**Student Learning Outcomes**
**B.S. Bakery Science and Management**

1. **Knowledge** – Understanding of and the ability to apply the basic principles of mathematics, physics, chemistry, cereal chemistry, ingredient functionality, baking technology & management to processing diverse consumer baked products.

2. **Critical Thinking**
The ability to solve formula, ingredient function, processing, production and customer problems and make decisions based upon appropriate relevant and objective scientific information to meet quality, safety and economic expectations.

3. **Communication**
In process of developing definition

4. **Diversity**
In process of developing definition

5. **Academic/Professional Integrity**
In process of developing definition