















Your Future in Baking Starts Here CAREERS IN BAKING



About Bakers National Educational Foundation

We are passionate about your future in the baking industry.

With the assistance of today's top baking industry companies, BNEF contributes financial support, recruitment assistance, and scholarships to the Bakery Science & Management program at Kansas State University located in Manhattan, Kansas. As the only university in the U.S. offering bachelor's and graduate degrees in bakery science, K-State has become the primary training ground for the industry's future leaders. K-State graduates in bakery science can be found at every level of the profession, from production management and product development to quality control and business management.

Our Mission

Since 1963, The Bakers National Educational Foundation has consistently supported careers in baking. Trained, passionate people, who care about producing quality bakery products for their consumers, are vital to the success of the baking industry. The Baker's National Educational Foundation (BNEF) is dedicated to providing financial support to train bakers and allied personnel for today and into the future.

Meet Our BNEF Instructor

Aaron Clanton joined Kansas State in 2019 as BNEF Instructor after 20 years of experience with grain-based food production. He is a graduate of Kansas State University with bachelor's degrees in milling science and management, and in chemical science. He also holds a master's in business administration. He has worked at several major companies including the Kellogg Company, as well as Interstate Brands Corporation (IBC), as a senior food technologist responsible for developing over 25 new bread and roll products that were introduced to the US market.





Paid Internships

The baking industry is looking for talent.

Yes! We need people who love to bake. But the baking industry is so much more than you may imagine. Today's bakeries are exciting high-tech businesses involving complex equipment, formulations, organization, and products that require technical knowledge to solve complex problems. The number of available positions for graduates is greater than the supply. In fact, it is not unusual for students to have multiple job offers before graduation.

Jobs are available. The pay scale is high.

Average salaries are often nearly 50 percent higher than the university average.

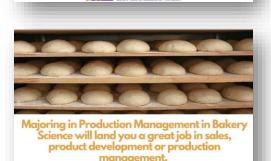




WHAT'S YOUR MAJOR?



Majoring in Cereal Chemistry in Bakery Science is a career path to quality control or research and development jobs.



Follow Your Passion.

The Bakery Science degree trains students for a wide range of roles that include administrative, research, production, and executive positions in the baking industry. At Kansas State University, the Bakery Science major offers students two distinct paths: Production Management or Cereal Chemistry.

Do What You Love.

- Students selecting the Production Management option will take classes to prepare them for jobs in sales, product development or production management.
- Students choosing the Cereal Chemistry option learn about quality control or research and development.

The Bakers National Educational Foundation provides financial assistance to develop passionate, well-trained professionals who are vital to the future of baking. BNEF supports educational opportunities for those pursuing a career in baking at Kansas State University.

YOUR OPPORTUNITIES ARE ENDLESS

Jobs are available. The pay scale is high.

Average salaries are often nearly 50 percent higher than the university average.



Attention: Students, Parents, and **Counselors**





Average salaries for Bakery Science grads are often nearly 50 percent higher than the university average.



If you love any of these, consider a degree in Bakery Science

- Science
- Communications / Writing
- Food
- Agriculture
- Technology / Internet of Things
- Animals
- · Health and Wellness
- Business / Marketing / Advertising / Sales

What you love to do in high school often serves as markers for future success in the baking industry.

A love for any of the areas above can mean that there is a fulfilling vocational opportunity waiting in the baking industry, even if you would rather eat the baked items than bake them!

The number of available positions for graduates is greater than the supply. In fact, it is not unusual for students to have multiple job offers before graduation.



DID YOU KNOW?

- Jobs are available.
- The pay scale is high.
- Interns are paid.



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#Veterans #EncoreCareers

We Can Help You Re-Imagine Your Future.

Be rewarded for hard work, discipline, and pride in what you do.

Looking to return to the workforce? Hoping to advance your career?

We can help displaced homemakers, mid-career shifters, people working in the industry who have college but no degree, culinary school grads who want to specialize, and more. The baking industry knows that veterans, service members, and military spouses who are transitioning out of the military are talented individuals with years of important life experiences. The same skills that bring success in the military (effective communication, teamwork, leadership, and adaptability) are the same highly sought-after skills that employers across the baking world appreciate and need.

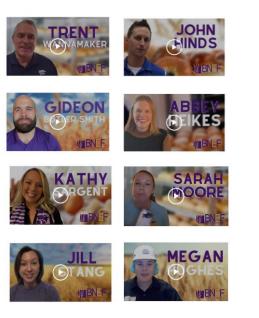


#OnceAWildcat #AlwaysAWildcat





Help BNEF Create a Caring Network of Mentors and Friends



One of the best things about graduating from K-State is the incredible network of industry professionals.

Be a speaker.

Serve as a speaker for the Baking Industry. We have a ready-made speaker's toolkit...just add your own flavor of experience and advice!

We need you and your story.

BNEF is looking for selfie-videos to inspire and educate our students and our alums. Take a look at the extraordinary collection of videos from K-State alums across the industry. **Contact us now!**

Inspire and Be Inspired!

Calling All Bakery Science Alums