, such as FT-NIR, Texture Analyzer, HPLC, etc. The Food Engineering Study Program also has an **Educational Food Factory Laboratory** facility, which is a fermented cassava flour production facility with a capacity of 1 ton / day.

COURSES

The curriculum is designed so that graduates of the Bachelor of Food Engineering can become experts in the field of food processing to overcome various food problems in Indonesia by utilizing domestic natural resources.

The curriculum includes 144 credits, distributed over 8 semesters or 4 years, following the 2024 curriculum.

- First semester: Preparatory Stage Together with the study of basic sciences such as Physics, Chemistry, and Mathematics.
- Second to sixth semester: Basic Sciences of Engineering and Food
 - Thermodynamics, Mass and Energy Balance, Food Chemistry, Food Microbiology and Fermentation, Extraction Techniques
 - Food Engineering Unit of Operation, Additive Technology, Hydrocolloid Technology, Food Packaging
- Fourth year: Project-based application lectures (real case studies) and final project.
 - Practical Work (Internship), Food Product Design, Food Factory Design, Research

OUR PARTNER UNIVERSITIES

Mahidol University (Thailand), Chulalongkorn University (Thailand), National Chung Hsing University (Taiwan), Michigan State University (USA)



INTERNATIONAL TRACK

ITB's Food Engineering program offers international track. Through the international track, students have the opportunity to spend a **semester** as an **exchange student at a partner university**.

Some of the benefits of following the international track of ITB's food engineering program:

- Personal development: Living and studying abroad can help students develop independence, resiliency and adaptability.
- Understanding different cultures
- Mastery of a foreign language
- Global understanding
- International career opportunities
- Increased access to academic resources
- Experience of living abroad

