

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 professionalgrade 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 realworld 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.

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KANSAS STATE

Department of Grain Science and Industry

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