



## A BIGGER, BETTER SATURDAY

You asked, we listened—now you can access a full day of cutting-edge IBIEducate sessions and workshops before the exhibit hall opens! This year, your entire team can take advantage of a dedicated day of learning with Saturday sessions covering a broad range of topics. Gain the knowledge you need to optimize production, refine your products and grow your company with a flexible schedule of half-day and one-hour sessions, all for \$125.

| RETAIL                            |  |  | ALL   |   | WHOLESALE  |  |  |   |          |
|-----------------------------------|--|--|---|---|--|--|--|---|----------|
|                                   | Decorators   | Decorators   | Artisan   | Management  | All  | Sanitation/Engineer/<br>Management   | R&D  | Engineering   |          |
| 8:00 am - 12:00 pm                | Cake Decorator Certification-Beginning Fondant Skills<br><i>Bronwen Weber</i>    | Cake Decorator Certification-Beginning Buttercream Skills<br><i>Chef Mike Terry</i>    | Classic and New-style Breakfast Pastries<br><i>The French Pastry School</i> | Talent Management-Acquiring, Developing, and Retaining your Workforce<br><i>Retensa workforce consultants &amp; baking industry peers</i> | Lead the Way<br><i>Presented by BEMA-U and ABA's Front Line Leadership</i> | Food Safety Best Practices for Operations, Engineers, and Sanitarians<br><i>AIB and The Sanitary Design Workshop</i> | From Flour to Finished Product: Formulating with High Resistant Starch Wheat Flour | Evolving Traditional Practices with Augmented Reality       | 8:30 am  |
|                                   |  |  |   |   |  |  | Consumer Trends Every Baker Should Know  | Sustainability - Waste Water                                | 9:45 am  |
|                                   |  |  |   |   |  |  | Clean Label - Bioengineered Rule   | Visual Analytics for Improving Bakery Operations            | 11:00 am |
| <b>BREAK - 12:00 pm - 1:00 pm</b> |  |  |   |   |  |  |  |   |          |
| 1:00 pm - 5:00 pm                 | Cake Decorator Certification-Intermediate Fondant Skills<br><i>Bronwen Weber</i> | Cake Decorator Certification-Intermediate Buttercream Skills<br><i>Chef Mike Terry</i> | Old World and Innovative Artisan Breads<br><i>The French Pastry School</i>  | Talent Management-Acquiring, Developing, and Retaining your Workforce<br><i>Retensa workforce consultants &amp; baking industry peers</i> | Lead the Way<br><i>Presented by BEMA-U and ABA's Front Line Leadership</i> | Food Safety Best Practices for Operations, Engineers, and Sanitarians<br><i>AIB and The Sanitary Design Workshop</i> | Flower to Flour and Pound to lbs - Baking and Infusing Cannabis into Food          | Case Studies in Sustainability for Clif Bar                 | 1:30 pm  |
|                                   |  |  |   |   |  |  | The "No Funky Stuff" Revolution in a Clean Label World                             | How IoT is Changing Bakery Maintenance                      | 2:45 pm  |
|                                   |  |  |   |   |  |  | Applications for the FDA's Added Sugar Guidelines                                  | Robotics-Based Packaging Systems are Simpler Than You Think | 4:00 pm  |

Access more than 100 sessions and hands-on workshops. REGISTER NOW AT [WWW.IBIE2019.COM](http://WWW.IBIE2019.COM)

# 2019 IBIEDUCATE SCHEDULE-AT-A-GLANCE

As of May 20, 2019. Schedule subject to change.

|                           | Sunday, September 8   | Monday, September 9  | Tuesday, September 10  | Wednesday, September 11  |
|---------------------------|---|--|--|--|
| All Audiences             | <p><b>9:45 am – 10:45 am</b><br/>The Dos and Don'ts of Doughnuts</p>  | <p><b>8:30 am – 9:30 am</b><br/>The Best of ASB BakingTech 2019</p> <p><b>8:30 am – 9:30 am</b><br/>The Future of Bread - Living Sourdough</p> <p><b>11:00 am – 12:00 pm</b><br/>Moving Beyond Bench Top: Scaling Up Bakery Products</p>   | <p><b>8:30 am – 9:30 am</b><br/>Tortilla Market Overview &amp; Dynamics</p> <p><b>9:45 am – 10:45 am</b><br/>Market Trends Shaping the Baking Industry in Brazil; Presented by: SINDIPAN</p> <p><b>11:00 am – 12:00 pm</b><br/>The Tradition of the Rosca de Reyes (Mexican King's Day Bread); Presented by: ANPROPAN</p>        |  |
| Management                | <p><b>8:30 am – 9:30 am</b><br/>Consumer Trends Every Baker Should Know</p> <p><b>8:30 am – 9:30 am</b><br/>Sexual Harassment - The Next Generation</p> <p><b>9:45 am – 10:45 am</b><br/>A Fresh Look at Sales and Service</p> <p><b>9:45 am – 10:45 am</b><br/>The State of the Media/Union Shaping the Bakery Marketplace</p> <p><b>11:00 am – 12:00 pm</b><br/>Effective Policy for Successful Business: From Floor Time to the Bottom Line</p> <p><b>11:00 am – 12:00 pm</b><br/>Pitfalls, Traps and Hurdles of the Cannabis Industry</p> | <p><b>11:00 am – 12:00 pm</b><br/>Multi-Generational Scramble</p>  | <p><b>8:30 am – 9:30 am</b><br/>Innovation for Success: Put the Competition in the Rearview Mirror!</p> <p><b>11:00 am – 12:00 pm</b><br/>Are You an Insightful Leader?</p>  | <p><b>9:45 am – 10:45 am</b><br/>Everybody Exits: How Four Very Different Family Businesses Prepared for the Next Generation</p> |
| Artisan & Specialty Foods | <p><b>8:30 am – 10:30 am</b><br/>Lamination: Layering Artisan Quality with Commercial Efficiency </p> <p><b>11:00 am – 12:00 pm</b><br/>Ancient Grains Aren't Just for Show - Functional Bakery Applications for "AG" Specialty Ingredients</p> <p><b>11:00 am – 12:00 pm</b><br/>Inspire, Innovate, Indulge! - Chocolate Trends</p> <p><b>3:30 pm – 4:30 pm</b><br/>"Finding Lost Larson" Identifying a Niche and Serving a Community</p>                   | <p><b>8:30 am – 10:30 am</b><br/>The Resurgence of Rye </p> <p><b>9:45 am – 10:45 am</b><br/>The Future of Bread - Living Sourdough</p> <p><b>9:45 am – 10:45 am</b><br/>The Science of Artisan Bread Making</p> <p><b>11:00 am – 12:00 pm</b><br/>Enzymes Can Assist the Challenges in Artisan Bread Baking</p> <p><b>11:00 am – 12:00 pm</b><br/>The Sprout Has Tipped Over: How the Future of Baking Is Germinating</p> | <p><b>8:30 am – 10:30 am</b><br/>Honoring Artisan Principles in Commercial Applications </p> <p><b>8:30 am – 9:30 am</b><br/>Water and Its Effect on Artisan Baking</p> <p><b>11:00 am – 12:00 pm</b><br/>Managing Changing Flour Quality</p> | <p><b>8:30 am – 9:30 am</b><br/>Here's the Proof: Troubleshooting Bread Products</p>   |

# 2019 IBIEDUCATE SCHEDULE-AT-A-GLANCE *continued*

*As of May 20, 2019. Schedule subject to change.*

|   | Sunday, September 8   | Monday, September 9  | Tuesday, September 10   | Wednesday, September 11   |
|---|---|--|---|---|
| <b>Retail - Bakers/<br/>Decorators</b>    | <p><b>8:00 am – 12:00 pm</b><br/>Just Gotta Love String Work</p> <p><b>8:00 am – 12:00 pm</b><br/>Sculpted Cakes</p> <p><b>8:00 am – 12:00 pm</b><br/>There's Money In The Air! Airbrush Techniques Class</p> <p><b>8:00 am – 12:00 pm</b><br/>Trends in Wedding Cakes 2019</p> | <p><b>8:00 am – 12:00 pm</b><br/>Buttercream Piping</p> <p><b>8:00 am – 12:00 pm</b><br/>Easy, Fun Sculpted Faces</p> <p><b>8:00 am – 12:00 pm</b><br/>Flexique Instant Lace and Modeling Chocolate Roses</p> <p><b>8:00 am – 12:00 pm</b><br/>Quick Tricks for Embellishing Basic Cakes</p> <p><b>9:45 am – 10:45 am</b><br/>More Tips, Tricks, Gadgets and Interesting Factoids for the Professional Baker</p> <p><b>7:00 pm – 9:00 pm</b><br/>Intro to Figure Modeling in Fondant</p> <p><b>7:00 pm – 9:00 pm</b><br/>Over Piping to Lambeth</p> <p><b>7:00 pm – 9:00 pm</b><br/>Trending Cakes</p> | <p><b>8:00 am – 12:00 pm</b><br/>Buttercream Flowers - 20 Varieties</p> <p><b>8:00 am – 12:00 pm</b><br/>Couture Fondant Techniques</p> <p><b>8:00 am – 12:00 pm</b><br/>Flexique Ruffles, Ribbons and Roses</p> <p><b>8:00 am – 12:00 pm</b><br/>Harry Potter Styled Books</p> <p><b>7:00 pm – 9:00 pm</b><br/>Cookie Decorating</p> <p><b>7:00 pm – 9:00 pm</b><br/>Unicorns and Animal Face Cakes</p> <p><b>7:00 pm – 9:00 pm</b><br/>Wedding Cake/Gown Embellishing Techniques Workshop</p> | <p><b>8:00 am – 12:00 pm</b><br/>Blown Bubbles &amp; More</p> <p><b>8:00 am – 12:00 pm</b><br/>Cake Decorator Certification - Advanced Buttercream Skills</p> <p><b>8:00 am – 12:00 pm</b><br/>Intro to Gumpaste Flowers</p> <p><b>9:45 am – 10:45 am</b><br/>Color Techniques with Natural Color</p> |
| <b>Retail -<br/>Management</b>            | <p><b>8:30 am – 9:30 am</b><br/>Sustainable Growth Practices for the Small Business Owner</p> <p><b>11:00 am – 12:00 pm</b><br/>Digital Transformation in the Retail Bakery</p>   | <p><b>11:00 am – 12:00 pm</b><br/>Wholesale and Foodservice Baking Revealed</p>  | <p><b>11:00 am – 12:00 pm</b><br/>Managing Millennials</p>  | <p><b>8:30 am – 9:30 am</b><br/>It Takes More than Bread to Win in the Bakery Business</p> <p><b>9:45 am – 10:45 am</b><br/>Dealing with Disaster in Your Retail Bakery</p>   |
| <b>Retail - Sales<br/>&amp; Marketing</b> | <p><b>8:30 am – 9:30 am</b><br/>Baking Effective Branding into Your Business</p> <p><b>11:00 am – 12:00 pm</b><br/>E-Commerce for Your Business Is It Worth It?</p>   | <p><b>8:30 am – 9:30 am</b><br/>The Art of Creating a \$7 Cupcake</p> <p><b>9:45 am – 10:45 am</b><br/>Branding &amp; Social Media: Skills for Growing Your Retail Bakery</p>  | <p><b>8:30 am – 9:30 am</b><br/>How I Reach 3 Million People a Month in Today's Online World</p> <p><b>8:30 am – 9:30 am</b><br/>Mix It Up: The Secret Ingredient is a Personal Experience</p>  | <p><b>8:30 am – 9:30 am</b><br/>Marketing Simplified: The 15-Minute Marketing Plan</p>  |
| <b>Wholesale -<br/>Process</b>            |   | <p><b>9:45 am – 10:45 am</b><br/>Baking: Setting up a Controlled and Balanced Process</p>  | <p><b>8:30 am – 9:30 am</b><br/>Cryogenic In-Line Powder Cooling</p> <p><b>9:45 am – 10:45 am</b><br/>Product Inspection: Technologies and Capabilities</p>   | <p><b>8:30 am – 9:30 am</b><br/>Optimizing Output through Rate Lock</p>   |

# 2019 IBEDUCATE SCHEDULE-AT-A-GLANCE *continued*

*As of May 20, 2019. Schedule subject to change.*

|   | Sunday, September 8   | Monday, September 9   | Tuesday, September 10   | Wednesday, September 11  |
|---|---|---|---|--|
| <b>Wholesale - Formulation/ Product Development</b> | <p><b>8:30 am – 9:30 am</b><br/>From Flour to Finished Product: Formulating with High Resistant Starch Wheat Flour</p> <p><b>8:30 am – 9:30 am</b><br/>The ‘No Funky Stuff’ Revolution in a Clean Label World</p> <p><b>9:45 am – 10:45 am</b><br/>Flower to Flour and Pound to lbs - Baking and Infusing Cannabis into Food</p> <p><b>11:00 am – 12:00 pm</b><br/>Food Waste - How to Fight it with Sustainable Enzyme Solutions</p> | <p><b>8:30 am – 9:30 am</b><br/>Clean Ingredients Panel</p> <p><b>8:30 am – 9:30 am</b><br/>Navigating Prop 65 and Preventative Strategies</p> <p><b>9:45 am – 10:45 am</b><br/>Could Purchase Intent Be Influenced by New Sugar Label Regulations?</p> <p><b>11:00 am – 12:00 pm</b><br/>Cookie &amp; Cracker Baking 101</p>   | <p><b>9:45 am – 10:45 am</b><br/>A Baker’s Dream: Oil Solutions that Meet Functionality Needs and Consumer Demand</p> <p><b>9:45 am – 10:45 am</b><br/>Pushing the Boundaries of Freshness Through Hurdle Technology</p> <p><b>9:45 am – 10:45 am</b><br/>Troubleshooting Sweet Good Products</p> <p><b>11:00 am – 12:00 pm</b><br/>Trends in Nutrition Labeling</p>  | <p><b>8:30 am – 9:30 am</b><br/>Holistic Formulation Approaches for Nutritionally Enhanced Bakery Products</p> <p><b>9:45 am – 10:45 am</b><br/>Charting New Market Territory in Gut Health with Low FODMAP Products</p> <p><b>9:45 am – 10:45 am</b><br/>Cleaner Label Solutions for Shelf-Life Extension in Baked Goods</p> <p><b>9:45 am – 10:45 am</b><br/>Emulsification with Enzymes in Baked Goods – New Application Insights</p> |
| <b>Wholesale - Plant Operations</b>                 | <p><b>8:30 am – 9:30 am</b><br/>Hazard Analysis: The Key Ingredient for Make Safe Food</p> <p><b>9:45 am – 10:45 am</b><br/>Robotic Automation in Food Production</p> <p><b>11:00 am – 12:00 pm</b><br/>FSMA Compliance - A Wholistic Approach</p>  | <p><b>8:30 am – 9:30 am</b><br/>Automation Trends and Technology - Remote Maintenance</p> <p><b>8:30 am – 9:30 am</b><br/>Power Up! Is Your Internal Audit Program Rigorous Enough?</p> <p><b>9:45 am – 10:45 am</b><br/>Energy Efficiency Improvement and Cost Savings Opportunities for Baking</p> <p><b>11:00 am – 12:00 pm</b><br/>Design to Minimize Cleaning and Risk</p> | <p><b>8:30 am – 9:30 am</b><br/>Session presented by the Global Cold Chain Alliance (GCCA)</p> <p><b>9:45 am – 10:45 am</b><br/>Visual Analytics for Improving Bakery Operations</p> <p><b>11:00 am – 12:00 pm</b><br/>Are You Audit Ready?</p> <p><b>11:00 am – 12:00 pm</b><br/>Evolving Traditional Practices with Augmented Reality</p> <p><b>11:00 am – 12:00 pm</b><br/>Financial Impact of Recall, Contamination and Reputation Events</p> | <p><b>8:30 am – 9:30 am</b><br/>How IoT is Changing Bakery Maintenance</p> <p><b>8:30 am – 9:30 am</b><br/>Robotics-Based Packaging Systems are Simpler Than You Think</p> <p><b>9:45 am – 10:45 am</b><br/>Development of Machine Troubleshooting Tools Within Industry 4.0</p>   |
| <b>Wholesale - Sales &amp; Marketing</b>            | <p><b>9:45 am – 10:45 am</b><br/>Marketing Through Brand Storytelling</p> <p><b>9:45 am – 10:45 am</b><br/>X, Y, and Z: How Younger Generations Will Drive Innovation and Reinvention in Baking and Snacks</p>  | <p><b>9:45 am – 10:45 am</b><br/>Online Ordering: Fad or the Future?</p>  | <p><b>8:30 am – 9:30 am</b><br/>Regulation as a Force for Innovation - Packaging and Marketing Cannabis Food Products</p> <p><b>9:45 am – 10:45 am</b><br/>Power of Bakery: Catch a Ride in the Cart of Your Customers</p>  | <p><b>8:30 am – 9:30 am</b><br/>Beyond the Label: The Clean Food Revolution</p>  |