

# Bachelor of Science – Bakery Science and Management

**SUBPLAN:** Production Management Option

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

Name: \_\_\_\_\_

ID: \_\_\_\_\_ Date: \_\_\_\_\_

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

DEGREE REQUIREMENTS			82-84 hr
<b>BUSINESS AND MANAGEMENT</b>			12 hr
Management Course: Select 3 hr from MANGT			3
Business Management Electives: Select 9 hr from list.#			9
<b>QUANTITATIVE STUDIES</b>			3 hr
	MATH 205	Gen. Calculus & Linear Alg.	3
	STAT 225	Introduction to Statistics	in GE#3
<b>NATURAL SCIENCES</b>			29 hr
	BIOL 198	Principles of Biology	4
	BIOL 255	General Microbiology	4
	BIOCH 265 or CHM 350+351	Introductory Organic and Bioch. Gen Organic Chemistry	5
	CHM 210	Chemistry I	4
	CHM 230	Chemistry II	4
	PHYS 113	General Physics I	4
	FDSCI 600	Food Microbiology	2
	FDSCI 601	Food Microbiology Lab	2

DEGREE REQUIREMENTS, cont.			
<b>BAKERY SCIENCE CORE</b>			26-28 hr
	GRSC 100	Foundations in GSI	1
	GRSC 150	Principles of Milling	2
	GRSC 151	Principles of Milling Lab	1
	GRSC 405 Or FDSCI 625	Grain Analysis Tech Food Analysis	2 or 3
	GRSC 540	Process Calculations in Food	3
	GRSC 591	Internship in Grain Science	1
	GRSC 600	Practicum in Bakery Tech	1
	GRSC 602	Cereal Science	3
	GRSC 625	Flour and Dough Testing	3
	GRSC 635	Baking Science I	2
	GRSC 636	Baking Science I lab	2
	GRSC 637	Baking Science II lab	3
	GRSC 638	Baking Science II lab	1
	GRSC 651 Or FDSCI 690	Food and Feed Protection Principles of HACCP and Preventive Controls for Human Food	2 or 3
	GRSC 670	Bakery Layout and Management	2
<b>SPECIALIZATION ELECTIVES</b>			12 hr
Select 12 hr from Dept. list.#			12
<b>UNRESTRICTED ELECTIVES**</b>			Var.
As needed to achieve 120 total credits.			(0 - 15)

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

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

## **Bachelor of Science – Bakery Science and Management**

**SUBPLAN:** Production & Management

### **#ELECTIVE & DEPT LISTS**

**CATALOG YEAR:** Fall 2025 (Fall 25 | Spring 26) | Subject to change; contact faculty mentor or advisor for guidance

#### **BUSINESS MANAGEMENT ELECTIVES (Dept List):**

Any course from the following prefixes:

ACCTG (BUS 251/252), AGECE, ECON, FINAN, MANGT (at least 1 from MANGT), MKTG

#### **SPECIALIZATION ELECTIVES (Dept List):**

Any course from the following prefixes:

ACCTG, AGECE, ENTRP, FDSCI, FINAN, GRSC, LEAD, MANGT, MKTG, SALES