

RETAIL			BOTH		WHOLESALE			
DECORATORS	DECORATORS	ARTISAN	MANAGEMENT	ALL	SANITATION/ ENGINEER/ MANAGEMENT	R&D	ENGINEERING	
Cake Decorator Certification- Beginning Fondant Skills Bronwen Weber	Cake Decorator Certification- Beginning Buttercream Skills Chef Mike Terry	Classic and New-style Breakfast Pastries The French Pastry School	Talent Management – Acquiring, Developing, and Retaining your Workforce	Lead the Way	Food Safety Best Practices for Operations, Engineers, and Sanitarians AIB and The Sanitary Design Workshop	From Flour to Finished Product: Formulating with High Resistant Starch Wheat Flour	Evolving Traditional Practices with Augmented Reality	8:30
			Retensa workforce consultants & baking industry peers	Presented by BEMA-U and ABA’s Front Line Leadership		Consumer Trends Every Baker Should Know	Sustainability - Waste Water	9:45
						Clean Label – Bioengineered Rule	Visual Analytics for Improving Bakery Operations	11:00
BREAK – NOON TO 1:00								
Cake Decorator Certification- Intermediate Fondant Skills Bronwen Weber	Cake Decorator Certification- Intermediate Buttercream Skills Chef Mike Terry	Artisan Bread The French Pastry School	Talent Management – Acquiring, Developing, and Retaining your Workforce	Lead the Way	Food Safety Best Practices for Operations, Engineers, and Sanitarians AIB and The Sanitary Design Workshop	Flower to Flour and Pound to lbs - Baking and Infusing Cannabis & CBD	Case Studies in Sustainability for Clif Bar	1:30
			Retensa workforce consultants & baking industry peers	Presented by BEMA-U and ABA’s Front Line Leadership		No Funky Stuff – Clean Label Revolution	How IoT is Changing Bakery Maintenance	2:45
						Applications for the FDA's Added Sugar Guidelines	Robotics-Based Packaging Systems are Simpler Than You Think	4:00
8:00 AM - NOON								
1:00 PM – 5:00 PM								

Your entire team - management, R&D, sanitation specialists, engineers and more - will find value in the new full day of education on Saturday, September 7. For just \$125, attendees can customize a schedule that's best for them - for example, select a half-day session on food safety for the morning, then select a half-day on talent management or select from one-hour classes in the afternoon. Education continues Sunday through Wednesday morning as well with tracks for wholesale bakers on Formulation & Product Development, Plant Operations, Process, and Sales and Marketing. Sunday through Wednesday education is at an additional cost.

To see the full education schedule and to register visit www.IBIE2019.com