

IAG at Tec

National and international accreditations
Unique equipment for food development and preservation

• Work experience

Strategic partners

- Bayer Crop Science
 - Alpura
 - DeLaval
 - Seminis
 - Harris Moran
 - CNH
- Holstein de México
- Clause Vegetable Seeds
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- Koppert Biological Systems
 - Grupo Nutec
 - Agroindustrias del Norte
 - INIFAP

Study abroad

- Purdue University
- Universidad de Almería
- California State University
- Pontificia Universidad Católica de Chile
 - Texas A&M University
- Institut Supérieur de Biotechnologies de Paris



 Newly created, innovative undergraduate degree, aimed at capitalizing opportunities and addressing, based on sustainability criteria, current and future food production issues.

- Need to produce more food with fewer resources in a changing environment.
 - Food production that integrates elements of productivity, business, high technology and environmental protection.

Specialize

- Development of Sustainable Technologies for Food Preservation and Transformation
- Food Biotechnology
- Nutrigenomics for Personalized Food Design

Your future

- Preservation of fresh foods and production of processed foods
- Innovation and development of beverages and food products
- Quality assurance and production line supervision
- Design of food safety systems
- Logistics and sales management in food, beverage and additive processing companies; companies that design and build packing and packaging systems
- Food engineering consulting
- Research centers

Did you know that... at Tec de

Monterrey, the degree programs focused on food production have a high rate of employability and facilitate your professional development in an array of options? And that our graduates work in food production in national and global export firms, and create food production companies through intelligent and sustainable production systems?

