

## Bachelor's Degree in Agroindustrial Engineering

An agroindustrial engineer is a professional with scientific and technological knowledge and abilities that allow him to produce, plan, manage, research, innovate and trade agricultural products in a regional, national or international level, with a critical and proactive attitude to face the problems that the society may present.

An agroindustrial engineer learns to:



Apply quality assurance systems that allow companies to be competitive and get in the national and international markets.

Evaluate raw materials through analytical tests in order to give added value in their selection, storage, shipping, storage and conservation.

Diagnose problems and propose productive improvement.

Formulate, evaluate and execute investment projects to manage the creation of new companies that strengthen the agricultural sector.

Adapt technologies in the processing and industrialization of agricultural products. Carry out research to innovate and solve problems related to his/her area.

An agroindustrial engineer will work in:

- Public institutions, planning and evaluating agricultural projects.
- Private companies, optimizing the productivity of the agricultural area through the product transformation.
- Education, supporting academic programs, designing courses, seminars and workshops. Training and counseling by means of the use of technology to take advantage of natural resources.
- Research, designing new technologies, working in multidisciplinary groups to develop new products.

## Bachelor's Degree in Food Engineering

A food engineer is a professional who plans, designs, evaluates, reports, leads or supervises the food production with nutrimental quality, considering the protection of life, health, property, economic interest, and public or environmental welfare. He/she is able to generate agricultural products with and added value through the industrialization and loss reduction.

A food engineer learns to:

- Design of technological processes for the development and innovation of food products.
- Use new technologies applied to the processes of the food industry.
- Control and assurance of the quality of food products.
- Develop productive and research projects.
- Have a collaborative leadership attitude.



A food engineer will work in:

- Nourishment industry
- Counseling to food companies
- Food products trading
- Technological investigation centers
- Educational institutions
- As a representative of industrial equipment
- Public sector



## Bachelor's Degree in Forest Engineering

**A Forest engineer is a professional with scientific and technological knowledge and abilities to solve problems related to the exploitation, preservation and management of the forest ecosystems that thrive in the country.**

**A Forest engineer learns about:**

- Forest plant production.
- Silviculture and sustainable forest management.
- Establishment and management of forest plantations.
- Fire handling and forest salubriousness.
- Production in agroforestry systems.
- Management of protected natural areas.
- Forest ecosystems restoration.
- Ecotourism projects.
- Forest management programs elaboration.
- Environmental impact studies.



**A Forest engineer will work in:**



- Forest offices.
- Forest plantations enterprises.
- Government institutions, education, research and nongovernmental organizations.
- Adviser in plantations certification.
- Entrepreneur with a consultant's office.

## Bachelor's Degree in Veterinary Medicine

A veterinarian is a professional with scientific knowledge and social-ethical responsibility since today's society demands professionals who are trained to prevent and solve problems of production, animal welfare, animal and public health through traditional and innovative methods and technologies.

A veterinarian learns to:

- Promote the use of domestic animals according to the parameters established in the area of health, animal production and public health.
- Perform their professional activity in an ethical manner, within the legal framework to benefit of society.
- Participate in wildlife and environmental conservation programs



A veterinarian will work in:



- Technical assistance and development of the rural sector.
- Biotechnology in the field of reproduction.
- Clinics, in the public or private sector.
- Laboratories to diagnose the levels of stress in animals.
- Diagnosis laboratories.
- Zoos and rescue centers for wild animals.
- Research projects of production for the public and private sector.
- Research projects, development and innovation in public and private institutions.
- Consulting services, auditing and advice to develop public health norms and preservation of the environment.
- Genetic improvement projects in public and private research centers.

## Bachelor's Degree in Agronomy for the Sustainable Development

An Agronomist is an entrepreneur professional that generates, innovates and applies increasing techniques and agricultural production improvements with the correct use and handle of the soil, water and atmosphere to reach the sustainability in the production systems.

Give and promote ethical values for the human and nature welfare.

An Agronomist learns to:

- Conserve, restore and improve soil, water and atmosphere by adopting and implementing environmentally friendly agricultural production technologies to help sustainability.
- Optimize the use of soil and water through the practice of protected agriculture to maximize agricultural production.
- Strengthen the economy of the agricultural sector through the formulation, evaluation and implementation of projects to improve the financial profitability and capitalization of producers.
- Promote ethical principles and values for the active life, education for equity; promote the well-being of man and nature.



An Agronomist can:

- Council and assess small, medium a big companies in the agricultural sector.
- Work in the public, private and social sector such as governmental organizations, credit institution and non-governmental organizations.
- Be a public or private inspector of vegetable health.

## Bachelor's Degree in Sustainable Nourishment



The professional in Sustainable nourishment will be able to perform in different professional fields: The food industry, Sustainable nourishment systems, Technological food development and innovation, among others.

In the Food Industry the professional in Sustainable nourishment works as a professional with the knowledge to design and elaborate sustainable, functional, organic, nutritious, innocuous, profitable and sensorially acceptable food products, as well as contributing to the conservation and preservation of the environment.

A degree in sustainable nourishment will:

- Produce quality nutritional food based on sustainability.
- Develop and evaluate food sustainable products.
- Encourage and promote the green technologies.
- Design, develop and manage sustainable food systems.
- Foment a sustainable feeding in consumers through the correct use of endemic raw materials.
- Design and promote the use of green technologies, employs technological strategies to reduce and / or reuse waste generated during the production, processing and consumption of food.