



Bakery Science and Management

Bachelor of Science in Bakery Science and Management

Department of Grain Science and Industry

The relatively small number of majors makes it easier to develop good relationships with professors and other bakery science students. I chose this major not only for the chance to bake in classes, but also to understand the science behind baking products. Hands-on classroom experiences will prepare me for the real world.

*Christina Law
Houston, Texas*

Bakery science graduates complete baking technology courses and chemistry and biochemistry labs, along with other university courses, giving them a broad university education with a robust science background. The curriculum combined with internship experiences prepares graduates for the complicated management decisions required in the baking and allied industries.

Possible Careers

Product development specialist, technical sales representative, production management, quality assurance, ingredient/equipment sales, labeling and regulatory technician, and retail/wholesale ownership

Potential Employers

Baking and globally integrated food companies, research and new product development venues, restaurant commissaries, equipment manufacturers, retail operations, and ingredient sales or distribution companies

Scholarships and Opportunities

Bakery science and management majors have a good chance to obtain a university scholarship. Because of extensive support from the baking and allied industries, more than half of bakery science students receive a scholarship ranging from \$1,000 to \$6,000.

Internships and summer jobs

Internships and summer jobs are available to students each year. They give students a firsthand look at the baking industry and practical experience that often leads to a job after graduation.

Global recognition

The Department of Grain Science and Industry has an international reputation within the baking and allied industries that attracts students from all over the world. Recruiters always make K-State one of their recruiting stops.

Industry opportunities

K-State's bakery science and management program was created at the request of bakers' organizations in 1963. The curriculum was recently revised to give students the education they need to meet the rapidly evolving challenges of the grain-based industry. The number of positions available for graduates is greater than the supply; students often receive multiple job offers when they graduate. Average starting salaries are nearly 50 percent higher than the university average.

Academics

Course sequence is flexible and reflects the personality and interests of the student. Bakery Science offers production management or cereal chemistry options.

Students selecting the production management option take classes to prepare them for jobs in sales, product development, or production management. Those choosing the

cereal chemistry option learn about quality control or research and development.

A minor provides students an opportunity to emphasize an area outside of the major curriculum. Bakery science and management students can also pursue a minor degree in feed science, pet food science, and grain handling operations.

Cereal chemistry minor

The cereal chemistry minor allows students to gain specialized knowledge within the agriculture industry. Students study milling science, grain analysis techniques, cereal science, as well as flour and dough testing.

Bakery science minor

Students who minor in bakery science take courses and laboratories in grain science, cereal science, flour and dough, and baking science. Students gain a broad understanding of complex management decisions required in the baking and allied industries.



Student Activities

Activities in the Department of Grain Science and Industry provide experiences that develop leadership, create friendships, and expose students to new ideas. The Bakery Science Club helps students test their skills while gaining hands-on experience. Every Tuesday the club produces fresh-baked products to sell the following day during the club's weekly sale. To learn more visit the club's website at www.k-state.edu/bakeclub.

Facilities

Grain science facilities include a pilot bakery, several baking laboratories, a physical dough-testing laboratory, pasta laboratory, an extrusion research center, a commercial flour mill, commercial feed manufacturing plant, cereal chemistry laboratories, grain grading laboratories, and grain storage research facilities.

Faculty Advising

Faculty are not only outstanding instructors, but well respected researchers. Because of the small number of students majoring in bakery science, advisors know students by name. They work with students to determine strengths and weaknesses and help them select courses to build future careers.

Advanced Degrees

In addition to bachelor's degrees in bakery science, feed science, and milling science, the Department of Grain Science and Industry offers master's and doctoral degrees in grain science for students wishing to specialize in milling, baking, feed manufacturing, cereal chemistry, grain storage, or extrusion processing.

Major Food Companies

Since 2006, many of our graduates have secured full-time employment with the following global food companies:

Bimbo Bakeries
Cargill Food Technologies
Corbion
ConAgra Foods
Flowers Foods
Kraft/Mondelez International
Nestle
Pepperidge Farm
Pepsi Co-Quaker-Frito Lay
Schwan Food Company



"Our bakery science and management program provides students with a strong scientific foundation. Through hands-on experiences they develop skills that make them highly sought after by the baking and food industries."

*Dave Krishock
BNEF Baking Instructor
Department of Grain Science and Industry*



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