



AIB Alumni News

The Dough Chute



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Congratulations to Hyejeon College



Congratulations to Hyejeon College, South Korea, on the dedication of their new seven-story Baking/Culinary Arts/Food Safety building. Hyejeon College, which has recently formed an alliance with AIB International, is a leader in baking and confectionery science and technology education in North Asia. This latest building significantly expands the already outstanding facilities found on their campus.

On April 29, 2009, eighty two representatives of the Korean baking industry attended the dedication ceremony, along with the baking/culinary arts students of Hyejeon College, many guests and the baking industry media. The dedication was followed by a tour of the building which will be used for baking/culinary arts education. There are four baking science laboratories with farinograph,

mixograph, falling number and other dough rheology equipment. Mixers, proof boxes, ovens, traditional Korean culinary arts and Western culinary arts equipment abound in the labs. Lecture halls are equipped with the latest technology. Baking and culinary arts are very popular as shown by the need to create a larger facility to handle the demand for instruction. Graduates find jobs with hotels,

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BS&T Class 174 and ME Class 44 Graduate

BS&T Class 174 Graduated

David R. Bauman, manager of the East Balt Bakery in Denver, Colo., told the 25 students of Baking Science and Technology Class 174 they should be certain to take something back to share with their co-workers at their jobs and that they should also share what they learn on the job with AIB.



Bauman made his remarks at the graduation ceremony May 20 at AIB headquarters in Manhattan, Kan.

“Many times we’ve had issues in plants and AIB was always the first place to call,” Bau-

man said. He also urged the graduates to become active recruiters for the School of Baking.

Class 174 had nine students from the United States and Japan, two from South America, two from Mexico, and one each from India, South Korea, and China.

The top five graduates of Class 174 were:

1. Junichi Noda, Nippon Flour Mills, Japan
2. Nathanael Antunes Valenca Filho, Bimbo, Brazil
3. Yoshiyuki Matsuo, Shikishima Baking Co., Japan
4. Fernando Lopez Perez, Bimbo, South America
5. Fabian Espinosa Pozos, Bimbo, Mexico

ME Class 44 Graduated

Successful bakeries, like successful sports franchises, build on basics, Greg Boyd, President, Bailey Street Bakery, Inc., told the graduates of Maintenance Engineering Class 44 Friday, May 8 during ceremonies at AIB.

“Good teams don’t happen by accident. The groundwork has to be laid for years before a team is truly successful,” Boyd said. He said that he noticed in interviews with players who retired from sports dynasties that celebrated years of success, each one talked about how the coach made them pay attention to the basics. “That’s the kind of persistence that gave them the edge for victory, what I call blocking and tackling. The player who scores the winning touchdown, if the other 10 men aren’t doing their jobs exactly right, or only doing 50 percent, he’s going to fail.”

Boyd said that there are many parallels to sports in a baking plant where “we are a team working together to get the best performance every day and some days we may even have to turn in MVP performances.”



Boyd listed these basics he invests in every day: God, “the most important relationship;” people, “my teammates at work who will ultimately help me succeed;” short- and long-term projects “at work and at home,” like the project the maintenance students undertook by enrolling in AIB’s 11-week maintenance course.

Finally, Boyd advised the graduates to remain optimistic in their work because that attitude will help them succeed.

School of Baking Endowment Fund:

Thank you to those who have supported the AIB Alumni Association by sending in your AIB Alumni Membership Renewal fees. Whether you are currently a part of the elite “Lifetime AIB Alumni Member” group or joined the AIB Alumni Association for the first time, your support is appreciated.

Also, please watch for your next opportunity to donate to the AIB Alumni Association.

Thank you for your consideration.

Kirk O’Donnell
Vice President, Education
AIB International

Gene Nuziard said it best.

“There is a time to learn, a time to earn, and a time to return.”

We need and appreciate your support.



Hyejeon College Dedication, continued



restaurants and some of the major baking companies. The Korean Food Service bakery, a joint project with East Balt, U.S., manufacturer of hamburger buns for McDonalds has hired graduates.

Over 100 AIB Alumni of AIB's Baking Science and Technology (BS&T) course are members of the Korea AIB Alumni Assoc, with S.J. Hong of Sam Lip Co. as the managing director. Members meet three times a year and are making contact with the Japan AIB Alumni Assoc. to exchange information and strengthen the relationship between AIB alumni in the two countries.

Dr. Jae Ho Lee, President of Hyejeon College, accompanied by Dr. Nam Ji Cho, Dean of Academic Affairs traveled to Manhattan, KS in July, 2008 to finalize details and sign a Memorandum of Understanding (MOU) with AIB International regarding the formation of an educational alliance between Hyejeon College and AIB. Ken Embers represented AIB at the ceremony and delivered a short speech on our behalf. Mr. Ember's speech was translated by Dr. Nam Ji Cho, distinguished AIB alumni (1988), and he read a letter of congratulations from AIB President, Jim Munyon, and the ELT of AIB.

Dr. Nam Ji Cho is shown interpreting the dedication speech presented by Ken Embers on May 22nd in Hongseung, Korea. Dr. Cho is now Dean of Academic Affairs at Hyejeon College which is the largest most respected baking school in the Republic of Korea. At least two Hyejeon College alumni attend AIB's BS&T course each year, with more expected in the future. More than fifty Korean students complete AIB's Applied Baking Technology, translated by Dr. Cho, each year.



AIB donated to the college a beautiful original oil painting by Judith Mackey, Kansas' leading female artist. The painting will grace the lobby of the new building.



The 2009 Peanut Products Recall: AIB Sets the Record Straight

"We recognize that we have a major task at hand in setting the record straight about AIB. This has already begun. It will only be successfully accomplished by our presenting to you, our customers and stakeholders, the critical facts and reasoned argument you require for your own needs and in many cases to further submit to others whom you deal with. We value your comments and feedback and look forward to hearing from you."

James Munyon,
President & CEO, AIB International



Read more at:
www.aibonline.org/press

Accepting Applications NOW!

for
Baking Science &
Technology Class #175
and
Maintenance Engineering
Class #45

AIB is accepting applications for the fall BS&T and ME resident courses. BS&T Class #175 will begin on Thursday, August 6 and students will graduate on Wednesday, November 25, 2009. ME Class #45 will begin on Tuesday, Sept. 8 with graduate on Friday, November 13, 2009. The Maintenance Management course will be held the week of November 16-20, so our graduates will remain at the AIB for an extra week to attend this course.



AIB Upcoming Seminars

July 2009

- Jul 6-31 - Management Development for Food Safety/Sanitation Professionals - Manhattan, KS
- Jul 7-10 - Pies, Pies, Pies! - Manhattan, KS
- Jul 7-8 - Food Plant GMP/Sanitation Workshop - Minneapolis (Bloomington), MN
- Jul 9-10 - HACCP Workshop - Minneapolis (Bloomington), MN
- Jul 13-17 - Batter Cake Production - Manhattan, KS
- Jul 14-16 - Maintenance Fundamentals - Harrisburg, PA
- Jul 14-15 - Advanced Techniques in Labeling FDA Regulated Foods - Manhattan, KS
- Jul 14-15 - GMP Workshop for Packaging Manufacturing Facilities - Portland, OR
- Jul 16-17 - HACCP Workshop for Packaging Manufacturing Facilities - Portland, OR
- Jul 20-24 - Applied Baking Science - Manhattan, KS
- Jul 27-31 - Production/Operations Management - Manhattan, KS
- Jul 27-31 - All About Baking - Manhattan, KS
- Jul 27-28 - Engineering for Food Safety - Manhattan, KS

August 2009

- Aug 3-7 - Wellness in Baking - Manhattan, KS
- Aug 6 - Nov 25 - Baking Science and Technology - Manhattan, KS**
- Aug 10-14 - Electrical Motor Controls - Manhattan, KS
- Aug 17-21 - Hands-On Programmable Controllers - Manhattan, KS
- Aug 17-19 - Safety & Health Management Systems - Manhattan, KS
- Aug 18-19 - Food Industry Pest Management - Kansas City, MO
- Aug 25-27 - Food Defense Coordinator - Worcester, MA

September 2009

- Sep 8 - Nov 20 - Maintenance Engineering - Manhattan, KS**
- Sep 15-16 - Food Plant GMP/Sanitation Workshop - Atlanta, GA
- Sep 17-18 - HACCP Workshop - Atlanta, GA
- Sep 21-24 - About Baking Cookies and Crackers - Manhattan, KS
- Sep 21-22 - Sustainability Essentials: Principles & Practice - Manhattan, KS
- Sep 22-24 - An Integrated Quality System for the Food Industry - Portland, OR
- Sep 29 - Oct 1 - Organic Certification with a Foundation in Food Safety - Portland, OR
- Sep 29-30 - Food Plant GMP/Sanitation Workshop - Rosemont (Chicago), IL
- Oct 1-2 - HACCP Workshop - Rosemont (Chicago), IL

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