

BSM - Production Management Option

Freshman - Fall			Freshman - Spring		
AGEC 120	Ag Econ & Ag Bus	3	CHM 230	Chemistry II	4
^F or ECON 120	Micro Econ		ENGL 200	Expo Writing II	3
CHM 210	Chemistry I	4	GRSC 150	Prin of Milling	2
ENGL 100	Expo Writing I	3	GRSC 151	Prin of Milling Lab	1
^F GRSC 100	Foundations in GSI	2	MATH 205	Gen. Calc & Lin. Algeb	3
	Social Sci Elective	3			
		15			13
Sophomore - Fall			Sophomore - Spring		
BIOL 198	Prin. of Biology	4	BIOCH 265	Intro to Biochemistry	5
COMM 105	Public Speaking	2	^F or CHM 350/351	Gen Organic Chem & Lab	
FNDH 132	Basic Nutrition	3	BIOL 455	Gen. Microbiology	4
PHYS 113	Gen. Physics I	4	^S GRSC 405	Grain Analysis Tech	2
	Unrestricted Elective	3	STAT 325	Intro to Statistics	3
		16			14
Junior - Fall			Junior - Spring		
^F FDSCI 600	Food Micro	2	^S FDSCI 305	Food Processing	3
^F FDSCI 601	Food Micro Lab	2	^S GRSC 540	Process Calculations	3
^F GRSC 602	Cereal Sci.	3	^S GRSC 600	AIB Practicum-I	1
^F GRSC 635	Baking Sci. I	2	^F or GRSC 601	AIB Practicum-II	
^F GRSC 636	Baking Sci. I Lab	2	^S GRSC 637	Baking Sci. II	3
	Management Elective	3	^S GRSC 638	Baking Sci. II Lab	1
	Communication Elective	3		Management Elective	3
		17			14
Senior - Fall			Senior - Spring		
^F GRSC 530	Mngt Appl in Grain Proc Ind	3	^S GRSC 625	Flour & Dough Testing	2
^F GRSC 591	Internship in Grain Sci	1	^S GRSC 651	Food/Feed Protection	2
	Management Elective	3	^S GRSC 670	Bakery Layout	1
	Specialization Elective	6		Management Elective	3
	Unrestricted Elective	3		Specialization Elective	7
		16			15

F Fall only
S Spring only

Minimum of 120 credits required for graduation.

AIB Practicum: January intersession, one-week training at AIB before the start of Spring semester.

K-State 8 General Education requirements:

Students must meet the requirements of the K-State 8 General Education Program.

BSM core curriculum fulfills some of the K-state-8 requirements. Advisors and students need to make the *right course choices* for the ELECTIVES to satisfy the remaining K-State 8 requirements. Please check the link below for complete list of courses tagged for the K-State 8 areas:

<http://www.k-state.edu/kstate8/lists/>

BSM - Cereal Chemistry Option

Freshman - Fall			Freshman - Spring		
AGEC 120	Ag Econ & Ag Bus	3	CHM 230	Chemistry II	4
^F or ECON 120	Micro Econ		ENGL 200	Expo Writing II	3
CHM 210	Chemistry I	4	GRSC 150	Prin of Milling	2
ENGL 100	Expo Writing I	3	GRSC 151	Prin of Milling Lab	1
^F GRSC 100	Foundations in GSI	2	MATH 220	Calculus I	4
	Social Sci Elective	3			
		15			14
Sophomore - Fall			Sophomore - Spring		
BIOL 198	Prin. of Biology	4	BIOL 455	Gen. Microbiology	4
CHM 531	Organic Chem I	3	CHM 532	Organic Chem I Lab	2
COMM 105	Public Speaking	2	PHYS 213	Engineering Physics I	5
FNDH 132	Basic Nutrition	3	STAT 325	Intro to Statistics	3
MATH 220	Calculus II	4			
		16			14
Junior - Fall			Junior - Spring		
CHM 550	Organic Chem II	3	BIOCH 521	Gen. Biochemistry	3
^F FDSCI 600	Food Micro	2	^S GRSC 600	AIB Practicum-I	1
^F FDSCI 601	Food Micro Lab	2	^F or GRSC 601	AIB Practicum-II	
^F FDSCI 727	Chem Methods Food	2	^S GRSC 637	Baking Sci. II	3
^F or ^S GRSC 405	Grain Analysis Tech		^S GRSC 638	Baking Sci. II Lab	1
^F GRSC 602	Cereal Sci.	3	PHYS 214	Engineering Physics II	5
^F GRSC 635	Baking Sci. I	2		Communication Elective	3
^F GRSC 636	Baking Sci. I Lab	2			
		16			16
Senior - Fall			Senior - Spring		
^F GRSC 530	Mngt Appl in Grain Proc Ind	3	^S CHM 500	Gen. Phys Chem	3
^F GRSC 591	Internship in Grain Sci	1	^S FDSCI 501	Food Chemistry	3
	Management Elective	3	^S GRSC 625	Flour & Dough Testing	2
	Specialization Elective	5	^S GRSC 651	Food/Feed Protection	2
	Unrestricted Elective	3	^S GRSC 670	Bakery Layout	1
		15		Management Elective	3
					14

F Fall only
S Spring only

Minimum of 120 credits required for graduation.

AIB Practicum: January intersession, one-week training at AIB before the start of Spring semester.

Cereal Chemistry Option students are encouraged to pursue a DOUBLE MAJOR in Milling Science and Management – Chemistry option.

With advanced planning and careful selection of electives, MSM-CH and BSM-CC requirements can be satisfied by completing as low as of 127 hours in combination.

Communication Electives:

AGCOM 400, 610
COMM 311, 322, 326, 465, 480, 535
ENGL 302, 417, 510, 516
Modern languages

Management Electives:

ACCTG 231 or above
AGEC 115 or above
ECON 110 or above
ENTRP 340
FINAN 450 or above
MANGT 300 or above
MKTG 400 or above

Specialization Electives (PM Option):

ACCTG 231 or above
AGEC 115 or above
ENTRP 340
FDSCI 307 or above
FINAN 450 or above
GRSC 201 or above
LEAD 212 or above
MANGT 300 or above
MKTG 400 or above
PHYS 114

Specialization Electives (CC Option):

ACCTG 231 or above
AGEC 115 or above
BIOCH 522
CHM 371
FDSCI 305 or above
FINAN 450 or above
GRSC 201 or above
LEAD 212 or above
MANGT 300 or above
MKTG 400 or above

To complete a **Business Minor** (College of Business), the following “management” and “specialization” electives are recommended:
ECON 110, ACCTG 231, ACCTG 241, MANGT 420, MKTG 400 and FINAN 450.

To complete an **Agribusiness Minor** (College of Agriculture), the following “management” and “specialization” electives are recommended:
ECON 110, ACCTG 231, AGECE 500, AGECE 505, AGECE 318, AGECE 513, plus one more AGECE elective.

To complete an **Agricultural Economics Minor** (College of Agriculture), the following “management” and “specialization” electives are recommended:
ECON 110, AGECE 500, AGECE 505, plus three more AGECE electives.

Bakery Science Minor*:

GRSC 101 - Fundamentals of Grain Processing & Utilization..... 3
GRSC 602 - Cereal Science 3
GRSC 625 - Flour and Dough Testing 2
GRSC 635 - Baking Science I 2
GRSC 636 - Baking Science I Laboratory..... 2
GRSC 637 - Baking Science II 3
GRSC 638 - Baking Science II Laboratory..... 1
TOTAL16

* This is a stand-alone minor.
K-State’s stand-alone minors are available to students working toward a bachelor's degree at any accredited institution, or to those who have already completed a bachelor's degree.
Requirements for the laboratory class taken by distance will require the student to complete the same work as on campus students. This work may be done on campus or at appropriate industry locations.

Cereal Chemistry Minor:**

GRSC 150 - Principles of Milling 2
GRSC 405 - Grain Analysis Techniques 2
GRSC 602 - Cereal Science 3
GRSC 625 - Flour and Dough Testing 2
Minimum 8 credit hours from the following list:
CHM 531 – Organic Chemistry I 3
CHM 532 - Organic Chemistry I Lab 2
FDSCI 501 – Food Chemistry 3
GRSC 620 - Extrusion Processing in the Food and Feed Industries..... 4
GRSC 635 - Baking Science I 2
GRSC 636 - Baking Science I Lab 2
TOTAL17

** For on-campus students only.