



AIB Alumni News

The Dough Chute



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America's Best Raisin Bread Contest Enters Judging Phase.

Thank you to all contestants who entered this year's America's Best Raisin Bread Contest. The contest is now closed and preliminary judging will start in September with the final judging bake-off to take place on October 9 - 10, 2009 at AIB International in Manhattan, Kansas. Contest entries grew by 50 percent this year as compared to the inaugural year of the contest. Additionally, the California Raisin Marketing Board is delighted with the caliber of entries received, and wishes all of the talented bakers the very best in this exciting competition!



The contest was open through August 15, 2009. All professional, commercial and student bakers were encouraged to submit an original formula. The formulas will be judged based on taste, appearance, originality, and value. Preliminary judging will be in September. Finalists will compete at AIB International on October 9-10.

The contest was open to bakers and the Research and Development staff of commercial baking companies, craft bakers and retail bakery shop owners, certified baking teachers, registered students, and bakery technicians working in allied industries such as bakery supply wholesalers, flour milling companies, and bakery ingredients suppliers.

Preliminary judging of the photos and formula/recipes will result in the selection of 20 professional finalists and 10 student finalists to receive an expenses-paid trip to AIB International. There, the finalists will bake their formulas in front of a panel of distinguished judges from both the artisan and commercial baking industries. In addition to industry-wide recognition, ten winning professional bakers and two winning student bakers will receive a five-day California vacation with visits to the Culinary Institute of America, Yosemite National Park, and the San Joaquin Valley, the home of California Raisins!

Follow more on this at AIB's website - www.aibonline.org or at California Raisin Marketing Board's website - http://www.calraisins.org/raisins_home/

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www.aibonline.org



Baking Science & Technology Class #175

Thursday, August 6 was the start of Baking Science and Technology class #175. We welcomed 31 students: one each from Mexico, Trinidad and Tobago, and Georgia, a former member of the Soviet Union; five from Korea; 11 from Japan; two from India, and 10 from the United States. We are excited to get started with these new students.

Wedding Bells ring in Taiwan

Cindy Huang who graduated from AIB #166 class married Cheng-Chang Liu on May 16, 2009. Cheng-Chang Liu is also Taiwanese traditional pastry baker.

They met in CGPRDI. At that time, Cindy was an assistant teacher, and he was a student in the class. After the course, they began dating. Their favorite places were the bakery and cake shop. They both share the hobby of visiting bakeries and are now living in Taiching, Taiwan.



International Seminars

This summer has been very busy in terms of programs around the world for the AIB School of Baking. In the month of June, Kirk O'Donnell delivered two certification seminars in Ecuador and Peru. Later that month, Tim Sieloff delivered a couple of programs in China. In the month of July, Steve Sollner delivered several programs in India on behalf of the US Soybean Export council. In the month of August, Dr. O'Donnell delivered training in Colombia, Indonesia, India, and Ecuador. He will finish the first complete certification program in Peru the first week of September.

Announcement

AIB has received news of the passing of John B. Drawbaugh, Martinsburg, WV. Mr. Drawbaugh was an AIB graduate from December 1946 and was a Lifetime AIB Alumni member.

Following is a note from his widow (Jeanne Drawbaugh) "John loved the baking industry and was with Stroehmann Bread in Norristown, PA for 41 years".

Place of Interment, Rest Haven Cemetery, Martinsburg, WV.

Maintenance Engineering-Class #45

Class #45 begins September 8, 2009. At this time we are expecting eight students, four from IBC, two from Insterstate Brands and one each from Yamazaki Baking Company, and Iggy's Bread of the World. They will graduate on November 20, 2009.

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.





Kemp Speech Caps Successful Four-Week Debut of Food Safety/Sanitation Course

The successful maiden voyage of Class 1 of the new four-week course, Management Development for the Food Safety/Sanitation Professional ended Friday, July 31, with a commencement address by Kim Kemp, Director of Retail Food Safety, Nestlé Purina PetCare Co. that was pertinent, poignant, and at times personal.

Al St. Cyr, Head, Food Safety Education, the course director and primary instructor, said the next offering of the four-week curriculum will be in February 2010.

An in-depth review of the course, topics, and a review of focus group discussions with students began the week after graduation and will improve on the curriculum judged excellent by the 19 participants in the first class.

St. Cyr said that he would like to add more hands-on exercises in the next class but would work to maintain the open discussion between students and instructors that highlighted the first course.

“Based on student responses, we pretty much got an ‘A,’” St. Cyr said, adding that during the four-week duration of the course he saw “students begin to see opportunities for improvement in their own plants, a whole new set of paradigms, and that made my job extremely easy.”

Students in the first class said during focus groups that things they valued most about the course included notes.



Kemp also noted that, “the largest single transformation of the sanitarian’s role has been the shift from the technical knowledge to communication skills. This does not downplay the importance of sound technical training, but after a while in a plant with a diverse management team you may learn, as I did, that the technical side of your new career is the easiest part.”

“You should read as much Stephen Covey (Management Author) as Tom Imholte (Sanitary Design Engineer).”

“Your communication skills will play as large a part in your success as anything you have.”

Kemp also said corporate America confuses the difference between leadership and management. “The idea that leadership can only come from people in positions of power in the mainstream of our businesses and corporations... is imprudent, shortsighted, and potentially crippling for both companies and individuals. Leader is not a title— it’s a state of mind.”

Kemp concluded by advising the students to “not forget who taught you what you know. Do not forget AIB —being asked to give this commencement address may be the single biggest accomplishment of my 35 year career. Why? Because the first time I came here to AIB I sat in the back row—no one knew who I was—and attempted to write down every single word every single speaker said. That’s how I started. There were no sanitation schools or programs. There was only AIB.”

“You are a commitment. This class is a commitment from the AIB to the food industry.”

For information about the next class in February 2010, contact: AIB Food Safety Education at 800-633-5137 or 785-537-4750, or go to https://www.aibonline.org/foodsafetyeducation/SanitationProfessional/SP_index.html.





AIB Upcoming Seminars

October 2009

- Oct 1-2 - HACCP Workshop - Rosemont (Chicago), IL
Oct 6-7 - Fundamentals of Internal Auditing for the Food Industry - Ontario, CA
Oct 6-8 - Food Defense Coordinator - San Jose, CA
Oct 12-16 - Practical Pizza Production Technology - Manhattan, KS
Oct 13 - Developing and Implementing a Sanitation Program - Ontario, CA
Oct 14 - Developing and Implementing a Chemical Control Program - Ontario, CA
Oct 14 - Developing and Implementing an Allergen Control Program - Ontario, CA
Oct 15 - Developing and Implementing a Traceability and Recall Program - Ontario, CA
Oct 19-20 - GMP Workshop for Packaging Manufacturing Facilities - Manhattan, KS
Oct 21-22 - HACCP Workshop for Packaging Manufacturing Facilities - Manhattan, KS
Oct 27-28 - Food Plant GMP/Sanitation Workshop - Rexdale (Toronto), ON Canada
Oct 27-28 - Advanced HACCP Workshop - Harrisburg, PA
Oct 29-30 - HACCP Workshop - Rexdale (Toronto), ON Canada

November 2009

- Nov 2-3 - Labeling of FDA Regulated Food Products - San Antonio, TX
Nov 2-6 - Ammonia Refrigeration Operator Training - Level 1 - Fort Worth, TX
Nov 3-4 - Principles of Inspecting and Auditing Food Plants - Atlanta (College Park), GA
Nov 10-12 - Food Defense Coordinator - Miami Beach, FL
Nov 16-20 - Maintenance Management for Food Plants - Manhattan, KS
Nov 17-19 - Maintenance Fundamentals - Houston, TX
Nov 17-18 - Food Plant GMP/Sanitation Workshop - Ontario, CA
Nov 19-20 - HACCP Workshop - Ontario, CA

December 2009

- Dec 1-4 - Hamburger Bun Production - Manhattan, KS
Dec 8-10 - An Integrated Quality System for the Food Industry - San Jose, CA

January 2010

- Jan 11-15 - Applied Baking Science - Manhattan, KS
Jan 11-14 - Gourmet Cookie Production - Manhattan, KS
Jan 12-14 - An Integrated Quality System for the Food Industry - Phoenix (Tempe), AZ

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