

August 2025

Message From Department Head

Welcome back to a new academic year! To our returning students, faculty and staff, we're glad to see you again, and to the 145 new students joining the Grain and Food Science family this fall—including 66 here on campus—we extend a very special welcome. Please know that we are here to support you every step of the way, whether you need guidance, assistance or simply a friendly conversation.



This year brings exciting developments for our department. Construction of the new Global Center for Grain and Food Innovation facility remains on schedule for a move-in next summer and our search for seven new faculty positions is in advanced stages with multiple offers already accepted. We have initiated a review of our undergraduate curricula to further strengthen student experiences, program quality and overall impact. I look forward to connecting with many of you at upcoming forums and events throughout the semester.

A handwritten signature in black ink, appearing to read 'Joseph Awika'.

Joseph Awika
Grain and Food Science Department Head



Welcome Back, Wildcats

Back to school and back to the Little Apple! The Department of Grain and Food Science is proud to welcome students, faculty and staff for another year! [Click here to see more first day of school photos.](#)



Continuous Learning Opportunities

FEED AND PET FOOD MANUFACTURING CERTIFICATE



Advance your career in the growing animal food industry with Kansas State University's Certificate in Feed and Pet Food Manufacturing. This 15-credit program features 14 hours of fully online coursework plus a one-week, hands-on, in-person course. Learn ingredient quality, processing technologies, safety regulations and quality assurance to produce safe, high-quality feed and pet food. Ideal for newcomers or professionals seeking to enhance their expertise.

BENEFITS

- Industry-relevant curriculum
- Flexible Learning Format
- Recognized program
- Open to all learners

For more information, visit www.grains.k-state.edu
Email: ksuffm@ksu.edu

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry

Grain Processing Certificate




Advance your career in grain milling with Kansas State University's Certificate in Grain Processing. This 15-credit program offers 14 hours of online coursework plus a one-week, hands-on in-person course—flexible for both degree and non-degree students. Gain practical skills in grain properties, milling operations, process control, food safety and product quality to meet the evolving demands of flour, corn and specialty grain milling.

Program Benefits

- Industry-Relevant Curriculum
- Flexible Learning Format
- Hands-On Experience
- Open to All Learners
- Recognized Program

For More Information, Visit www.grains.k-state.edu
Email: ksuffm@ksu.edu

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry

Baking Technology Certificate

Advance your career in baking with Kansas State University's Certificate in Baking Technology. This 15-credit program offers 14 hours of online coursework plus a one-week, hands-on in-person course—flexible for degree and non-degree students. Gain technical education in the science and technology of baking, the certificate equips learners with practical knowledge in ingredient functionality, dough systems, baking processes, product quality and food safety.



PROGRAM BENEFITS

- Industry-Relevant Curriculum
- Flexible Learning Format
- Hands-On Experience
- Open to All Learners
- Recognized Program

For more information, visit www.grains.k-state.edu
Email: ksuffm@ksu.edu

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry

The Department of Grain and Food Science at Kansas State University is offering new certificate programs. With options in Feed and Pet Food Manufacturing, Grain Processing and Baking Technology, the certificates provide both degree-seeking and non-degree-seeking students the opportunity to advance their careers. Each program consists of 15 credit hours in a hybrid format, making learning convenient for everyone. **Click the link to learn more about enrollment.**



Faculty Spotlight

On Aug. 7, Women in Agribusiness (WIA) announced that Frances Churchill is one of three women recognized with the prestigious Women in Agribusiness Demeter Award of Excellence 2025. WIA works to highlight women's contributions and achievements in the agribusiness industry. **Click to read more about Churchill's accomplishments.**

Working with Industry Partners

On Aug. 15, CoBank leaders who serve its Grain Center of Excellence team met in Manhattan, Kansas, known as the Little Apple, to learn more about the wheat value chain. K-State was the perfect destination for the visit. The

group toured the Hal Ross Flour Mill, IGP Institute and the Baking Lab, where they ended the day making pretzels.



Congratulations are in Order!

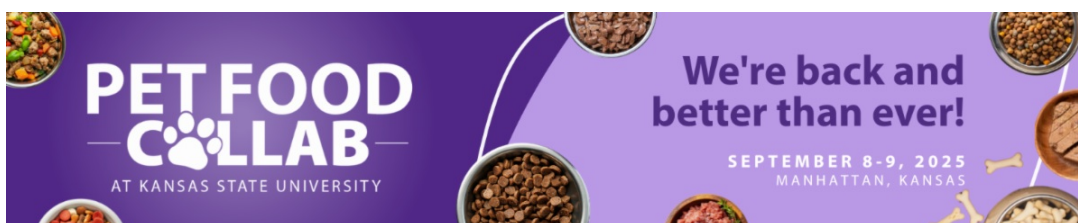
Over the summer, five students successfully defended their theses. A big congratulations to the following students and their efforts!

- Jing Qi successfully defended her PhD thesis, “Modifying Functional and Nutritional Properties of Pulse Flours and Starches by Roller Milling and Thermal Processes Abstract”.
- Bei Shen successfully defended her PhD thesis, “Comparative Evaluation of Starch Damage Measurement Methods and Heat-Moisture Treatment Effects on Protein Structure and Functional Properties of Pulse Flours”.
- Garrett Friesen successfully defended his PhD thesis, "Effects of grain source, and feed additive inclusion on processing characteristics and feeding value of swine diets."
- Tucker Graff successfully defended his PhD thesis, “Extruded aquatic feed - Impact of grain sorghum and processing on physical quality of feed, animal performance and environmental footprint via life cycle assessment”.
- Diego Lopez Diaz successfully defended his PhD thesis, “Effect of feed technologies on the digestibility of energy and nutrients in diets fed to growing pigs”.

Group Tailgates for 2025 Football Season

We know a lot of you Wildcats love football, and we'd love to help in your game day experience! If you are interested in a reserved area for group tailgates for the 2025 football season, reach out to **Jason Watt** for more information.

Register for Department Events Today!



KSU Alumni and Friends Breakfast

Tuesday, September 16

8:30-10 a.m.

International Baking Industry Exposition

Register today!

Grain and Food Science Friends and Alumni Golf Tournament

Friday, September 26, 2025



Rolling Meadows Golf Course

6514 Old Milford Rd. • Milford, KS 66514

8:30 a.m. – Social Hour

9:30 a.m. – Shotgun Start

1:30 p.m. – Lunch and Awards

Construction Updates and Live Feed

Work is ongoing on the Global Center for Grain and Food Innovation. You can find updates on construction and more information about K-State's Agriculture Innovation Initiative at [K-State's Agriculture Innovation Initiative website](#).

For a live feed of the construction work, click [here](#).

Our Mission

The department strives to provide high-quality education, foster innovation in grains and food science research, and build strong industry partnerships to meet the evolving needs of global food systems.

Department of Grain Science and Industry

785-532-6161

www.grains.ksu.edu

grains@ksu.edu





Try email marketing for free today!
