

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