



Hall of Fame Evaluation Committee

2024 – 2025

<p>Interim Chair John C. Phillips LESAFFRE Martinsville, IN</p>	<p>Gil Bundy Bundy Baking Solutions Urbana, OH</p>
<p>John Del Campo Plymouth, MA</p>	<p>Len Heflich Doylestown, PA</p>
<p>Dan Malovany Sosland Publishing Schaumburg, IL</p>	<p>Tom McCurry Cain Food Industries Dallas, TX</p>
<p>Clay Miller Burford Corp Maysville, OK</p>	<p>Morgan Murphy Mother Murphy's Flavors Greensboro, NC</p>
<p>Eddie Perrou EBP Services, LLC Valdese, NC</p>	<p>John Phillips Lesaffre Corporation Martinsville, IN</p>
<p>Lee Sanders Lee Sanders Strategy Group, LLC Washington, DC</p>	<p>Valarie Wayland Flowers Foods Tucker, GA</p>
<p>Staff Liaison Kristen Spriggs, CAE, IOM American Society of Baking Carmel, IN</p>	

HALL OF FAME SELECTION COMMITTEE

COMMITTEE CHARTER

OVERVIEW

The Baking Hall of Fame is an initiative of the American Society of Baking to recognize industry innovation and entrepreneurial spirit. Individuals inducted into the Baking Hall of Fame are recognized for their achievements in organizational growth and development, equipment design and innovation, advancements in ingredient technology and processing, or services related to the commercial baking industry. Each year, committee members review submitted nomination forms, related data, and background information on industry peers and those who have made a significant contribution to the industry.

RESPONSIBILITIES

- Review submissions, data, and information with an impartial and open mind. Consider criteria objectionably when scoring each nomination.
- Participate in committee teleconferences, averaging 60 minutes, and the in-person meeting held in conjunction with ASB's Annual Meeting of Members (BakingTECH).
- Assume financial responsibility for meeting and conference personal travel and conference registrations (where applicable).
- Review the Committee Charter annually and recommend any amendments to the ASB Board of Directors.
- Acknowledge the ASB Code of Conduct, Hall of Fame Selection Committee Code of Conduct, and complete the Conflict-of-Interest form annually during his/her year of Committee service.

TERMS & COMPOSITION

The term of service is four years and is renewable for up to three terms.

Members of the Evaluation Committee are selected based on past industry participation and involvement, along with their historical knowledge related to the baking industry. The ASB HOF committee should not represent more than one person from any one company or group other than ASB, unless such a decision represents an approved transition, and then only one scoring sheet shall be submitted representing this group.

The ASB HOF chairman may request input and names from the HOF committee members and the ASB Executive Director whenever there is a need to fill an open committee position. The ASB HOF chairman will take all recommendations under advisement but will ultimately have the responsibility to make the final selection.

The Committee should represent a diverse mix of the ASB Membership with 8-12 individuals. The Committee Chair is appointed by the ASB Chairman of the Board for two years based on suggestions from the HOF Committee, which is renewed for up to three terms. The ASB HOF Chairman must have served on the Committee for at least one full term prior to appointment to assuming the Chairman role.

The staff liaison is the Executive Director with administrative support provided as needed by other ASB staff as assigned.