Construction will soon begin on the Global Center for Grain and Food Innovation on the Kansas State University campus in Manhattan, Kansas. This center will be designed to prepare the next generation of grain scientists, leaders and entrepreneurs.

This new facility will add to the already state-of-the-art facilities the Grain Science and Industry department uses to be the primary training ground for technology specialists, scientists and managers who work to nourish a hungry world. The K-State campus houses several modern laboratories, including both a commercial and pilot-scale flour mill, a fully automated feed mill and a modern extrusion processing center.

Feed and Pet Food Science and Management combines manufacturing, engineering, animal nutrition, veterinary medicine, and business development to support careers in both these industries.

K-State is home to the only four-year Bachelor of Science degree in Milling Science and Management. Students study all aspects of the grain processing industry, from grain origination to specialty milling, with an emphasis on the science and technology of wheat flour milling.

The demand for baked goods will continue to create new challenges for graduates of the Bakery Science and Management program. Students learn how to develop and keep a variety of baked goods on store shelves. Research laboratories include a modern pilot-scale bakery, and various analytical labs for testing ingredients, dough and finished products.

Start on the path to a rewarding and high-paying career today at grains.k-state.edu!
New Global Center for Grain and Food Innovation

The Grain Science Complex includes the Hal Ross Flour Mill, O.H. Kruse Feed Technology Center, Bioprocessing Industrial Value Added Products Innovation Center and the International Grains Program Institute.

Learn more about these new buildings and how they will impact the future of agriculture at kstate.ag/innovation