



## Jim Munyon AIB's 11th President

James (Jim) Munyon became President of the American Institute of Baking and began work Jan. 31.

"Jim is a top notch talent with a unique mix of education, experience and personality that should make him a great asset for the AIB and the industry. Jim sees this as a great opportunity and is excited about being a part of the AIB," said AIB's Chairman of the Board, Mike Beaty.

Munyon said there were many reasons that AIB was attractive to him.

"AIB is a unique organization that embraces a number of functional areas," Munyon said. "It's the leading educator in the baking industry that uses science as a tool to enhance productivity and product offerings. That's the area that AIB started in and continues to dominate. The education aspect has always been very strong. The baking industry needs to have well-trained, well-placed employees in order to deliver the high quality, safe food supply that our country has always enjoyed.

"Also, making sure that food can't be used as a weapon and providing folks a healthy and safe life is important. The assurances asked by industry in this regard can be met by AIB technical and audit services through research and on-going support to the baking industry in particular.

"AIB has an outstanding reputation that I have known from my association in the past through the Audit Services Department that provides services for customers looking for professionalism, knowledge, and very competent help in their work of meeting all the objectives of a company."

Most recently, Munyon was Senior Vice President of Strategic Projects with J.R. Simplot Co., Boise, Idaho, a privately-held food and agribusiness



**James Munyon**

corporation that employs 12,000 people in the U.S., Canada, China, Mexico, and Australia. The corporation has annual sales of about \$3 billion, derived principally from food, fertilizer, turf and horticultural, cattle feeding, and other enterprises related to agribusiness. Simplot is one of the world's largest frozen-

potato processors, annually turning out 3 billion pounds of french fries and other potato products worldwide. The firm also is one of the nation's largest beef-cattle producers, and ranks as a major agricultural-fertilizer manufacturer, with markets in the U.S., Canada, and Mexico.

Munyon has worked in the food industry for nearly 30 years and has been employed at Simplot since 1996. Before becoming Vice President of Strategic Projects, he was President of Simplot's Food Group.

In his resume, Munyon describes himself as an "inventive and results driven executive with ability to integrate the diverse needs of an organization into a conceptual framework and drive the team and resources to a successful achievement and create communication channels up, down, and sideways, to energize diverse constituencies to buy in and support the organizational mission."

Munyon earned a BS in microbiology from Oregon State University in 1974, an MS in Food Science from the Washington State University in 1976, completed half of an MBA from the University of Washington from 1980-1984, and completed the

# Munyon

*from one*

Darden School of Business Executive Program at the University of Virginia in 1996.

In addition to his work at Simplot, Munyon worked with Nestles Brand Foodservice, Glendale, Calif., 1986-1996; and the Carnation Co., Moses Lake, Wash., 1976 to 1989.

He is chairman and executive member of the American Frozen Food Institute; chairman of the Northwest Food Processors Association and also director of that group's convention; and he is a former chairman of the Frozen Potato Products Institute.

Munyon is also a trustee of Whitworth College's finance committee, a member of the board of

directors for the Discovery Science Center of Idaho, and was Rotary Chair for the International Exchange Program in Othello, Wash.

## Ten presidents have guided AIB since it was founded in 1919



Dr. Harry E. Barnard  
Director 1919-1925  
President 1925-1927



Henry Stude  
President 1927-1936



L.J. Schunacher  
President 1937-1942



Ralph D. Ward  
President 1942-1944



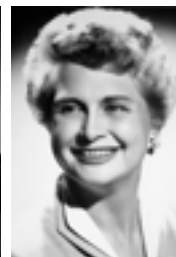
Louis E. Caster  
President 1944-1952



Howard O. Hunter  
President 1952-1963



Dr. William Bradley  
President 1964-1973



Mrs. Ellen Semrow  
President 1973-1976



Dr. William J. Hoover  
President 1977-1994



Dr. Virgil Strail  
President 1995-2004

## ALUMNI NEWS

### John Martin, Class 162, died Feb. 15

John Martin, Baking Science and Technology Class 162, died Feb. 15 in Louisiana.

He is survived by his wife, Cindy, of the home, and two daughters.

Services were held Feb. 19 at St. Augustine Episcopal Church, Metairie, La.

Mark memorials in his name for cancer research and send them to: The National Institute of Health, Social Work Department, 10 Center Drive, CRC Room 2-381, Bethesda, Md.

### Elaine Christiansen, former AIB employee, dies

Elaine Christiansen, Silverdale, Wash., died Saturday, Jan. 8 at Harrison Hospital in Bremerton after battling metastasized breast cancer for a year and a half.

Elaine was born in Athens, Greece, to Chester and Arlene Yowell and grew up in Shawnee, Kan. She graduated from Kansas State University with a degree in Spanish.

Elaine worked at the library at the American Institute of Baking in Manhattan, where she met the

love of her life, Dave Christiansen, an East Bremerton Wash, native, who was attending AIB's Baking Science and Technology resident class 132 that graduated in June 1988.

They were married on June 17, 1989, in Lynwood, Wash. The Christiansen's resided in Silverdale, Wash, for the past six years. Before Elaine was unable to work because of her health problems, she worked at the Kitsap Regional Library in Port Orchard and volunteered at the Kitsap Humane Society.

She is survived by her husband, Dave, as well as four stepchildren.

Elaine was a loving, devoted wife, who loved animals, books, Indian Culture and history, and always seemed to be wearing a smile. Elaine met with the Seattle Bible Students and the Kansas City Bible Students for many years.

A memorial service was held at Maple Hill Funeral Home in Kansas City, Kan., at 2 p.m. Jan. 22. She was inurned at Maple Hill Cemetery.

In lieu of flowers, Elaine requested that any donations be made to Hospice of Kitsap County, Kitsap Regional Library, or Kitsap Humane Society.

# *Process team integrates AIB expertise to help bakers*

AIB's Process Improvement Team draws on the expertise of every department and every food industry professional at the Institute to help food companies become more efficient.

Companies have successfully used the Process Improvement Team to reduce downtime, waste and rejects, payroll costs, customer complaints, maintenance costs, and recall risks.

AIB's Process Improvement Team provides a professional review of total plant operations, including: Production from raw materials receiving through packaging; maintenance engineering; food safety and sanitation; and quality assurance.

The team then:

- Recommends ways to reduce costs
- Trains employees so that cost reductions become standard operating procedure
- Offers 24-hour turnaround on finished product evaluation
- Identifies problems and trains employees to correct problems, permanently

John Curtin, CEO of Awrey Bakeries, Livonia, Mich., says that his company did a lot of things right. Then AIB's Process Improvement team came to visit and things got even better.

Curtin credits AIB's team of experts with looking at every aspect of his company's operations and providing suggestions for improvement that will likely accelerate Awrey's five-year goal of doing \$100 million in business.

"In the past, we worked a lot of six- and seven-day weeks. We had to work a lot of overtime to get things done. Today, we don't have as many six-or seven-day weeks. It's closer to a five-day week most of the time," Curtin said.

## **Projector installed in BS&T classroom**

A new LCD projector was installed in the main Baking Science and Technology classroom in January as part of AIB's continuing effort to improve programs.

The new projector is about twice as bright as the old one. A new projector will also be installed soon in the Maintenance Engineering classroom.

Call any of the Process Improvement Team leaders at 785-537-4750 or contact them directly using the e-mail address provided:

**Jeff Rootring**, Head of Baking Training Services, has a BS in Bakery Science and Management from Kansas State University, and graduated from AIB's Baking Science and Technology resident course. He has more than 20 years experience in the baking industry in various management positions, including plant manager for two large wholesale bakeries. He has traveled in the United States and internationally as a consultant and trainer (jrootring@aibonline.org).

**Alfred J. St. Cyr**, Head of Food Safety Education, has more than 25 years experience as a food safety consultant, teacher, and writer working with food manufacturers around the world to improve food safety programs and educate food plant employees. He worked for several years in the food industry, then for six years as an independent consultant (astcyr@aibonline.org).

**Brian Strouts**, Head of Experimental Baking, has a BS in Bakery Science and Management from Kansas State University, is an AIB Certified Baker, and has 11 years experience in the baking industry (bstrouts@aibonline.org).

**Ed Huxel**, Director of Process Improvement, has a BS in Food Technology from Ohio State, an MS in Food Science from Oregon State, and an MS in Food Engineering from the University of California, Davis. Huxel has 30 years food industry experience including research and development, process and project engineering, equipment design, quality assurance, and plant management. He owned a food company and has several equipment and product patents (ehuxel@aibonline.org).

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### **The Dough Chute**

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## Upcoming Courses April through June 2005

Course	Date	Focus of Curriculum
Formulating Bakery Products	April 4-8	Formulation of bakery products using: Oxidation/reducing agents, preservatives, micro-nutrients, emulsifiers, gums, enzymes
Maintenance Management	April 18-22	Certified Maintenance Technician Career Path Course
Electrical Troubleshooting	April 25-29	A Certified Maintenance Technician Career Path Course
Whole Grains Baking	April 25-29	Discover the unique functional/health benefits of whole grains-examine a variety of other ingredients often used in whole grain formulas
Fundamentals Programmable Controllers	May 2-6	A Certified Maintenance Technician Career Path Course
Pizza Crust Technology	May 3-4	Designed for pizza crust manufacturers in the commissary and frozen wholesale pizza markets
Maintenance Fundamentals (Fort Mitchell, KY)	May 31-June 2	BEMA-sponsored seminar
Cookie Ingredient Technology	June 6-10	Certified Baker—Cookie/Cracker Career Path Course
Cookie Processing Technology	June 13-17	Certified Bakery—Cookie/Cracker Career Path Course
Cracker Production Technology	June 20-23	Certified Bakery—Cookie/Cracker Career Path Course

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