



AIB Alumni News

The Dough Chute



Number 511

AIB International, Manhattan, KS

October - December 2009

End of an Era in AIB Education

Page 1 - End of an Era in AIB Education

Page 2 - End of an Era Continued

Page 2 - Second Annual California Raisin Bread Contest

Page 3 - California Raisin Bread Winners

Page 3 - Project Bread+Aid

Page 4 - AIB Upcoming Seminars

On Friday, November 13, AIB celebrated the class graduation of Maintenance Engineering (ME) class 45. The class had a total of 9 graduates, which is about the average class size over the past several years. Despite our best efforts to promote the course, we were not able to bring enrollments up to a "break-even" level over the past several years. As you know, even a non-profit business cannot continue to operate with more expenses than income, and therefore, ME class 45 is the last one we will offer.

The future of AIB training in Maintenance Engineering is a work in progress right now. We believe that the ME program that we have offered over the past 27 years has not garnered sufficient industry support for the following reasons:

- 11 weeks is too long of a time to be away from the job
- There are many other sources of training to provide electrical, PLC, and refrigeration training that are nearer the customer.
- AIB has not created a product with sufficient differentiation to give companies a reason to send their maintenance engineers and mechanics to Manhattan, KS.

Our approach is to take the following action steps:

1. Define the specific skill sets that are needed for Maintenance mechanics, Maintenance supervisors/managers, and Field Service professionals.
2. Find existing on-line training that addresses as many of these skill sets as possible.
3. Design a hands-on program that fills in the gaps from the on-line training
4. Build a program that provides meaningful certifications with a minimum of time away from the job.

We have already accomplished action step 1 and 2, and are currently ready to begin a pilot test with the on-line portion of the new program. We are waiting to undertake action steps 3 and 4 until we get the feedback from the industry on the pilot test. If we have sufficient industry support, we will continue our plans. If not, then we will provide guidance to the industry in the training of maintenance professionals, but we will not provide an AIB certification. Time will tell us what to do. Our mission is to serve the industry.



Cont. page 2

Visit us on the web:
www.aibonline.org



End of an Era Continued

The end of this era means that our excellent Instructors in the Maintenance field, Scott Casey and Ralph McGinty, will be leaving AIB to pursue other interests. These two individuals have consistently provided not only training, but a dedication to their students that is truly remarkable. Thanks to all of the alumni who provided testimonials on the positive impact Scott and Ralph have made on their careers. These comments were included with a card from AIB employees for each of them. Those of you that know Scott and Ralph realize that they are not looking for recognition, but I am sure that the comments from their students meant more than anything anyone at AIB could say. Nevertheless, the entire staff at AIB is very proud of the work that Scott and Ralph have done over the past 25 plus years, and up to the very last day of class, they continued to provide the attention and care to their students that the rest of us will try to emulate.



Graduates of Maintenance Engineering Class 45, the final class that will graduate because the program is ending, gave course instructors Scott Casey and Ralph McGinty a standing ovation after commencement speaker John Grauel, a graduate of class 4, commended their work over the years teaching students and helping them advance their careers. The 10-week course will be replaced with a combination on-line and instructor led curriculum that will debut after the curriculum is tested.

Second Annual Raisin Bread Contest Draws 30 Entries from Around U.S.

Second Annual Raisin Bread Contest Draws 30 Entries from around the U.S. Larry Lobe, Dawn Food Products, and Ronald Guerrero, Caravan Ingredients, won the Grand Prizes in the artisan and commercial categories during the Second Annual America's Best Raisin Bread Contest held Oct. 9-10 in the baking labs at AIB International in Manhattan, Kan.

It was the second year AIB played host to the contest finals. Preliminary judging was held earlier at Kendall College in Chicago, Ill., where judges, including AIB's Dr. Debi Rogers, did an initial screening of formulas and product photographs.

The 30 finalists came from all over the United States from bakeries as small as Mark Johannes' backyard operation, to large national companies like Caravan Ingredients and Cargill Integrated Bakery Resources. There were four categories: artisan, commercial, student artisan and student commercial.

The California Raisin Advisory Board sponsors the contest to help market raisins and to promote and acknowledge the bakers who are making this bread either in artisan shops or in wholesale production, said Larry Blagg, Senior Vice President of Marketing for the Raisin Board. He said that all of the products made by last year's winners went on to be produced commercially.

"Everyone who won last year went out and sold their products in local markets. Flowers Foods was already selling their excellent product. The Salsa Latina Raisin Bread that won last year (developed by Patrick Finney, Roman Meal) is selling well and Uncle Mike's Bakery (AIB graduate Michael Vande Walle, Des Peres, Wisc.), is selling 600 loaves a day of the product he created," Blagg said. "This year the finalists have some interesting formulas that use out of the ordinary ingredients like purple flour, pumpkin, sweet potato, and a lot of other combinations in bread and we're very excited about that."

Each contestant produced at least six loaves of raisin bread and then sat down in a room with three judges who questioned them about the formula, production techniques, and whether the bread was currently being sold or was still in the development process.



Artisan products were expected to have a "wow factor" and deliver taste and visual appeal. Commercial products were expected to reflect consumer trends in the United States.

In addition to the product, judges also observed contestants while they produced their entries, including techniques, how they use their formulations, efficiency and professionalism. This observation accounted for 40 percent of the score.

Judges were: Cyril Hitz, Department Chairman for Baking & Pastry at Johnson & Wales University in Providence Rhode Island; Klaus Tenbergen, Certified Master Baker and Professor of Culinary at California State University in Fresno; Dominique Homo, President of Ecole du

Pain, in Montreal, Canada; Theresa Cogswell and David Guilfoyle, food industry consultants, and Dr. Debi Rogers, AIB Director of Cereal Chemistry.

All the finalists received medals, and the winners will receive engraved plaques and trips to California in the spring of 2010 to tour the California Raisin industry, and visit to California's wine country and the San Francisco Bay area to sample California cuisine.

Winners were announced at a banquet Saturday night.

Second Annual Raisin Bread Contest Winners

Artisan

Grand Prize Winner:

Larry Lobe, Dawn Food Products,
Sicilian Raisin

Judges prize:

Charles Niedermyer, Pennsylvania
College of Technology,
Dueling Raisins Bread

Mitch Stamm, Johnson & Wales
University, California Gold Rush

Ideas prize Winner:

Luminita Cirstea, Kendall College,
Golden Gate

Philippe Sanchez, Marriott Internation
al, Raisin Walnut Blue Cheese
Sour Dough Pave

Commercial

Grand Prize:

Ronald Guerrero, Caravan Ingredients,
Natural Swirl Raisin Bread with
50% More Raisins

Judges prize Winner:

Coila Farrell, Derby Dining Center,
Housing & Dining Services,
Kansas State University

Golden Harvest Raisin Bread with
Toasted Walnuts

Eric Spelger, Caravan Ingredients,
All Natural, 100% Whole Wheat
Raisin Bread

Ideas Prize Winner:

Jerome Davis, Cargill Integrated
Bakery Resources, Oregon Trail
Cinnamon Vanilla Raisin Bread

Feng Xie, Caravan Ingredients, Bubble
Raisin Bread

Student

Artisan Finalist:

Courtney Lipkins, Johnson & Wales
University-Providence, R.I. ,
Honey Nut Raisin Bread
Commercial Finalist

Liana Ycikson, Johnson & Wales
University-North Miami, Fla.,
Cardamon Pecan Raisin Bread



On left, Grand Prize Winner, artisan category, **Larry Lobe**, Dawn Food Products along with Judge **Cyril Hitz**.



On right, Grand Prize Winner, commercial category, **Ronald Guerrero**, Caravan Ingredients; on left, Judges Award Winner **Eric Spelger**, Caravan Ingredients

PHILIPPINE SOCIETY OF BAKING

BREAD+AID

PROJECT: BREAD-AID

We would like to convey our heart-felt gratitude to everyone who made BREAD+AID a possibility.

The beneficiaries of heavily-affected Barangay Tatalon, Quezon City and some outer lying barangays of Dagupan City, Pangasinan were very thankful. You may visit our website <http://www.bread-aid.com/> so that we may share the experience of producing, consolidating and distributing BREAD+AID.

To the donors, we believe, that we have tried our best to put your donations to good use. We will never be able to thank you enough.

To the volunteers, who worked from 10pm to 7am, tirelessly in the name of service. It was truly great working with you. Thank you all!

To the officers, members, and staff, of the Philippine Society of Baking, and the Filipino-Chinese Bakery Association Inc., we thank you for lending your time, treasure and talents for this purpose.

May the values of compassion and generosity hit us all again, when the need arises.

It is truly flattering to have been entrusted by all of you to deliver BREAD+AID to those who needed it.

Thank you and Godspeed!

Sincerely yours:

Alejandro Paez

President of the Philippine Society of Baking

For more info, pictures and videos kindly go to the official Bread-Aid website at www.bread-aid.com



AIB Upcoming Seminars

January 2010

- Jan 11-15 - Applied Baking Science - Manhattan, KS
- Jan 11-14 - Gourmet Cookie Production - Manhattan, KS
- Jan 18-22 - Principles of Bread and Roll Production, Manhattan, KS
- Jan 18-22 - Laminated and Sweet Dough Production, Manhattan, KS
- Jan 25-29 - Technology of Bread and Roll Production, Manhattan, KS
- Jan 25-28 - Food Safety and Sanitation for Food Plants, Manhattan, KS
- Jan 26-29 - Doughnuts & Donuts, Manhattan, KS
- Jan 26-28 - Introduction to an Integrated Quality System for the Food Industry, Phoenix, AZ

February 2010

Feb 1- 25 - Management Development for the Food Safety/Sanitation Professional, Manhattan, KS

- Feb 1-5 - Advanced Bread and Roll Production, Manhattan, KS
- Feb 1 - Certified Equipment Design for BISSC Certification, Manhattan, KS
- Feb 4 - May 26 - Baking Science and Technology, Manhattan, KS
- Feb 9-10 - Food Plant GMP/Sanitation Workshop, San Diego, CA
- Feb 9-10 - Equipment & Plant Design Workshop for Allergen/Pathogen Control, Chicago, IL
- Feb 9-11 - Freezing Technology, Manhattan, KS
- Feb 11-12 - HACCP Workshop, San Diego, CA
- Feb 16-18 - Food Defense Coordinator, Seattle, WA
- Feb 16-17 - Principles of Inspecting and Auditing Food Plants, Birmingham, AL
- Feb 22-23 - Principles of Warehouse Sanitation, Manhattan, KS
- Feb 22-24 - Flour Tortilla Production, Manhattan, KS
- Feb 24-26 - Corn Tortilla and Chip Production, Manhattan, KS

March 2010

- Mar 2-3 - Advanced HACCP Workshop, Phoenix, AZ
- Mar 2-4 - Food Defense Coordinator, Tampa, FL
- Mar 8-12 - All About Baking, Manhattan, KS
- Mar 9-10 - Food Plant GMP/Sanitation Workshop, Atlanta (College Park), GA
- Mar 11-12 - HACCP Workshop, Atlanta (College Park), GA
- Mar 16-18 - Building Your HACCP Program, Atlanta (College Park), GA
- Mar 22-26 - Production/Operations Management, Manhattan, KS

April 2010

- Apr 13-15 - Introduction to an Integrated Quality System for the Food Industry, Atlanta (College Park), GA
- Apr 14-15 - Baking Industry 101, Chicago (Schiller Park), IL
- Apr 19-20 - Labeling of FDA Regulated Food Products, San Diego, CA
- Apr 20-21 - Food Plant GMP/Sanitation Workshop, Reno, NV
- Apr 22-23 - HACCP Workshop, Reno, NV
- Apr 26-30 - Bakery Ingredients: Functionality and Formulation, Manhattan, KS
- Apr 27-29 - Food Safety and Quality Update, Kansas City, MO

Sign up today for AIB ENews

Receive the monthly AIB Newsletter and current events by signing up for ENews.

Visit our website at:

www.aibonline.org and use the "About AIB" drop down.



The Dough Chute is published quarterly by:

AIB International Alumni Association – Marilyn Sparks
1213 Bakers Way
Manhattan, KS 66505-3999

Editor: Beth Ernst

Send Alumni News to
alumni@aibonline.org

Visit the AIB Alumni link at
www.aibonline.org