



SEPTEMBER 26-29, 2010
LAS VEGAS, NEVADA USA
LAS VEGAS CONVENTION CENTER



WHERE KNOWLEDGE COMES TOGETHER

Saturday September 25	Sunday September 26	Monday September 27	Tuesday September 28	Wednesday September 29
AIB International 8:30 am - 11:30 am Principles of Inspection	AIB International 8:30 am - 9:30 am Sanitary Design of Equipment: Market Perspective on Design	AIB International 8:30 am - 12:00 pm Cost Reduction in Production	AIB International 8:30 am - 12:00 pm Foreign Material Control Workshop	AIB International 8:30 am - 9:30 am Questions & Answers: Baking Technology
1:00 pm - 4:00 pm Food Defense	9:45 am - 10:45 am Sanitary Design of Equipment: Role of Equipment Design			9:45 am - 10:45 am Questions & Answers: Food Safety
TIA Technical Seminar 8:30 am - 9:30 am FDA Issues: Front of the Bag Claims	11:00 am - 12:00 pm Sanitary Design of Equipment: General Principles of Design			11:00 am - 12:00 pm Questions & Answers: Plant Expansion/Construction
9:45 am - 10:45 am What You Need to Know About HACCP	8:30 am - 12:00 pm Ways to Enhance Baked Products	AIB En Español 8:30 am - 9:30 am Tendencias en el Mercado Mundial	AIB En Español 8:30 am - 9:30 am Diseño de Planta de Panaderías	
11:00 am - 12:00 pm Utilizing Waste for Higher Profits		9:45 am - 10:45 am Productos Nuevos	9:45 am - 10:45 am Fabricación	
12:00 pm - 1:00 pm Working Lunch: "Buyer's Perspective: Food Service vs. Retail"		11:00 am - 12:00 pm Repaso de Equipos	11:00 am - 12:00 pm Reducción de Costos	
1:15 pm - 2:15 pm Making Preventative Maintenance Pay Off	ABA & RBA Management Track 8:30 am - 9:30 am Understanding the Multigenerational Workforce	ABA & RBA Management Track 8:30 am - 9:30 am Successful Mentoring Programs	ABA & RBA Management Track 8:30 am - 9:30 am Trends in the Industry	ABA & RBA Management Track 8:30 am - 10:00 am Labor and Employment Law Issues
2:30 pm - 3:30 pm Quality Control, Metal Detection, Sanitation				
3:45 pm - 5:00 pm Formulation for Today's Trends	9:45 am - 10:45 am Winning Share of Heart: Strategies for Building a Cause Marketing Campaign	9:45 am - 10:45 am Developing Technical Skills	9:45 am - 11:30 am Leading Growth in a Changing World	10:15 am - 11:45 am Legislative & Regulatory Issues and Threats
5:00 pm - 7:00 pm Networking Reception	11:00 am - 12:00 pm Social Networking—How to Connect!	11:00 am - 12:00 pm Social Networking—How to Connect!		
		11:00 am - 12:30 pm Best Practices in Returnable Asset Management		
	RBA Hands-On Sessions 8:30 am - 12:30 pm Cake Sculpting	RBA Hands-On Sessions 8:30 am - 12:30 pm Cake Sculpting	RBA Hands-On Sessions 8:30 am - 12:30 pm Cookie Decorating with Fondant & More	RBA Hands-On Sessions 8:30 am - 12:30 pm Airbrushing Class/Demonstration
	8:30 am - 12:30 pm Working with SugarVeil®	8:30 am - 12:30 pm Advanced Fondant	8:30 am - 12:30 pm Tiers, Spears and Fears	8:30 am - 12:30 pm Lifelike Gum Paste Flowers
	8:30 am - 12:30 pm Fondant/ Modeling Chocolate	8:30 am - 12:30 pm Working with Fondant	8:30 am - 12:30 pm Jewels and Gems from Sugar	8:30 am - 12:30 pm Tired of Turnover? Tools for Finding & Retaining a Solid Staff
	Retail Bakers of America 8:30 am - 9:30 am Latest Wedding Cake Trends— Marketing to Today's Brides	Retail Bakers of America 8:30 am - 9:30 am Baking Healthy: Using Alternative Ingredients	Retail Bakers of America 8:30 am - 9:30 am Baking for a Clean Label	Retail Bakers of America 8:30 am - 9:30 am Cupcakes, Cupcakes, Cupcakes!
	8:30 am - 9:30 am RBA Certification Process	9:45 am - 10:45 am Wedding Cakes: Sales, Production and Delivery Issues	9:45 am - 10:45 am Theme-Based Merchandising for Your Retail Bakery	9:45 am - 10:45 am Pricing for Profit in the Retail Bakery
	9:45 am - 10:45 am Websites and Beyond— Online Advertising and Promotion Using Constant Contact & Social Media	11:00 am - 12:00 pm Adding a Deli to Your Bakery—Wise Investment or Extra Headaches?	11:00 am - 12:00 pm Sculpted Cakes: Marketing and Pricing Strategies	11:00 am - 12:00 pm Reformulating for a Trans Fat Free Bakery
	11:00 am - 12:00 pm Troubleshooting Production Issues			
	TIA Technical Seminar 8:30 am - 9:00 am Industry Overview, Statistics & Opportunities	The Bread Bakers Guild of America 8:30 am - 11:30 am Part I: The Science and Applica- tion of Commercial Yeast Based Preferments	The Bread Bakers Guild of America 8:30 am - 11:30 am Part II: The Science and Application of Sourdough Based Preferments	The Bread Bakers Guild of America 8:30 am - 11:30 am Breakfast Breads & Pastries: an Artisan Approach
	9:00 am - 9:30 am "Tortillas 101"—How to Be a Successful Tortillero			
	9:45 am - 10:45 am Processing Technologies for Today: Equipment Innovations			
	11:00 am - 12:00 pm Production Line Efficiency from Cooling to Packaging			

Register Now: www.IBIE2010.com