

Bachelor of Science – Bakery Science and Management

SUBPLAN: Cereal Chemistry Option

CATALOG YEAR: Fall 2025 (Fall 25 | Spring 26)

Name: _____

ID: _____ Date: _____

| GENERAL EDUCATION K-STATE CORE* | | | 34 hr |
|---|----------|----------------------------|-------|
| #1 – English | | | |
| | ENGL 100 | Expository Writing I | 3 |
| | ENGL 200 | Expository Writing II | 3 |
| #2 – Communications** | | | |
| | | | 3 |
| #3 – Math / Statistics (FDSCI Math Pathway=STAT 225) | | | |
| | STAT 225 | Introduction to Statistics | 3 |
| #4 – Natural / Physical Science** | | | |
| | | | 4 |
| #5 – Social & Behavioral Sciences | | | |
| | | | 3 |
| | | | 3 |
| #6 – Arts & Humanities | | | |
| | | | 3 |
| | | | 3 |
| #7 – Electives** (any 100 or 200 level course) | | | |
| | | | 3 |
| | | | 3 |
| *General Education course list available at: https://www.k-state.edu/general-education/ | | | |
| **Applicable courses from Degree Requirements can be applied in GE; doing so creates Unrestricted Elective hours in Degree Requirements. | | | |

| DEGREE REQUIREMENTS | | | 85-87 hr |
|--|-----------|-----------------------------------|----------|
| BUSINESS AND MANAGEMENT | | | 3 hr |
| Business Management Electives: Select 3 hr from list.# | | | |
| QUANTITATIVE STUDIES | | | 8 hr |
| | MATH 220 | Analytic Geometry and Calculus I | 4 |
| | MATH 221 | Analytic Geometry and Calculus II | 4 |
| | STAT 225 | Introduction to Statistics | in GE#3 |
| NATURAL SCIENCES | | | 42 hr |
| | BIOL 198 | Principles of Biology | 4 |
| | BIOL 255 | General Microbiology | 4 |
| | BIOCH 521 | General Biochemistry | 3 |
| | CHM 210 | Chemistry I | 4 |
| | CHM 230 | Chemistry II | 4 |
| | CHM 500 | General Physical Chemistry | 3 |

For course descriptions and pre-requisites: catalog.k-state.edu
Requirements subject to change by catalog year; contact mentor/advisor for guidance.

| DEGREE REQUIREMENTS, cont. | | |
|---|--------------------------|--|
| NATURAL SCIENCES, cont. | | |
| | CHM 531 | Organic Chemistry I |
| | CHM 532 | Organic Chemistry Lab |
| | CHM 550 | Organic Chemistry II |
| | PHYS 213 | Engineering Physics I |
| | FDSCI 501 | Food Chemistry |
| | FDSCI 600 | Food Microbiology |
| | FDSCI 601 | Food Microbiology Lab |
| DEGREE REQUIREMENTS, cont. | | |
| BAKERY SCIENCE CORE | | 26-28 hr |
| | GRSC 100 | Foundation in GSI |
| | GRSC 150 | Principles of Milling |
| | GRSC 151 | Principles of Milling Lab |
| | GRSC 405 Or FDSCI 625 | Grain Analysis Tech Food Analysis |
| | GRSC 591 | Internship in Grain Science |
| | GRSC 600 | Practicum in Bakery Tech |
| | GRSC 602 | Cereal Science |
| | GRSC 625 | Flour and Dough Testing |
| | GRSC 635 | Baking Science I |
| | GRSC 636 | Baking Science I lab |
| | GRSC 637 | Baking Science II lab |
| | GRSC 638 | Baking Science II lab |
| | GRSC 651 Or FDSCI 690 | Food and Feed Protection Principles of HACCP and Preventive Controls for Human Food |
| | GRSC 670 | Bakery Layout and Management |
| SPECIALIZATION ELECTIVES | | 6 hr |
| Select 6 hr from Dept. list.# | | 6 |
| UNRESTRICTED ELECTIVES** | | Var. |
| As needed to achieve 120 total credits. | | (0 - 14) |
| | | |
| | | |
| | | |
| | | |
| | | |

Additional general requirements for degree completion:

- ___ At least 120 total hours
- ___ At least 45 hours at 300-level or above
- ___ No more than 75 hours from 2-year institution
- ___ At least 30 of 120 hours at K-State
- ___ At least 15 of last 30 hours at K-State
- ___ Minimum 2.0 K-State GPA

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#ELECTIVE & DEPT LISTS

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MANAGEMENT ELECTIVES (Dept List):

Any course from the following prefixes:

MANGT

SPECIALIZATION ELECTIVES (Dept List):

Any course from the following prefixes:

ACCTG, AGECE, BIOCH, CHM, FDSCI, FINAN, GRSC, LEAD, MANGT, MKTG