Rising to the Challenge
The demand for high-quality baked goods continues to grow. For more than 50 years, Kansas State University has been the only university in the U.S. offering a four-year bachelor of science degree in bakery science and management. Each year, a new batch of educated, well-trained graduates enters the grain-based food industries of the 21st century.

In coming years, the needs, nutritional requirements and tastes of consumers will continue to create new challenges, and our graduates will be in every corner of the world, rising to the challenge.

Apply New Knowledge
At K-State, you will have opportunities to apply classroom learning in professional-grade laboratories and various analytical labs for testing ingredients, dough and finished products. You will begin by learning basic principles of baking from our expert faculty, and will take general courses in humanities, sciences, mathematics and business.

Within the first two years, you will choose an emphasis option in either cereal chemistry or production management. You will have an opportunity to intern with at least one baking company. This allows you to demonstrate your skills and knowledge while experiencing how classroom and laboratory knowledge translate to real-world business. Internships often lead to full-time job appointments.

Making “Dough” in the Real World
With this degree, you will likely receive multiple job offers with high starting salaries. Large- and small-scale commercial bakeries, restaurants, commissaries, ingredient and food manufacturers, and testing laboratories are just a handful of local, national and international companies competing for our graduates.

Technical positions in bakeries and related industries include:
- Bakery Technologist
- Bakery Manager
- Bakery Production Supervisor
- Sales and Marketing Professional
- Product Development Scientist or Manager
- Quality Assurance Technologist or Manager
- Nutrition/Regulatory Specialist
- Food Safety/Sanitation Specialist or Manager
- Technical Service Specialist or Manager

Facilities
K-State’s laboratories include a modern pilot-scale bakery, a flour mill, food extrusion laboratory and dough testing capabilities.

Bakery Science Club
K-State’s Bakery Science Club members travel to industry conventions and expos where they attend seminars and see the latest in baking equipment technology and network with industry professionals. They meet regularly to produce baked products that are sold to raise money for club activities.

Fast Facts
- Bakery Science and Management students have the potential to earn a share of more than $90k in scholarships offered within the major.
- Bakery Science and Management graduates have 100% job placement during the past five years.
- Bakery Science and Management graduates have a five-year starting salary average between $50k–$70k.
Kansas State University Notice of Nondiscrimination

Kansas State University prohibits discrimination on the basis of race, color, ethnicity, national origin, sex (including sexual harassment and sexual violence), sexual orientation, gender identity, religion, age, ancestry, disability, genetic information, military status, or veteran status, in the university's programs and activities as required by applicable laws and regulations. The person designated with responsibility for coordination of compliance efforts and receipt of inquiries concerning the nondiscrimination policy is the university’s Title IX Coordinator: the Director of the Office of Institutional Equity, equity@k-state.edu, 103 Edwards Hall, 1810 Kerr Drive, Kansas State University, Manhattan, Kansas 66506-4801. Telephone: 785-532-6220 | TTY or TRS: 711. The campus ADA Coordinator is the Director of Employee Relations and Engagement, who may be reached at charlott@k-state.edu or 103 Edwards Hall, 1810 Kerr Drive, Kansas State University, Manhattan, Kansas 66506-4801, 785-532-6277 and TTY or TRS 711. Revised Aug. 29, 2017.