

BAKERY SCIENCE AND MANAGEMENT CURRICULUM GUIDE
KSU Department of Grain Science & Industry (F15-S16 GUIDE)

Production Management Option

<i>1st Semester</i>		<i>2nd Semester</i>			
Freshman					
BIOL 198	Prin. of Biology	4	CHM 210	Chem I	4
ECON 110	Macro Economics	3	COMM 106	Public Speaking	3
ENGL 100	Expo Writing I	3	ENGL 200	Expo Writing II	3
GRSC 100	GSI Orientation	1	GRSC 150	Prin of Milling	2
GRSC 101	Intro to GSI	3	GRSC 151	Prin of Milling Lab	1
			MATH 205	Gen. Calc & Lin. Algeb	3
TOTAL		14	TOTAL		16
Sophomore					
AGEC 120	Ag Econ & Ag Bus	3	ACCTG 231	Acct. Busi. Ops	3
or			BIOCH 265	Biochem	5
ECON 120	Micro Econ	3	or		
CHM 230	Chem II	4	CHM 350	Gen Organic Chem	3
GRSC 210	CAD Flow Sheets	3	and		
PHYS 113	Gen. Physics I	4	CHM 351	Gen Organic Chem Lab	2
STAT 325	Intro to Statistics	3	BIOL 455	Gen. Microbiology	4
			GRSC 310	Materials Handling	3
			PHYS 114	Gen. Physics II	4
TOTAL		17	TOTAL		19
Junior					
AGCOM 400	Ag Bus Comm	3	FDSCI 305	Food Processing	3
or			GRSC 600	AIB Practicum-I *	1
ENGL 516	Written Comm	3	GRSC 637	Baking Sci. II	3
FDSCI 600	Food Micro	2	GRSC 638	Baking Sci. II Lab	1
FDSCI 601	Food Micro Lab	2	GRSC 651	Food/Feed Prod	4
GRSC 602	Cereal Sci.	3		Business Elective	3
GRSC 635	Baking Sci. I	2			
GRSC 636	Baking Sci. I Lab	2			
TOTAL		14	TOTAL		15
Senior					
GRSC 530	Mgmt Apps	3	GRSC 540	Eng. Apps in Food	3
GRSC 591	Internship in Grain Sci	1	GRSC 541	Eng. Apps Lab	1
FNDH 132	Basic Nutrition	3	GRSC 601	AIB Practicum-II *	1
MANGT 420	Mgmt Concepts	3	GRSC 625	Flour & Dough Testing	3
	Business Elective	3	GRSC 670	Bakery Layout	1
	Specialization Elect	5		Business Elective	3
				Free Elective	3
TOTAL		18	TOTAL		15

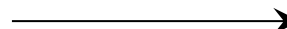
Minimum of 128 credits required for graduation.

Cereal Chemistry Option

<i>1st Semester</i>		<i>2nd Semester</i>			
Freshman					
BIOL 198	Prin. of Biology	4	CHM 230	Chem II	4
CHM 210	Chem I	4	ECON 110	Macro Economics	3
COMM 105	Public Speaking	2	ENGL 100	Expos Writing I	3
GRSC 100	GSI Orientation	1	GRSC 150	Prin of Milling	2
GRSC 101	Intro to GRSC	3	GRSC 151	Prin of Milling Lab	1
			MATH 220	Analy Geo & Calc I	4
TOTAL		14	TOTAL		17
Sophomore					
BIOL 455	Gen. Micro	4	ACCTG 231	Acct. Bus. Ops	3
CHM 531	Organic Chem I	3	BIOCH 521	Gen. Biochemistry	3
ENGL 200	Expos Writing II	3	BIOCH 522	Gen. Biochem. Lab	2
MATH 221	Analy Geo & Cal II	4	CHM 532	Organic Chem I Lab	2
	Free Electives	3	GRSC 310	Materials Handling	3
			STAT 325	Statistics	3
TOTAL		17	TOTAL		16
Junior					
CHM 550	Organic Chem II	3	GRSC 600	AIB Practicum-I *	1
FDSCI 600	Food Micro	2	GRSC 625	Flour and Dough	3
FDSCI 601	Food Micro Lab	2	GRSC 637	Baking Sci. II	3
GRSC 602	Cereal Sci.	3	GRSC 638	Baking Sci. II Lab	1
GRSC 635	Baking Sci. I	2	PHYS 213	Eng. Physics I	5
GRSC 636	Baking Sci. I Lab	2		Specialization Elect	3
	Specialization Elect	3			
TOTAL		17	TOTAL		16
Senior					
AGCOM 400	Ag Bus Comm	3	CHM 500	Gen. Phys Chem	3
or			FDSCI 501	Food Chemistry	3
ENGL 516	Written Comm	3	GRSC 601	AIB Practicum-II *	1
FDSCI 727	Chem Methods Food	2	GRSC 651	Food/Feed Prot	4
GRSC 591	Internship	1	GRSC 670	Bakery Layout	1
132	Basic Nutrition	3		Social Sci Elect	3
PHYS 214	Eng. Physics II	5		Specialization Elect	2
TOTAL		14	TOTAL		17

Minimum of 128 credits required for graduation

* January intersession: One week training at AIB

Specialization and Business Electives are on the back 

K-State 8 General Education requirements:**BBSM-PM**

Students who first enroll in Summer 2011 or later must meet the requirements of the K-State 8 General Education Program. To complete the K-State 8 requirements in this program, one free elective must come from the classes listed as “Aesthetic Experience and Interpretive Understanding”.

To complete a Business Minor, the following courses must be taken: ACCTG 231, ACCTG 241, MANGT 420, MKTG 400 and FINAN 450. Note that ACCTG 231 and MANGT 420 are already part of the core requirements; ACCTG 241, MKTG 400 and FINAN 450 must be taken as Business Elective.

BBSM-CC

Students who first enroll in Summer 2011 or later must meet the requirements of the K-State 8 General Education Program. To complete the K-State 8 requirements in this program, one free elective must come from the classes listed as “Aesthetic Experience and Interpretive Understanding”, Students must also take LEAD 212 to fulfill “Historical Perspectives” and Human Diversity within the U.S.” requirements. Students must additionally choose one extra class from the “Ethical Reasoning and Responsibility” list.

Specialization Electives:

GRSC 201	Fundamental Baking Calculations	1
GRSC 491	Faculty Led Study Abroad	1-3
GRSC 499	Undergraduate Research in Grain Science	0-3
GRSC 500	Milling Science I	2
GRSC 501	Milling Science I Laboratory	2
GRSC 540	Engineering applications in Food/Grain Ind (CC option)	3
GRSC 541	Engineering applications in Food/Grain Ind Lab (CC option)	1
GRSC 560	Elec./Grain Proc.	3
GRSC 592	Extended Internship in Grain Sci	1
GRSC 620	Extrusion Proc. Fd & Fd	4
GRSC 712	Vibrational Spectroscopic Analysis and Chemometrics	1-2
GRSC 713	Contemporary Chromatographic Analysis of Food	1
GRSC 745	Fund. of Bio-processing	3
LEAD 212	Intro to Lead concepts	2
FDSCI 690	Principles of HACCP/HARPC	3

**Business Electives, Production Management Option
(9 hrs required):**

ACCTG 241	Acct. for Invest & Fin	3
ACCTG 331	Proc. And Controls	4
AGEC 500	Production Economics	3
AGEC 515	Food & Agric Bus Mktg	3
FINAN 450	Intro to Finance	3
MANGT 300	Intro to TQM	1
MANGT 530	Industrial Relations	3
MKTG 400	Marketing	3
MKTG 542	Professional Selling	3

Bakery Science MINOR:

Grain science (MSM and FSM) majors cannot use courses required in their major as part of a bakery science minor.

GRSC 101	Introduction to Grain Science and Industry	3
GRSC 602	Cereal Science	3
GRSC 625	Flour and Dough Testing	3
GRSC 635	Baking Science I	2
GRSC 636	Baking Science I Laboratory	2
GRSC 637	Baking Science II	3
GRSC 638	Baking Science II Laboratory	1
	TOTAL	17 credits