



# AIB Alumni News

## The Dough Chute

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### Management Development for the Food Safety Professional Graduates the Second Class

Ron McCulloch, an AIB Food Safety Auditor since 1990, told the graduates of Class 2 of the four-week Management Development for the Food Safety Professional course that they should always put something back into a profession that will always demand much of them during graduation ceremonies Feb. 26 at AIB International in Manhattan, Kan.

True to his own admonition, McCulloch has retired but continues to do food safety work for AIB when needed.

McCulloch said in the 1970s he changed his career from production to sanitation and food safety because "The plant sanitarian position was a new and challenging position that would provide huge opportunities for creative thinking and innovative ideas. To meet this challenge we would be on the leading edge of developing and implementing new programs to ensure regulatory compliance and ensure the integrity of the bakery products we produced and put on the market. I believe this remains true today."

Food safety is and has always changed rapidly and McCulloch said that the education students received, "Will provide you with the insight and curiosity to return to work with a brand new perspective. Someone once said 'Never tell me the sky is the limit when there are footprints on the moon.' This boundary will allow you to move the envelope as far as your talent and imagination will permit.

"Historically, Food Safety and Sanitation has been driven by legislation and customer expectations. In 1906, public outcry over Upton Sinclair's book; The Jungle; led to the development of the Wiley Act. During the last decade, customer concerns prompted by numerous public food recalls relating to allergens and pathogen contamination have led to the GMP Improvement Program and the proposed 2009, Food Safety Enhancement Act. This represents over 100 years of Food Safety legislation and the end is not yet in sight!



"Over the years, the movement of food safety programs has paralleled the movement of the legislative process. The programs have moved from

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### 10 Year Class Reunion

A 10 Year Class Reunion for BS&T Class #156 will be held in Manhattan, KS on **21-23 May 2010**. Ashley Gurney, "The Prez" of Class #156 is coordinating the reunion. For additional information please contact Ashley at [Ashley\\_gurney@hotmail.com](mailto:Ashley_gurney@hotmail.com) or on Facebook.

The current class (BS&T #176) will be graduating at AIB on Wednesday, May 26, 2010 (9:00 to 10:30 a.m.). You are invited to attend their ceremony, meet the current class, reminisce, make new friends!

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## Class 2 Graduation continued

local and national programs to global programs; and from programs propelled by the GMPs to programs driven by Global Food Safety Initiatives. During recent years, we have introduced new terminology such as Certification, Quality Systems and HACCP, along with new programs such Food Security, to drive and enhance our food safety efforts. A knowledge base in all of these disciplines has become a necessary part of any Food Safety Professional's resume," McCulloch said.

The four weeks the students spent at AIB provide each with a toolkit that will serve them well to meet the challenges ahead.

"The Food Safety/Sanitation Program was once described as a box where someone would put a nickel in at the top and expect to have a dollar come out at the bottom. This analogy is driven by the idea that you should continue to put something into the box to make it better. In terms of your Food Safety and Sanitation Program, you should provide continuous improvement in value to your stakeholders, your customers, and yourself. This transformation can provide some of the most satisfying moments of your career producing the added value of meeting or exceeding program requirements, continued advancement for yourself, or continued expansion of your knowledge base through developing future Food Safety Professionals," McCulloch said.

McCulloch lauded AIB for its continuing effort to train and develop professionals in all areas of the food industry.

"AIB's Food Safety Program began in the 1950s with a group of four inspectors and a Sanitation Education Program. It has since grown to a group of more than 140 Food Safety Auditors working all over the world," McCulloch said.

"One of the rewards in my career is the opportunity to be part of your class through today's Commencement Address. When I completed my first AIB Sanitation Training Course in 1972 in Chicago, Ill., I would never have fathomed the opportunities, challenges, and rewards that I have experienced during the 38 years of my career. I thank you for this opportunity.

"As you move from the classroom and re-enter the industry, you will become the vanguard of the food protection world. You are entrusted with the leadership, the responsibility and the expertise to keep our food supply Good luck and God speed," McCulloch said.

The next Management Development for the Food Safety Professional Class will begin July 5 and conclude July 30.

## AIB Technical Bulletins



The AIB Technical Bulletin series was started in 1979 with Mr. Donald K. Dubois, then Manager of Technical Assistance

at AIB, as the first Editor. This series was actually an updated version of the "AIB Special Bulletin" that was published from the early 1940's through some time into the late 1950's. The first Technical Bulletin in January of 1979 was on the topic of "English Muffins, Production Technology". Since that initial offering there have been nearly 350 different Bulletins authored across a range of topics from Cake Donut Production, to Use of Raisins in Baked Goods, to the Bioterrorism Act. About one half of that total number of Bulletins have been written by AIB Research, Education, or Food Safety staff and many of those Bulletins document some of the research conducted at the AIB over the years. This sharing of knowledge goes to the very core of the AIB's beginnings – "to create a state-of-the-art research and technology transfer center for the entire baking industry".

The most recent Technical Bulletin topics include:

- Acrylamide in Food Products and Ways to Reduce its Production
- Concepts for Healthy Baking
- Dietary Fiber
- Basic Cracker Technology
- Safe Use of Potassium Bromate

That 30 year tradition continues today with the AIB Technical Bulletin on-line subscription. For the annual subscription fee of just \$175 you get access to the entire library of Technical Bulletins in a fully searchable format. Plus, six new Technical Bulletins are added each year to further expand the wealth of technical information available at the click of a button. To subscribe today call AIB Registrations and Orders at 888-633-5137, or go on-line to [www.aibonline.org](http://www.aibonline.org) and search for Technical Bulletins.

## Two of a Kind

Snack Food & Wholesale Bakery, January 2010. Written by Jeff Dearduff

Back in 1990, I enrolled in a regional maintenance training seminar that was held in sunny West Palm Beach, Fla. I had heard of “*the AIB*” from my dad who had attended classes back when they were in Chicago, but I had not taken any of its courses.

Rather, I had spent the previous six years taking a bakery from troubled times to better times, and as you might remember, a maintenance manager was not an office guy back then. Technical training came with skinned knuckles, long days and sleepless nights. There wasn’t a whole lot of time devoted to kicking back with a good book or tech manual. This would be my first opportunity to slow down and listen to the beat of a different drummer.

I made the road trip to West Palm from Orlando, and as I went into the meeting room, I couldn’t help but notice I wasn’t alone. As I think back, it now feels like there were 500 people packed in there, but in reality, there were 50 or maybe 75 in the class. Several folks like me came from central Florida, a bunch worked the Miami area, and others made the trip in from surrounding southern states. If I remember correctly, BEMA had offered scholarships to help defer the costs, so it had a good draw.

I didn’t know a soul, but took my seat and readied myself for the session. Little did I know that I would be receiving lectures on bakery maintenance from two guys who would become legends in the baking industry.

On this day, I met Scott Casey and Ralph McGinty.

I’ll never forget Scott and Ralph. They made one heck of a team back then and still do. You’ve got Scott who carried himself like one of the rest of us, but really knew his stuff, and you had ole Ralph who was sort of a professor type. With these two teachers, you

get a lot of theory and a whole lot of reality.

I soon found out that Scott and Ralph weren’t just some sort of road show for “the AIB.” Rather, they were permanent instructors from the beautiful downtown Manhattan, Kan., also known as The Little Apple. Over the years when I visited the campus for a variety of seminars and meetings, I would look for them to say hello. If we were having a “Kansas Steak Dinner” on the back lawn at the school, those two would be manning the grill.

I always will remember a couple of things from my time with these guys. Back before NFPA 70e was the hot topic, Scott would teach electrical safety to us all. For example, whenever you are operating a wall-mounted electrical disconnect, always stand to the right of the box, turn your face away and use your left hand to throw the switch. This method would help to prevent taking a full load of molten copper in the face if the switch failed. I have never forgotten that and use the method still today, except now I have a face shield, insulated gloves, a full Nomex jump suit and I am standing on a rubber mat.

Ralph was known for his monthly Maintenance Bulletin. These articles covered everything from oiling a chain to writing PLC code. After reading these bulletins, I would put them in a three-ring binder that I kept in the shop and would ask my guys to read through the literature and give a signature to show they’ve done so. I still receive these bulletins today and still pass them over to the local maintenance crew.

Last month, I received word that the American Institute of Baking is officially discontinuing the maintenance training program, and that Scott and Ralph have to move on.

This is a sad bit of news. Unfortunately, I had seen this coming.

Being an active member of AIB’s Educational Advisory Committee, I know it has been a struggle to enroll students to this program. The problems with attendance had to do with the length of time someone has to be away from work and that every region of the country now has some very good and inexpensive options to train technicians at a week at a time.

I also sit here knowing that I am part of the problem along with maintenance and engineering leaders, as well as bakery businesses all over the land. Over the years, we could never find it in our budgets to have extra technicians on staff so that we could better develop others by sending them out to be taught by Scott and Ralph for 11 weeks at a time. Today, we have to run very tight ships, and the maintenance department always settles for what they need and not what they want. We end up paying the price in mistakes and turnover, but we never really realized the value of proper, formal training.

Shame on us all.

It’s truly the end of an era with this program, and we’re sending off these fine gentlemen who were truly “Two of a Kind.”

As Kirk O’Donnell, AIB’s vice president of education noted, “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.”

Scott and Ralph, THANK YOU.

**SF&WB**

(Original article found in *Snack Food & Wholesale Bakery*, January 2010, page 54)



## AIB Upcoming Seminars

### April 2010

- Apr 6-8 - Food Defense Coordinator, Chicago, IL
- 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

### May 2010

- May 3-5 - Integrated Production Improvement for Food Plants, Atlanta (College Park), GA
- May 4 - Implementing an IPM Program for Food Plants, Ontario, CA
- May 4-6 - Food Defense Coordinator, Harrisburg, PA
- May 5 - Understanding the Reportable Food Registry, Ontario, CA
- May 5 - Developing a Foreign Material Control Program, Ontario, CA
- May 6 - Implementing Traceability and Recall Programs, Ontario, CA
- May 11-12 - Advanced HACCP Workshop, Cherry Hill, NJ
- May 17-21 - Maintenance Management for Food Plants, Fort Worth, TX
- May 18-19 - Food Plant GMP/Sanitation Workshop, Worcester, MA
- May 20-21 - HACCP Workshop, Worcester, MA

### June 2010

- Jun 7-11 - Cookie Ingredient Technology, Manhattan, KS
- Jun 8-10 - Food Defense Coordinator, Memphis, TN
- Jun 8-9 - Principles of Inspecting and Auditing Food Plants, Ontario, CA
- Jun 14-18 - Cookie Processing Technology, Manhattan, KS
- Jun 15-16 - Food Plant GMP/Sanitation Workshop, Toronto, ON Canada
- Jun 17-18, HACCP Workshop, Toronto, ON Canada
- Jun 21-24 - Cracker Production Technology, Manhattan, KS
- Jun 22-24 - Building you HACCP Program, Minneapolis (Bloomington), MN
- Jun 22-23 - GMP Workshop for Packaging Manufacturing Facilities, Kansas City, MO
- Jun 23-24 - Equipment & Plant Design Workshop for Allergen/Pathogen Control, Chicago, IL
- Jun 24-25 - HACCP Workshop for Packaging Manufacturing Facilities, Kansas City, MO
- Jun 29-30 - Advanced Techniques in Labeling FDA Regulated Foods, Manhattan, KS

### July 2010

- Jul 12-16 - Principles of Bread and Roll Production, Manhattan, KS
- Jul 12-16 - Batter Cake Production, Manhattan, KS
- Jul 19-23 - Technology of Bread and Roll Production, Manhattan, KS
- Jul 19-23 - Foam Cakes, Cheesecakes, and Icings, Manhattan, KS
- Jul 20-21 - Food Plant GMP/Sanitation Workshop, Saint Louis, MO
- Jul 22-23 - HACCP Workshop, Saint Louis, MO
- Jul 26-30 - Advanced Bread and Roll Production, Manhattan, KS

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