

A Century of Experience

For more than 100 years, Kansas State University has provided the world with unparalleled expertise in flour milling. Today, we offer the nation's only four-year bachelor of science degree in milling.

Flour milling and grain processing have changed tremendously in the past century, and so have we. Our department is on the forefront of new technologies and techniques, and we share that information with each new generation of millers.

Apply New Knowledge

As a student in our program, you will engage in both classroom and laboratory learning throughout your study. From day one, you will learn basic principles of flour milling and grain processing from our experienced faculty, as well as take general courses in humanities, science, mathematics and business.

You will choose an emphasis option in either cereal chemistry or operations. The operations option emphasizes preparation for managing a fast-paced milling operation. You can apply your new knowledge with commercial equipment in our pilot-scale flour mill. Classes focusing on biochemistry, organic chemistry and engineering physics are required for students who choose the cereal chemistry option.

Sifting Through Career Options

You will have opportunities to complete an internship with a variety of flour milling and grain processing companies. This allows you to expand your skills and knowledge while experiencing how classroom and lab teaching translates to real-world careers.

Major corporations such as ADM, Ardent Mills, General Mills, Inc. and PepsiCo come to campus to interview our students for

internships and full-time positions. As a graduate, you will likely receive competing job offers with high starting salaries.

Technical positions in milling and related industries include:

- Head miller
- · Milling operations manager
- · Production engineer
- · Quality control manager
- Grain purchaser
- Plant manager

Where You'll Learn

The K-State campus features laboratory and pilot-scale mills with commercial equipment where you will apply classroom learning in the milling of wheat and other grains. The Hal Ross Flour Mill is a state-of-theart facility built by the industry for the education and training of students.

Milling Science Club

Milling Science Club members attend industry trade shows, presentations featuring guest speakers from the milling industry, and other educational opportunities and social events. They mill and sell flour to help raise money for club activities. A variety of their products are available at the Call Hall Dairy Bar. The club also regularly donates to community food banks.

Milling Science



KANSAS STATE

Department of Grain Science and Industry

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