**BakingTECH 2025**

February 16 – 18, 2025

Renaissance Orlando at SeaWorld®

**CALL FOR CONTENT**

BakingTECH 2025 Planning Team welcomes content submissions in the following presentation formats:

* **Breakout Presentation:**  Provides an opportunity for individuals to present content in 35-minutes which allows for 25-minute presentation and 10-minute Q&A session.
* **Breakout Panel Discussion\*:**This setting provides a 35-minute timeframe for a structured conversation that brings together multiple experts, which one or more MUST be a baker, to share insights, trends, and engage the audience in Q&A.  A PowerPoint presentation is *optional*.
* **Podcast\*:**  Podcasts are 30-minutes and recorded with a live audience.  Each podcast must include a host and a baker participant.
* **BAKE Talk**: This series is structured as 10-minute oral presentations (no video requirements) with a 10-minute question and answer period.
* **General Session (Main Stage):** Provides an opportunity for individuals to present content in the General Sessions in 30 to 45 minutes.
* **Ideation Lab:** Where innovation and solutions are sparked by member-to-member exchange, Ideation labs are our version of the R&D bench top.  These are slated for 30-minute sessions.

**\****Presentations given by suppliers are required to incorporate a****Baker’s Perspective.  The individual must be a representative of a baking company.****The Baker Perspective is to balance the conversation with highlighting why the information presented is useful or important, and speaking to the key take-aways from the presentation. The Baker perspective is more like a ‘wrap up’ or transition into the Q&A or it could be folded into the presentation as an example or narrative, to convey how the company and the baker worked together on a specific use case.*

**TOPICS**

**Emerging Technologies in Baking**

* Automation and Robotics: Efficiency and innovation in production lines.
* AI and Machine Learning: Enhancing quality control and predictive maintenance; solutions for the labor

force/automation integration.

* 3D Food Printing: Innovations in customized and intricate designs.
* Blockchain for Traceability: Advancing supply chain transparency.
* Equipment Control Advances: Streamlining diagnostics and reducing downtime.
* CRISPR and AI in Agriculture: Impact on wheat and bread production.

**Food Safety and Quality Assurance**

* Advanced Food Safety Protocols: Innovations improving hygiene and safety.
* Sensory Analysis and Quality Control: Emerging technologies and methods.
* Regulatory Compliance: Navigating global standards and local adaptations.
* Certification Insights: Organic, gluten-free, and other certifications' meaning, importance, and differentiation strategies.
* Operational Efficiencies: Innovations in changeover reductions and resource conservation.

**Sustainable Practices in Baking**

* Eco-friendly Packaging: Solutions to minimize environmental impact.
* Energy-efficient Technologies: Innovations like solar ovens and energy recovery.
* Waste Management and Upcycling: Converting waste into valuable resources.
* Employee Safety and Wellness: Promoting health in the workplace.

**Supply Chain Innovations**

* Local vs. Global Sourcing: Navigating the challenges and strategies.
* Supply Chain Resilience: Tactics for handling disruptions.
* Logistics and Smart Technologies: Enhancements in transportation and supply chain efficiency.

**Trends in Retail**

* Digital Strategies for Bakeries: Enhancing online presence.
* Virtual Baking Experiences: Engaging customers digitally.
* Digital Marketing Trends: Effective use of social media and influencers.
* Consumer Behavior Insights: Trends in purchasing patterns.
* Sourdough and Other Trends: Analysis of current manufacturing trends.

**Education & Workforce**

* Training Future Bakers: Strategies and innovations.
* Addressing Labor Shortages: Creative solutions and industry adaptations.
* Collaboration Between Industry and Education: Enhancing workforce readiness.

**Product Development**

* Innovative Use of Ingredients: Exploring non-traditional uses.
* Clean-Label Advancements: Next steps in ingredient transparency.
* Natural Additives: Impact on shelf life and supply chain.
* AI in Product Development: Shortening development cycles and predicting trends.
* Specialty Breads: Challenges with keto, gluten-free, and low-carb options.

The above is an indicative, but not exhaustive, list of possible areas for submission. Members are encouraged to submit content sharing their expertise and innovations on topics that may not appear on the list.

*Submitted papers will be subject to stringent peer review by the BakingTECH Program Chair & Planning Committee. Papers will be carefully evaluated based on originality, significance, technical soundness and clarity of exposition.*

Please make sure you read the below [submission guidelines](https://asbe.org/bakingtech2025/call-for-content/#Guidelines) and [requirements](https://asbe.org/bakingtech2025/call-for-content/#Requirements) before your submission. Content submissions are due online by 11:59 pm EDT on **April 29, 2024.**

### Submission Guidelines

1. All proposals must be submitted by 11:59 p.m. Eastern Standard time, **Monday, April 29, 2024**.  At 12:00 a.m. on April 30, 2024, the content submission form will be closed.
2. Proposals must be submitted [online through the submission form](https://forms.gle/vMagwyDLyZcV2ecNA).  No fax copies, disks or email submissions will be accepted.
3. Each presenter may submit multiple submissions.
4. Duplicate proposals (reporting the same data) that are submitted under a different title or author will be vetted and will not be considered.
5. **Please note**that during the submission process, you will not have an opportunity to save and edit your work.  We recommend you complete your information in [Word](https://asbe.org/wp-content/uploads/2024/03/BT25_PaperSubmissionForm.docx) (or another text format) so that you can edit, spell check and save for your records.  Once you have all the information compiled, you can simply cut and paste to the online form to submit your completed proposal.
6. Proof your submission carefully for spelling and grammatical errors.  Double-check all sections of your submission.  Your submission will be used in promotional materials and will be printed as is and will not be edited by ASB staff.
7. **All submissions are final.**Once you’ve submitted your proposal, you will not have the opportunity to make changes or edits to the submission.
8. **Do not include industry, trade, or product names in your paper title or content.**  Generic terms should be used instead of trade names.  Any trade names will be changed to their generic or component name.  The use of company or product names as a means for promotion/advertising is strictly prohibited.  Please review ASB’s commercialism policy by [clicking here](https://asbe.org/commercialism_policy/).
9. Submitting a proposal does not guarantee acceptance for a presentation at BakingTECH 2025.
10. Due to the size and time demands of BakingTECH, it is not possible to guarantee time for all submissions.  Priority will be given to work which is original, level of audience interaction and engagement, and has not been presented or submitted elsewhere.  Final disposition of your submission, should it be accepted, is at the discretion of the ASB BakingTECH 2025 Planning Committee.

###  Submission Requirements - What to know before you submit

1. All content submissions will require the following in order to be considered and reviewed by the Planning Committee.
* Contact information for author/presenter (ie. address, phone, email, social media handles, etc).
* Professional Biography (under 150 words or 750 characters)
	+ [Sample Biography](https://asbe.org/wp-content/uploads/2024/03/BT25_Sample-Biographies.pdf)
* Format of Presentation (Breakout Presentation, Breakout Panel Discussion, Podcast, BAKE Talk, General Session, Ideation lab)
* Topic of proposal
* Title (maximum 10 words) should convey without excessive detail the content subject matter.
* Content (should be between 200 to 250 words).  Provide enough details so that the Planning Committee can evaluate the potential quality and interest of your presentation at BakingTECH 2025. [Click here to see samples](https://asbe.org/wp-content/uploads/2024/03/BT25_Sample-Content.pdf).
* What three questions your content idea will answer?
* Identify the skill and knowledge level of your audience – beginner, intermediate or advanced

**Submission Requirements - What to know before you submit (con’t)**

* What’s the key message you want to share with the audience?  And how will it benefit them?  (Try limiting to 25 words)
* Identify how you’re going to make your presentation interactive and engage the audience (ie. opening icebreakers, audience movement, etc)
* What would you like to achieve by speaking at BakingTECH 2025?
* Breakout panel discussions and podcasts given by suppliers are required to incorporate a **Baker’s Perspective.  The individual must be a representative of a baking company.**  The Baker Perspective is to balance the conversation with highlighting why the information presented is useful or important, and speaking to the key take-aways from the presentation. The Baker perspective is more like a ‘wrap up’ or transition into the Q&A or it could be folded into the presentation as an example or narrative, to convey how the company and the baker worked together on a specific use case.
* References (if appropriate)
1. Submissions cannot contain illustrations, images or graphs.  If the submission is accepted, presenter can include these items in their final presentations.
2. Author/Presenter will be required to acknowledge that they have reviewed and understand [ASB’s commercialism policy](https://asbe.org/commercialism_policy/).  The submission process is not complete until this has been done.  Paper submissions received without the acknowledgement of ASB’s commercialism policy will not be considered.
3. Author/Presenter will be required to acknowledge that they have reviewed and agree with the terms on the [ASB’s speaker agreement](https://asbe.org/wp-content/uploads/2024/03/BT25_Speaker-Agreement.pdf).  The submission is not complete until this has been done.
4. Author/Presenter will be required to acknowledge they have reviewed and agree with the Society’s [Code of Conduct](https://asbe.org/codeofconduct/).  This submission is not complete until this has been done.
5. Authors selected for a presentation will be required to submit additional materials for review by the Planning Committee.  Additional materials will be a draft PowerPoint (due in December 6) and final PowerPoint (due January 17, 2025).  Complete instructions for speaker and presentations will be provided upon notification of proposal’s acceptance.

###  Selection Process

1. The deadline to submit a paper is **Monday, April 29, 2024**
2. Upon submitting a proposal, you will receive a confirmation for your records.
3. The BakingTECH 2025 Planning Committee and staff will review each submission and make presentation selections, and you will be notified via email of the disposition of your proposal by mid **June 2024.**
4. Acceptance of a submission by the Planning Committee obligates the author to present the proposal and pay the meeting registration fee and all other related meeting expenses.  BakingTECH 2025 registration will open in early August 2024.
5. If you wish to withdraw your submission after having confirmed your acceptance, inform ASB in writing immediately to tbrydebell@asbe.org.

**Contact Information**Questions?  Contact Tawnee Brydebell at tbrydebell@asbe.org

**BakingTECH 2025**

**Submission Form**

**PLEASE NOTE** that you will not have an opportunity to save and edit your work. We recommend that you complete your information in Word so that you can edit, spell check and save a copy for your records. Once you have all the information completed, return to the [online](https://docs.google.com/forms/d/e/1FAIpQLSeBujZjXXcHpwgZlOBFy12_rx1iXoAADDPpdioAuEUeL3Frjg/viewform?pli=1) form to submit your completed proposal.

\* Indicates required field

|  |  |
| --- | --- |
| **First Name \*** |  |
| **Last Name \*** |  |
| **Email Address \*** |  |
| **Social Media - LinkedIn** |  |
| **Social Media - Facebook** |  |
| **Social Media - Twitter** |  |
| **Organization** |  |
| **Address 1 \*** |  |
| **Address 2** |  |
| **City \*** |  |
| **State/Province \*** |  |
| **Zip Code \*** |  |
| **Country\*** |  |
| **Phone Number \*** |  |
| **Professional Biography\*** (150 words or 750 characters) |  |
| **Presentation Format: \*** | **Refer to above list** |
| **Title: \*** |  |
| Topics: \* | **Refer to above list** |
| **Title\*** |  |
| **Content: \*** |  |
| **What are the three questions your content idea will answer?** **\*** | 1. 2. 3.  |
| **This presentation will be best suited for individuals with the following skill and knowledge level** **\*** | Beginner, Intermediate, Advanced |
| **What’s the key message you want to share with the audience? And how will it benefit them?** |  |
| **The BakingTECH 2025 planning committee’s vision is to provide a more interactive and engaging event for our participants. How will your presentation align with this vision? How do you plan to make our presentation more interactive and WOW your audience?** |  |
| **What would you like to achieve by speaking at BakingTECH 2025?** |  |
| **If applicable, list any references or past presentations:** |  |

**Speaker Acknowledgement \***
If you’re a supplier author, and submitting a proposal for a breakout panel discussion or podcast, I am aware that I will be required to provide a baker prospective?

I understand

I will be able to have a client to provide a baker prospective during my presentation.

Yes

No

Author/presenter will be responsible for meeting registration and all related travel expenses.
Agree

I have reviewed and understand [ASB’s commercialism policy](https://asbe.org/commercialism_policy/).
Agree

I have reviewed and understand [ASB’s Code of Conduct.](https://asbe.org/codeofconduct/)
Agree

I have reviewed and agree to the terms and conditions in the [ASB Speaker Agreement.](https://asbe.org/wp-content/uploads/2024/03/BT25_Speaker-Agreement.pdf)

Agree

I have reviewed and agree to the terms and conditions in the [ASB speaker expectations](https://asbe.org/wp-content/uploads/2024/03/BT25_SpeakerExpectations.pdf).

Agree

**Please use the following link to submit your paper:**

[**https://forms.gle/vMagwyDLyZcV2ecNA**](https://forms.gle/vMagwyDLyZcV2ecNA)