

PLEASE PRINT OR TYPE CLEARLY. Attaching a business card is acceptable. One form per registrant. To register multiple persons, make copies of this form, or for easiest group registration, use on-line registration at www.IBIE2010.com.

First Name: _____ MI _____ Last Name: _____

Nickname for Badge _____ Title: _____

Company Name: _____
(25 characters or less - abbreviate as needed)

Street Address: _____

City: _____ Country: _____

State / Province: _____ ZIP: _____

Phone: _____ Fax: _____

E-mail Address: _____

Guest First Name: _____ Last Name: _____ Spouse Guest

NOTE: Children 12 years of age and younger (including infants) ARE NOT PERMITTED ON THE EXHIBIT FLOOR. This rule will be strictly enforced by IBIE Management for safety purposes.

TYPE OF BADGE: (Please check one) BAKER (B) ALLIED (A) (Supplier to the Industry) PRESS* (P) (Complimentary) STUDENT* (S) (Complimentary) OTHER (A)

ASSOCIATION AFFILIATION: (Please check one) ABA BEMA RBA TIA None of the Above Other _____

Bakery Classification

(Check all that apply)

- Contract Manufacturer (Private Label)
- Food Service Operation
- Intermediate / Specialty Wholesale Bakery
- Retail Bakery-Cookies / Cakes, Donut / Bagel Shop
- Retail Markets, Supermarket, Convenience Store, Warehouse Club
- Tortilla Bakery
- Large Wholesale Bakery
- Wholesale Bakery or commissary owned by Supermarket, Convenience Store or Warehouse Club
- Other _____

Other Classifications

- Consultant
- Distributor, Broker
- Food Manufacturers and Suppliers

Manufacturer's Representative

Other _____

Primary Products Produced

(Check all that apply)

- Bagels
- Biscuit / Cookie / Cracker / Biscotti
- Breeding / Croutons / Breadsticks
- Buns / Soft Rolls
- Cake (Iced or Decorated)
- Cake (Sheet, Layer or Sponge)
- Cereal Products
- Confectionery / Candy
- Croissants / Danish / Sweetrolls
- Cup Cakes / Muffins
- Desserts / Specialty / Cheesecake
- Donuts
- Dry Pet Food
- English Muffins
- Frozen Dough
- Hearth Bread / Rolls

Nutritional / Cereal Bars

Pan Bread

Pies

Pizza / Crusts

Pretzels / Salty Snacks

Snack Cakes

Tortillas

Variety Bread

Other _____

Location

- Headquarters
- Plant Facility
- Retail Store
- Supermarket / Convenience Store

Primary Job Function

- Owner, President, Chief Executive
- General Management
- Pastry Chef / Cake Decorator
- Plant / Store / Food Service Operations

Purchasing

Engineering

R&D

Sales

Other _____

Role in Purchase of Products & Services

(Check all that apply)

- Approve
- Recommend
- Research
- Not involved
- Other _____

Number of Employees

- Under 20
- 20 - 99
- 100 - 499
- Over 500
- None / Retired

IMPORTANT: Registrations WILL NOT BE processed unless form is filled out completely with the appropriate information and include a check or your credit card information for payment.

CONFIRMATION: A confirmation letter will be sent within two weeks of receiving your registration form. If you do not receive a confirmation, please contact IBIE customer service. See information to the right.

INTERNATIONAL VISITORS: International visitors will receive a "letter of invitation from IBIE" to use in requesting a visa. This is provided solely as a convenience to the attendee; IBIE assumes no responsibility for the outcome of the application. For more information on obtaining a visa, go to www.unitedstatesvisas.gov.

Request a Letter of Invitation Passport # _____ DOB: _____

HOW WILL I GET MY BADGE? Badges will not be mailed prior to the event and will need to be picked up at the show. Please bring your confirmation with you to an Express Badge Pick-Up station on-site where your badge will be generated. Badge holders can also be picked up at a Badge Holder Pick-Up station onsite at the Convention Center.

***PRESS/STUDENT/INSTRUCTOR BADGES:** Press, student and instructor badges are complimentary; credentials must be presented when picking up badge onsite. Bring your confirmation and credentials with you to a registration counter onsite; these complimentary badges cannot be picked up at an Express Badge Pick-Up station.

CANCELLATION POLICY: A refund will be made ONLY if registration is cancelled by Friday, September 3, 2010. Refund requests must be in writing to Attn: IBIE via fax at (708) 344-4444 or mailed to IBIE at P.O. Box 614, Brookfield, IL 60513-0614.

NOTE: We want you to enjoy IBIE 2010. If you have any special needs, please let us know in the space provided below and we will do our best to accommodate you.

Register Three Ways:

On-line: www.IBIE2010.org (receive immediate confirmation via e-mail)

Mail: P.O. Box 604, Brookfield, IL 60513-0604 **Fax:** (708) 344-4444

IBIE Customer Service:

Call (708) 486-0719 or Toll-Free (877) 303-0719 / Fax (708) 344-4444
 Monday - Friday; 8:30 a.m. - 5:00 p.m. Central Standard Time

E-mail: IBIE2010@compusystems.com

Registration Fees:

(All fees in US Dollars only)	Early (thru 9/24)	Onsite (9/25 -9/29)	Subtotal
IBIE 2010 Registration Only	\$75	\$95	_____
TIA 2010 Technical Seminar (Includes full IBIE Registration)	\$275	\$275	_____
Spouse/Guest	\$75	\$95	_____
IBIE Education Program (total from page 2):			_____
TOTAL CHARGE:			\$ _____

Method of Payment:

American Express VISA Mastercard

Name on Card: _____

Credit Card Number: _____ Exp. Date: _____

Signature: _____

CHECK ENCLOSED (Make check payable to IBIE. Check must be in U.S. funds and drawn on a U.S. bank.)

IBIE EDUCATION PROGRAM

Name: _____ Company: _____

SATURDAY, SEPTEMBER 25, 2010

<input type="checkbox"/>	08:30AM - 07:00PM	TIA Technical Seminar - Part I (\$275 Fee Included in TIA Technical Seminar Registration)	
<input type="checkbox"/>	08:30AM - 11:30AM	Principles of Inspection	\$200.00 _____
<input type="checkbox"/>	01:00PM - 04:00PM	Food Defense	\$200.00 _____

SUNDAY, SEPTEMBER 26, 2010

<input type="checkbox"/>	08:30AM - 12:00PM	TIA Technical Seminar - Part 2 (\$275 Fee Included in TIA Technical Seminar Registration)	
<input type="checkbox"/>	08:30AM - 09:30AM	RBA Certification Process	\$0.00 _____
<input type="checkbox"/>	08:30AM - 12:00AM	Sanitary Design of Equipment	\$0.00 _____
<input type="checkbox"/>	08:30AM - 09:30AM	The Latest Wedding Cake Trends: Marketing to Today's Brides	\$0.00 _____
<input type="checkbox"/>	08:30AM - 09:30AM	Understanding the Multigenerational Workforce	\$0.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Cake Sculpting	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Working with Sugar Veil	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Fondant and Modeling Chocolate	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:00PM	Ways to Enhance Baked Products	\$200.00 _____
<input type="checkbox"/>	09:45AM - 10:45AM	Developing Managerial Skills in Today's Workforce	\$0.00 _____
<input type="checkbox"/>	09:45AM - 10:45AM	Web Sites and Beyond: Online Advertising, Email Promotion and Social Media	\$0.00 _____
<input type="checkbox"/>	09:45AM - 10:45AM	Winning Share of Heart: Strategies for Building a Cause Marketing Campaign	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:00PM	Troubleshooting Production Issues	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:00PM	Social Networking: How to Connect!	\$0.00 _____

MONDAY, SEPTEMBER 27, 2010

<input type="checkbox"/>	08:30AM - 12:00PM	Cost Reduction in Production	\$0.00 _____
<input type="checkbox"/>	08:30AM - 09:30AM	Successful Mentoring Programs	\$0.00 _____
<input type="checkbox"/>	08:30AM - 09:30AM	Baking Healthy: Using Alternative Ingredients	\$0.00 _____
<input type="checkbox"/>	08:30AM - 11:30AM	The Science and Application of Commercial Yeast-Based Preferments	\$100.00** _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Advanced Fondant	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Working with Fondant	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Cake Sculpting	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:00PM	AIB en Espanol	\$200.00 _____
<input type="checkbox"/>	09:45AM - 10:45AM	Wedding Cakes: Sales, Production and Delivery Issues	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:00PM	Adding a Deli to Your Bakery: Wise Investment or Extra Headaches?	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:00PM	Social Networking: How to Connect!	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:30AM	Best Practices in Returnable Asset Management	\$0.00 _____

TUESDAY, SEPTEMBER 28, 2010

<input type="checkbox"/>	08:30AM - 09:30AM	Baking for a Clean Label	\$0.00 _____
<input type="checkbox"/>	08:30AM - 09:30AM	Trends in the Industry	\$0.00 _____
<input type="checkbox"/>	08:30AM - 11:30AM	The Science and Application of Sourdough-Based Preferments	\$100.00** _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Cookie Decorating with Fondant & More	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:00PM	Foreign Material Control Workshop	\$0.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Jewels and Gems From Sugar	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Tiers, Spears and Fears	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:00PM	AIB en Espanol	\$200.00 _____
<input type="checkbox"/>	09:45AM - 11:30AM	Leading Growth in a Changing World	\$0.00 _____
<input type="checkbox"/>	09:45AM - 10:45AM	Theme-Based Merchandising for Your Retail Bakery	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:00PM	Sculpted Cakes: Marketing and Pricing Strategies	\$0.00 _____

WEDNESDAY, SEPTEMBER 29, 2010

<input type="checkbox"/>	08:30AM - 09:30AM	Cupcakes, Cupcakes, Cupcakes	\$0.00 _____
<input type="checkbox"/>	08:30AM - 09:30AM	Questions and Answers: Baking Technology	\$0.00 _____
<input type="checkbox"/>	08:30AM - 10:00AM	Labor and Employment Law Issues	\$0.00 _____
<input type="checkbox"/>	08:30AM - 11:30AM	Breakfast Breads & Pastries: An Artisan Approach	\$100.00** _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Airbrushing Class and Demonstration	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Lifelike Gum Paste Flowers	\$200.00 _____
<input type="checkbox"/>	08:30AM - 12:30PM	Hands-On Class: Tired of Turnover? Tools for Finding & Retaining a Solid Staff	\$200.00 _____
<input type="checkbox"/>	09:45AM - 10:45AM	Questions and Answers: Food Safety	\$0.00 _____
<input type="checkbox"/>	09:45AM - 10:45AM	Pricing for Profit in the Retail Bakery	\$0.00 _____
<input type="checkbox"/>	10:15AM - 11:45AM	Legislative & Regulatory Issues and Threats	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:00PM	Questions and Answers: Plant Expansion/Construction	\$0.00 _____
<input type="checkbox"/>	11:00AM - 12:00PM	Reformulating for a Trans Fat-Free Bakery	\$0.00 _____

****SPECIAL OFFER: Purchase all three courses and receive a \$50 discount for a total cost of \$250.**

TOTAL FEES: _____

Insert total fees on front page of registration form in the designated payment area.