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### Baking Science and Technology Class 176 Graduates



Nick Weigel, Director of Technical Service for ADM Milling, and an AIB graduate (Class 142), told the 43 members of Baking Science and Technology Class 176 to, “make sure that you get 20 years of experience rather than one year of experience 20 times.” at graduation May 26, at AIB headquarters in Manhattan, Kan.

Weigel continued, “In other words, don’t commit to a specific vision of your future. Rather, work on things that you

are interested in, and increase your options through working on promising situations in front of you. Do not be afraid to work on the hard problems, and commit to the job at hand, especially when this means leaving your comfort zone.”

“In order to grow in this industry, use your knowledge and skill to focus curiosity to ask promising questions that lead to the solutions to hard problems.

“If you do this, you will gain valuable experience and make a positive difference in our industry.”

Class 176 had 24 students from the United States, nine from Japan, three from Mexico and Korea and one each from Venezuela, Senegal, India, and the United Kingdom.

The top five students for Class 176 were:

Toshiya Asoda, Yamazaki Baking Co., Japan, and Xochitl Cruz Gonzales, Grupo Bimbo, Mexico tied for first place; Jason Kovnesky, Wheat Montana Bakery, Three Forks, Mont., was third; Angel Gallaga Garcia, Grupo Bimbo, Mexico, was fourth, and Praveen Jella, ConAgra Mills, Denver, Colo., was fifth.

The next Baking Science and Technology Class will begin Aug. 25, 2010

## The Society of Indian Bakers Gold Award and Citation

The "SIB Gold Award and Citation" for the year 2009 sponsored by 'American Institute of Baking/Assocom India' was conferred on Shri Jai Prakash, Managing Director, Blue Bird Enterprises Pvt, Ltd. This award is given to the person who has made significant and substantial contributions to the Bakery Craft and Technology and to the Bakery Industry in the country. Mr. Jai Prakash is also an AIB Graduate (Class 111). The award was presented on March 13, 2010 at a function conducted at Rajinder Bhawan, New Delhi. Mr. Jai Prakash has been key force for successful organization of various activities of the Society of Indian bakers in various capacities.



Mr. L.R. Kandhari - AIB Graduate and Founder President of SIB presented Gold Award to Mr. Jai Prakash along with Mr. J. R. Chandana, President, Society of Indian Baker and Mr. Raj Kapoor.

## California Raisin Bread Contest - Enter to Win!

The California Raisin Marketing Board is seeking the America's best raisin breads based on taste, appearance, originality, and value.

To qualify, formulas should be for raisin bread products you're already selling, planned for sale in the future or new this year breakfast items which can be commercialized.

The contest is open through August 14, 2010 and all professional and student bakers are encouraged to submit an original raisin bread formula.

Nine winning professional bakers and three winning student bakers will receive a five-day California vacation and industry wide recognition. Enter today at:

[http://www.calraisins.org/wp-content/uploads/pdf/CRMB\\_ABRBCApplication2010web.pdf](http://www.calraisins.org/wp-content/uploads/pdf/CRMB_ABRBCApplication2010web.pdf)



## Changes to Baking Science and Technology Over the Years - Continuous Improvement

**1991- 2000:** The BST course was for 16 weeks. During this time, enrollment was strong, and the course was generally well-accepted. However, the primary problem with the course was that it was heavily lecture-based with very little student participation in class. The students were given lectures and tests with no project work. As the decade progressed, we witnessed more and more students unable to absorb the quantity of lecture material in this short time period. We continued to receive complaints about the course being too intense, and several companies did not want the whole curriculum, because their companies did not make all of the products that we covered.

**2001-2005:** The course was changed in two major ways. Project work was added (along with some new materials such as enzymes, allergens, HACCP, and quality systems), and this caused the total weeks needed to move from 16 weeks to 20 weeks. The other major change was the splitting of the course into 14-week and 20-week options. Initially, we offered all of the curriculum EXCEPT Cake and Sweet Goods in the 14-week option, and then the last six weeks were devoted to Cake and Sweet Goods lectures, labs, score classes, and exams. A class or two was also done with the first 14 weeks having everything EXCEPT Bread and Rolls, and then the Bread and Rolls curriculum was added in the last six weeks. We experienced a slight upward trend in the beginning of this effort, but the numbers quickly declined.

**2005:** This was the first year (since 1983) that we did not have a dedicated staff member to teach the Production Management section of the BST course. The lower enrollments in the BST course would not allow sufficient income to justify this position. On the positive side, many improvements were made in the curriculum as a result of this decision. For example, from 2005 to 2009, improvements in the Production Management curriculum were as follows:

1. All classes have lesson plans with activities to support learning objectives.

## Changes to Baking Science and Technology Over the Years - Continuous Improvement, Continued

2. New areas added included stress management, conflict resolution, new product development, lean manufacturing, bakery layout, project management, cleaning management, scenarios activities, interviews with industry leaders, coaching, practice exam, more detailed written materials in the course book, and reference materials on leadership, management, and communications.

3. The Production Management curriculum was coordinated with the application projects.

4. The course was focused on necessary skills to grow into greater career responsibility that can be effectively learned in an immersion experience.

**2006-2008:** During this time, numerous improvements were made in areas other than Production Management. Some of the key ones are:

1. Aaron Clanton joined the team at the beginning of 2006 as a Baking Instructor. Aaron has brought a real interest and ability to make the classes more interactive. He has greatly impacted the curriculum in bread, management, and science up to now. His efforts have improved the quality of the learning experience and retention of knowledge.

2. Susan Hancock joined AIB in 2007 as an Instructional Design Manager. She has conducted focus groups to determine the needs of our clients, and she has worked with our Instructors to help them meet these needs. Susan has witnessed the skill of our teaching staff as they function as instructors, substitutes, content developers, and content experts all at the same time. She is helping us focus on defining measurable learning objectives. We still struggle with getting the needed resources to make it all happen.

3. Debi Rogers has been very active in using interactive techniques such as i-clickers and “turn to your partner” (to discuss the topic more deeply). Debi has been involved in a group at K-State to improve instructional techniques, and she has taken greater leadership responsibilities in improving the course and the overall experience of our students while they are here.

4. Cheri Graham has worked well with our faculty to update the appearance of Powerpoint slides and written materials in the course books.

5. In December of 2008, the faculty spent a couple of days in an intensive “Creating Training Techniques” seminar put on by the Bob Pike group. Since that time, the instructors are modifying their approaches in the classroom to improve involvement and retention of information.

6. The faculty continues to travel nationally and internationally to do training and consulting work. This knowledge and experience is added to the course without violating confidentiality agreements.

7. Through the leadership of Jeff Zeak, our pilot plants are cleaner, and we are modeling the AIB Consolidated Standards for food safety in our classes and labs.

## AIB Delivers Successful Seminars in Latin America

Immediately after the BST class graduation, AIB delivered three seminars in Latin America. The first one was in Guayaquil, Ecuador May 31 to June 2, and the subject was “Cómo Resolver y Prevenir Problemas en Panificación,” which means “How to solve and prevent problems in bread production.” This seminar was Module 3 of a 5-part certification program based upon the AIB Career Path program. We appreciated the assistance of Granotec for the cereal chemistry lab portion of this course.

The next seminar during this trip was in Lima, Perú June 3 to 5, and this was the first module of the Cake and Sweet Goods certification program, covering sweet dough, Danish and puff pastry, and pies. We had already finished the 5-part Bread and Rolls certification in Lima, Perú in 2009. The next seminar was in Santiago, Chile June 7-9, and this was the first module of the Bread and Rolls certification program. Although we have done several seminars in Ecuador and Perú, this was the first baking seminar in Chile for AIB.

In each of the seminars, enrollment was over 40 persons, and most, but not all, of the persons in each seminar were able to pass the exam at the end of the seminar. The seminars were designed by Kirk O'Donnell and delivered by Kirk and Juan Manuel Tiznado, who is a BST Class 167 graduate. Juan Manuel has done a very fine job as AIB Instructor these past few months.

## Changes to Baking Science and Technology Over the Years - Continuous Improvement, Continued

**2009:** This was the first year that we reduced the course back down to 16 weeks. However, we did this NOT by putting it back the way it was in 2000. We certainly do not want to send the message that we are going around in circles here at AIB. We eliminated some topics from our curriculum such as cookies, the bake sale, and some management topics that were not directly related to our learning objectives. We also were able to consolidate some labs and lectures based upon our knowledge of student learning. In other words, in some cases we are able to teach multiple techniques at the same time. We also set the tone for the class immediately by our improved orientation program. The students begin immediately to communicate with each other, and this builds knowledge and confidence much faster.

Today's BST course will give successful graduates the following benefits:

1. Learn the function of ingredients in bakery production
2. Learn the process controls in bakery production
3. Learn the scientific basis of changes in ingredients and finished product
4. Learn to develop new products
5. Learn to evaluate products in detail
6. Learn to prevent and solve product problems
7. Learn concepts of good manufacturing practices and food safety
8. Learn concepts of management and leadership critical to success in the food industry

In the US baking industry today, most of the products are made on high-speed production lines. Without the application of scientific principles on the production floor, costs will quickly get out of hand. The average cost of production downtime now is \$ 100 per minute, and with the presence of the Internet, it is easy for a company to lose their reputation as customers lose confidence in their brands. In other words, a company that operates a high-speed production facility cannot afford to have persons in charge of production that do not know the business from the inside-out. The AIB Baking Science and Technology course provides this knowledge.



## Dr. Debi Rogers, President-elect of AACCI

*Debi Rogers has been elected to the office of president-elect of AACCI.*

When asked about the recent election, she explained that she is both excited and nervous about becoming president-elect.

"This has been my primary professional group for my entire career," she noted. "I truly get energized when I think of the cross-section of individuals interested in so many different aspects of cereal science. I hope to encourage those people new to working with cereals to become connected to the association." Moreover, she added, "The board must continue to work for a balance among government, industry, and academic member needs, both in North America and internationally."

Rogers is the Director of Cereal Chemistry for the American Institute of Baking (AIB) International, where her primary responsibility is teaching. She was the 2008 recipient of the AACC Intl. Excellence in Teaching Award. She earned her B.S. degree in bakery science and management (1976), an M.B.A. degree (1981), and a Ph.D. degree in cereal chemistry (1987), all from Kansas State University (KSU). Rogers previously conducted basic and applied research both at AIB International and KSU. She worked full time as a research assistant while obtaining her Ph.D. degree, continuing as a research associate with R. Carl Hoseney for another four years. A member of AACC Intl. for more than 25 years, she has served on the Board of Directors and has been chair of the Carbohydrate and the Milling and Baking Divisions, as well as the Manhattan Section. For many years, she has been involved with the student travel awards. She has twice served on the Travel Award Nominating Committee and has been a member of the Osborne Medal and the Geddes Memorial Award Committees. In addition, she has served on and/or been chair of several approved methods committees (experimental milling, methods for grain and flour testing, and physical testing methods) and several technical sessions/symposiums at the annual meetings. She has served on and been chair of the Publications Panel-Book Acquisitions Committee. Rogers is a member of IFT, ASB, and the Society of Bakery Women, and is a representative to the Wheat Foods Council.

Source: <http://www.aaccnet.org/cerealfood-world/openarticles/2010/CFW-55-3-0161.pdf>

## Training and Education in Moscow A Great Experience!



*Tim Sieloff and Scott Bieker, both AIB faculty, visited Moscow in May. The trip was only a week long but they both experienced great hospitality in the people they trained as well as the ones they met on the streets. The people were very excited about the training and it was well received.*

They arrived the week leading up to “May Day”, which was celebrated on May 9, 2010. Tim and Scott were able to experience the build-up to this day by all the preparations being done in Red Square and the arrival of their military parading down the street in front of the hotel.

They had an opportunity to eat at a variety of eateries from a specialty steak house, Indian cuisine, to a brewery/pub concept. All food, even at the hotel was enjoyable. The restaurants had menus in Russian and English.

The one supermarket they were able to visit was an upscale store carrying high end products. Some products were local, but most appeared to be imported from what appeared to be other regions of Europe and surrounding countries. From Tim’s reading he has discovered that 90% of all Russian made baked goods are mass produced by large Russian companies. Most baked goods have a short shelf life and were more of the hearth bread category.

Tim and Scott found Moscow to be surprisingly more “American Friendly” than they anticipated. Street signs, tourist attractions areas where there were placards, and menus were all in English.



**St. Basil's Cathedral**



**Kremlin Gardens**



**Military Parade**



## AIB Upcoming Seminars

### 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

### August 2010

- Aug 2-6 - Applied Baking Science, Manhattan, KS
- Aug 9-13 - Production/Operations Management, Manhattan, KS
- Aug 10-11 - Food Industry Pest Management, Kansas City, MO
- Aug 16-20 - All About Baking, Manhattan, KS
- Aug 25 -Dec 17 - Baking Science and Technology, Manhattan, KS**
- Aug 30-31 - Implementing SQF 2000 Systems, Manhattan, KS
- Aug 31 - Sep 1 - Advance HACCP Workshop, Rosemont (Chicago), IL

### September 2010

- Sep 1 - SQF 2000 Levels 1 & 2, Manhattan, KS
- Sep 2 - SQF 2000 Level 3, Manhattan, KS
- Sep 13-15 - Occupational Safety & Health, Manhattan, KS
- Sep 14-15 - Food Plant GMP/Sanitation Workshop, Linthicum (Baltimore), MD
- Sep 16-17 - HACCP Workshop, Linthicum (Baltimore), MD
- Sep 20-23 - About Baking Cookies and Crackers, Manhattan, KS
- Sep 21-23 - Building Your HACCP Program, Ontario, CA
- Sep 28-30 - Food Defense Coordinator, Buffalo, NY
- Sep 30- Oct 1 - HACCP Workshop, Chicago, IL

### October 2010

- Oct 4-8 - Maintenance Management for Food Plants, Philadelphia, PA
- Oct 11-12 - Labeling of FDA Regulated Food Products, Kansas City, MO
- Oct 12-14 - Food Defense Coordinator, San Antonio, TX
- Oct 18-22 - Practical Pizza Production technology and Innovation, Manhattan, KS
- Oct 19 - Implementing an IPM Program for Food Plants, Harrisburg, PA
- Oct 19-21 - Introduction to an Integrated Quality System for the Food Industry, Linthicum (Baltimore), MD
- Oct 20 - Understanding the Reportable Food Registry, Harrisburg, PA
- Oct 20 - Developing a Foreign material Control Program, Harrisburg, PA
- Oct 21 - Implementing Traceability and Recall Programs, Harrisburg, PA

### November 2010

- Nov 9-11 - Food Defense Coordinator, San Diego, CA
- Nov 9-10 - Food Plant GMP/Sanitation Workshop, Portland, OR
- Nov 11-12 - HACCP Workshop, Portland, OR
- Nov 16-17 - Principles of Inspection and Auditing Food Plants, Chicago, IL

### December 2010

- Dec 7-10 - Hamburger Bun Production

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Visit our website at:

[www.aibonline.org](http://www.aibonline.org) and use the "About AIB" drop down.



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