



AIB Alumni News

The Dough Chute

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Baking Science and Technology Graduates Can Now Use CBT Designation



AIB has trademarked the designation “Certified Baking Technologist,” to be awarded to all graduates of the Baking Science and Technology resident course. We began including this designation on the diplomas for the first class in 2011. Baking Science and Technology class #179, which graduated December 16, is the second class with the designation of its diploma.

We invite all of our alumni to use the “CBT” on resumes and business cards. You all are aware of the intensity of the course and the specific skills that you have gained. While the AIB diploma is not the same as a Bachelor’s or Master’s degree from a University, in the Baking Industry it is often valued as highly.

If someone asks you, “What does the CBT mean?” You can answer that it shows that the person is qualified to control the formulation and process of bakery products. As an accredited school, AIB keeps student records for all of our classes, and therefore, we are able to verify your completion of the Baking Science and Technology course.

We believe that the intensive training in baking science and technology has a high value to the industry, and the CBT title is just one way of communicating that fact to the baking industry as well as the general public.

Visit us on the web:
www.aibonline.org

BS&T Class #179 Graduation

Friday, December 16, 2011, Baking Science and Technology class #179 graduated after 16 hard weeks of study, filled with lectures, hands-on labs and lots of homework. Two students from Hyejeon College, Korea, Hee Yeon Lee and So Hyun Moon decorated the graduation cake beautifully. Mr. Jeremiah Tilghman, General Plant Manager of Bimbo Bakeries, USA, Topeka, KS, was the commencement speaker. Jeremiah graduated BS&T class #160, June 2002. He told the class, “Baking is a necessity. It has been called recession proof”.

“We are creating job opportunities. We are creating careers. How many industries are doing that?” Jeremiah “knows he made the right career choice because bakers are hard-working, passionate, and dedicated”.

Snack Food & Wholesale Bakery's 2011 Wholesale Baker of the Year Milano Bakery



As you drive down the street, there's no mistaking Milano Bakery; the facility and neighboring pastry/bake shop is decorated in red, green and white. In fact, everything Milano is decorated in the color scheme of the Italian flag. That's because Italian tradition and a sense of family pride run deep within the company. These (and many more) are just a few reasons why Milano has been named Snack Food & Wholesale Bakery's 2011 Wholesale Baker of the Year.

"My grandfather began baking using a brick oven in Lockport, Ill., in 1915 in the Soffiantini's grocery store. In 1926, he moved the business to our current location on Chicago Street in Joliet [Ill.]," recalls Mario DeBenedetti III, president of Milano Bakery, Inc., Joliet, Ill.

Today, Mario, together with his brother, Darin DeBenedetti, the bakery's vice president, run the operation. Mario graduated in 1987 from the American Institute of Baking International (AIB), which today regularly audits the bakery.

"Our father taught us to have a good work ethic," DeBenedetti says. "Our father could have turned the bakery over to us [at that point], but instead, he had us buy him out in the late 1990s," he recalls. "Before he passed away in May of 2005, he told my brother, Darin, and I that because of the fact that we had to earn the bakery, he knew we would take good care of it and would fight to make it succeed. Also, having honest, loyal employees has been a big part of who we are."

Named after the northern Italian city, Milano bakes top-selling items, including Vienna bread and 4- and 6-in. French rolls daily. Brat and sausage rolls debuted about a year ago and cinnamon raisin bread, three-layer jumbo hamburger buns and long French bread were made available about six months ago. All of the items are made with no artificial preservatives and sold fresh every day. "We want to create buns for Italian beef that absorb more juices and develop better-for-you products, such as a 4-in. wheat roll," DeBenedetti says.

From its 40,000-sq.-ft. production facility in Joliet, Milano and its 50 employees provide some 150 assorted types and sizes of fresh Italian bread, French bread, rolls, sliced breads, Ciabatta, focaccia, boules, Vienna breads, Pullman loaves in several sizes, submarine and Kaiser rolls to hundreds of commercial customers, including restaurants, hospitals, nearby riverboat casinos and various foodservice suppliers within a 35-sq.-mile radius.

The pastry/coffee/bake shop, located in an adjoining building, produces delectable cakes, pies, muffins, donuts, pastries and cookies, to name a few. "We occasionally ship out of state, but mostly distribute to Southern Chicago suburbs and Southern Illinois," DeBenedetti explains. He is the third-generation of bakers in his family, and learned much of the business from his father, Mario DeBenedetti II, who learned from his father who started it all.

The rest of the story can be found at Snack Food & Wholesale Bakery, September 2011 issue.

AIB International Becomes Authorized Provider of IACET CEUs

The International Association for Continuing Education and Training (IACET) has awarded AIB International the prestigious Authorized Provider status.

IACET Authorized Providers are the only organizations approved to offer IACET Continuing Education Units (CEUs). The recognition period extends for five years, and includes all programs offered or created during that time.



The International Association for Continuing Education and Training (IACET) is a non-profit association dedicated to quality continuing education and training programs. IACET is the only standard-setting organization approved by the American National Standards Institute (ANSI) for continuing education and training. The ANSI/IACET 1-2007 Standard is the core of thousands of educational programs worldwide.

Dr. Debi Rogers, AACC President



Receiving the AACC International Excellence in Teaching Award in 2008 was “the greatest honor that I could have,” said AIB’s Dr. Debi Rogers, but her friends at the organization had another idea and elected her President in October.

Rogers, Director of Cereal Chemistry at AIB and an adjunct professor at Kansas State University, was AACC voted president-elect last year and rotated to the president’s post in October. She previously served on the organization’s board of directors. At the end of her term in October 2012 she will become chairman of the AACC Board, culminating a 33-years association with the group that began when she was a graduate student at Kansas State University.

Rogers said as a student she never dreamed or aspired to be AACC President.

“Those were the people I held in awe. There was no way of thinking myself as having that much prestige,” she said.

Dr. Rogers has served on a number of AACC committees, beginning in 1989 and included several years on various AACC technical committees devoted to reviewing and updating approved testing methods, which is one of AACC’s major functions.

“We have a group of scientists who continually look at methods to keep them all up-to-date,” Rogers said. This updating includes incorporating the latest scientific and technological discoveries.

Rogers said the technical committees also produce supplemental reports and videos to demonstrate the methods to members.

AACC has a worldwide membership of about 2,500 people from 72 countries divided among industry, academia, and government.

“As a member I get a lot of support and good knowledge through the journals and networking with people I meet on committees. I get to know people from all over the world and can be in contact with the leading scientists in this field by e-mail,” Dr. Rogers said.

She also said that, like the teaching award, being AACC President will provide a certain amount of prestige to AIB and the School of Baking. “It’s a way to get our name around the world,” she said.

Being president of the AACC involves “a lot of work. Making nominations for committees, administrative duties that relate to building AACC shares with the American Phytopathological Society, and there is travel, including some I’m sure I don’t anticipate now,” Rogers said.

“We do a lot of conference calls but with a board member in Australia, one in Ireland, and others in parts of the U.S., it’s hard to find a time when everybody’s awake,” Rogers said.





AIB Upcoming Seminars

January 2012

- Jan 10-13 - Applied Baking Science, Manhattan, KS
- Jan 10-12 - BRC Certification: Preparation, Development, Implementation, and Internal Auditing, Ontario, CA
- Jan 16-20 - Principles of Bread and Roll Production, Manhattan, KS
- Jan 16-20 - Laminated and Sweet Dough Production, Manhattan, KS
- Jan 17-19 - Exploring the BRC, SQF, and FSSC 22000 Food Safety Schemes, City of Industry, CA
- Jan 23-27 - Technology of Variety Breads and Roll, Manhattan, KS
- Jan 23-26 - Doughnuts & Donuts, Manhattan, KS
- Jan 23-26 - Food Safety and Sanitation for Food Plants, Manhattan, KS
- Jan 30-Feb 2 - Advanced Bread and Roll Production, Manhattan, KS

February 2012

- Feb 2-May 23 - Baking Science and Technology Class #180, Manhattan, KS**
- Feb 6-10 - Production/Operations Management, Manhattan, KS
- Feb 6-Mar 2 - Management Development for Food Safety/Sanitation Professionals, Manhattan, KS**
- Feb 7-8 - Food Plant GMP/Sanitation Workshop, Atlanta (College Park), GA
- Feb 9-10 - HACCP Workshop, Atlanta (College Park), GA
- Feb 21-23 - Food Defense Coordinator, Boise, ID
- Feb 21-22 - Certified Equipment Design for BISSC Certification, Manhattan, KS
- Feb 21-22 - Principles of Inspecting and Auditing Food Plants, Phoenix (Tempe), AZ
- Feb 27-28 - Principles of Warehouse Sanitation, Manhattan, KS
- Feb 27-Mar 1 - Gourmet Cookie Production, Manhattan, KS

March 2012

- Mar 6-8 - Food Defense Coordinator, Birmingham, AL
- Mar 6-8 - Exploring the BRC, SQF, and FSSC 22000 Food Safety Schemes, Atlanta (College Park), GA
- Mar 12-16 - All About Baking, Manhattan, KS
- Mar 13-14 - Internal Audit Procedures for FSSC 22000 Certification, Chicago, IL
- Mar 20-22 - Food Defense Practitioner: Coordinator Level 2, San Antonio, TX
- Mar 20-21 - Equipment & Plant Design Workshop for Allergen/Pathogen Control, Chicago, IL
- Mar 27-28 - Food Plant GMP/Sanitation Workshop, San Jose (Milpitas), CA
- Mar 29-30 - HACCP Workshop, San Jose (Milpitas), CA

April 2012

- Apr 3-5 - Building Your HACCP Program, Nashville, TN
- Apr 9-11 - Food Safety and Sanitation for Pet Food Manufacturers, Manhattan, KS
- Apr 16-20 - Baking Ingredient: Formulating of Breads and Sweet Goods, Manhattan, KS
- Apr 16-17 - Labeling of FDA Regulated Food Products, San Diego, CA

For all seminars go to: www.aibonline.org

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