



JANUARY 2024 NEWSLETTER

## News You Can Use

### [ASB's Education Hub is Live!](#)

Kick off the new year by expanding your knowledge at our brand new Education Hub! As part of our mission to serve and connect the baking industry, we've curated a collection of resources in an easily accessible online learning center. As a member, you can explore training courses, on-demand webinars and the ultimate index of commercial baking information—with big member discounts and exclusive access!

This new resource is designed to empower bakers like you with knowledge, skills, and professional-development opportunities. You'll also be able to easily search topics, learn at your own pace, and store your certificates—all on our membership site!

Stop by the Education Hub to find:

- **Bread Certified Courses:** 30-minute training modules covering the essentials of bread-baking — 40% discount for ASB members!
- **On-Demand Webinars:** Learn from baking experts on top trends and the fundamentals of baking — free for ASB members only!
- **BAKERpedia Resource:** Explore articles and guides on food safety, recipes, analytical methods, equipment and more.
- **Technical Bulletins:** See the historical impact and innovation of baking over the years — exclusive access for members only!
- **Industry Certifications:** Check out our list of industry certifications to level up your professional development.

- **And more coming soon!** We'll be launching more content and courses in the next months, so be sure to keep an eye on this space as your go-to educational resource!

## “ — WHAT OUR MEMBERS SAY

"The Bread Certified Courses were instrumental in my ability to function within my new industry as it not only gave me knowledge of the process itself but the language associated with the industry as well allowing me to function much better than I could before the courses."

— Garrett Rozier, ASB Young Professional Member, Sugar Foods

— ”

### **BakingTECH Early Bird Pricing Ends Friday!**

We can't wait to see you all February 27-29 at the 100th BakingTECH! Don't forget that the Early Bird deadline is this FRIDAY, January 12th. Save \$300 on registration and confirm your stay at the conference hotel in Chicago for premium networking and ultimate convenience to/from educational sessions.

[Register Here!](#)

## Upcoming Events

**April 14–17**

### **American Bakers Association (ABA) Convention**

The ABA is holding their annual convention in April. The event features trend presentations, customer panels, and B2B networking for bakers, suppliers, and industry partners.

[Save your spot](#)

**April 29–30**

### **American Pie Council (APC) National Pie Championships**

APC will host the National Pie Championships in April 2024. The competition is open to amateur, professional, and commercial bakers in select flavor categories.

[Learn more](#)

May 7–9, 2024

### BCSP Global Learning Summit

We're pleased to partner with the Board of Certified Safety Professionals (BCSP), providing high-quality professional development around safety, health, and environmental issues. \$25 virtual all-access pass.

[Save the date](#)

June 28 – July 2

### BEMA 2024 Annual Convention

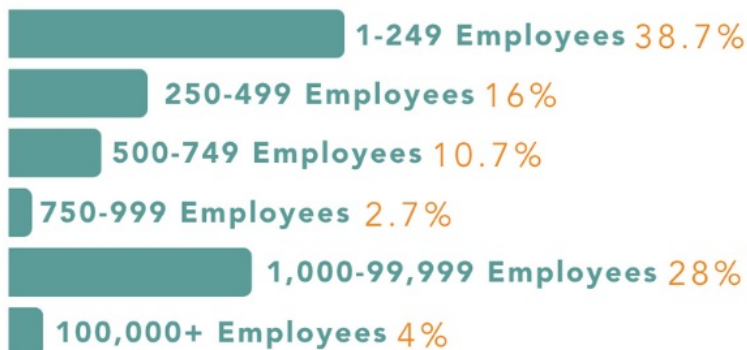
This year, BEMA's event will focus on the theme, "The Future of Baking: People, Processes and Products." Attend virtually or in person at the Terranea Resort in Rancho Palos Verdes, CA.

[Check it out](#)

## ASB Membership: By the Numbers

### BAKERY SIZE

represented by members



45%

of members  
operate  
bakeries  
with 500+  
employees



## Celebrating 100 Years

*Insights, thoughts, and updates to commemorate a centennial of ASB.*

### THE HUMAN ELEMENT IN ORGANIZATIONS STILL HOLDS TRUE

The position of the Production executive in the baking organization of today is one

of extreme importance, and it has been a comparatively short time since production responsibilities were concerned simply with the practical operations involved in the making of bakery products, and the individual in charge needed to be little more than a good foreman.

Now, with the phenomenal development of the baking industry, production management has assumed a new significance. Modern methods and modern conditions have developed new duties and responsibilities for the production executive. The paramount duties of the production manager are the supervision and coordination of a well-organized production department, but to carry on these activities consistently and efficiently day in and day out, the production manager must be a keen student of human nature and be able to recognize certain characteristics in people in order to intelligently direct their efforts and build a solid and loyal organization.

-Excerpt from Technical Bulletin 48, written in 1929

## And the Winner Is...

Congratulations to **Grant Olmes**, Kubota Brabender Technologie, the winner of the \$100 American Express Gift Card for registering for BakingTECH 2024 by October 13, 2023 for our giveaway.

Thanks to everyone who competed and help make the contest a success! We can't wait to see Grant and everyone else in February to celebrate our centennial.





## Protecting Our Industry

*To keep you informed on important legislative and regulatory issues impacting our industry, ASB is partnered with the American Bakers Association to bring you timely updates.*

### **ABA Weighs in on EPA's Implementation of the AIM Act**

Just before the holiday break, [ABA submitted comments](#) on the U.S. EPA's proposed regulations implementing the American Innovation and Manufacturing Act of 2020 (AIM Act) relating to HFC refrigerant management requirements. ABA's primary concern is EPA's proposal to lower that threshold to impact appliances with a charge size as low as 15 pounds. The current regulations apply to appliances containing 50 or more pounds of refrigerant. ABA also urged the agency to enhance the certification requirements for those technicians that service equipment.

## **Honoring 2023 Rising Baker Award Winners**

The [ASB Rising Baker Award](#), initiated in 2023, recognizes young professionals who have made outstanding contributions to commercial baking. Last year [James Happ](#) of New Horizons Baking Co. and [John Hinds](#) of Cain Food Industries, Inc. were honored at BakingTECH as future industry leaders. Nominations close **January 8th** for this year's award. Help us give a shout out to our future industry leaders and celebrate their contributions.

**[Submit your nomination here](#)**



### **Toby Steward**

**Regional Sales Manager**

**TNA North America**

Starting off 2024 with recognition of a loyal volunteer and significant contributor to ASB's success, we are honored to spotlight Toby Steward and his impactful contributions to the Z50 Standards work. Toby's volunteerism and leadership was recognized in 2022 with the presentation of the Robert A. Fischer Award. But the countless hours Toby has spent engaged in ASB and standards-setting activity over the past 20 years deserves an additional shout-out. His dedication to the Z50 Safety and Sanitation Standards has bridged the design and creation of these Standards, as well as their continued adoption across the baking industry.

He has been through the past two ANSI audits and shepherded hundreds of suggestions and changes to the Z50.1 and Z50.2 ANSI-accredited standards, which gave way to the formation of the Bakery Equipment Assessment Group (formerly BISSC) as the body recognizing equipment manufacturers of standards conformance.

Toby, hats off to you and your wonderful career serving both ASB and this industry as a whole.



## Sign Up Now for Free Subscriptions to Powerful Snack & Bakery Industry Content!

*Snack Food & Wholesale Bakery* offers two great ways to gain business-building knowledge:

- The monthly **SF&WB eMagazine** covers the latest trends around products, ingredients, equipment, technology, and packaging.
- Our **eNewsletter**, the Weekly Mix, delivers up-to-the-minute news on products, plant activities, and operations by snack and bakery producers.

**WE LOOK FORWARD TO SERVING YOU!**

### #ASBOnTheRise

Show your support on social media by using "**#ASBOnTheRise**." Even though we have a century of baking under our belt, we're just getting started.

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