



2023 Industry Immersion  
Baking & Milling  
April 19-22, 2023  
Kansas City, MO & Manhattan, KS

**SCHEDULE-AT-A-GLANCE\***

*As of 1/25/23 – \*Subject to change*

**WEDNESDAY, APRIL 19**

Travel into Kansas City, MO by 2:30 PM; Take Complimentary Hotel Shuttle from Airport; Check-in to Hotel

- 3:15 PM** Depart Hotel to Olathe West High School
- 3:45 PM – 5:15 PM** Tour Olathe West High School Baking and Culinary Lab  
*-Hosts: Erica McIntyre, FCCLA Adviser and FCS Teacher, and Shelby Muha, FCS Teacher  
-Speakers: Sandy Spavone, FCCLA Executive Director; Charlene Patton, HBA Executive Director;  
and Sharon Davis, HBA Program Development  
-Guests: Pam Lamb, KS FCS/FCCLA/CTE Director; Connie Nieman, FCS/Baking Science Teacher;  
Cherry Coen, FCS/FCCLA Teacher and KS Wheat Commission Spokesperson*
- 6:00 PM – 7:30 PM** Dinner at Buffalo State Pizza  
*-Speakers: Phillpe Lechevin, Buffalo State Pizza; Pam Lamb, KS FCCLA; Connie Nieman,  
Cherry Coen, Hayley Sestak, FCS/Culinary Teachers; and Sharon Davis, HBA Program Development*
- 8:00 PM** Return to Kansas City Airport Marriott Hotel

**THURSDAY, APRIL 20**

- 7:30 AM** Depart Hotel to Marion Milling Company
- 7:45 AM – 9:00 AM** Breakfast and Tour Marion Milling Company  
*-Speaker: Will Berndt, Baker and Miller*
- 9:00 AM – 11:00 AM** Bakery Tours  
*-Tippin's Pies and Kitchen; Speaker/Guide: Robin Venn, President  
- Farm to Market Bread Co.; Speaker: John Friend, President  
-Yellow Brick Bakery; Speakers: Keri and Skyler North, Pastry Chefs*
- 12:00 PM – 2:00 PM** Travel to Manhattan, KS (Box Lunch Provided by Yellow Brick Bakery)
- 2:00 PM – 4:30 PM** Kansas Wheat Innovation Center Sessions  
*-Wheat from Farm to Mill presented by Aaron Harries, VP of Research and Operations, KS Wheat  
-Baking Flour and Food Safety presented by Brian Smith, Manager of Regulatory Compliance/Documents, Grain Craft  
-Test Kitchen Research for Home Bakers presented by Cindy Falk and Linda Beech, FCS Professionals*
- 4:30 PM - 5:30 PM** Wheat Farm Visit
- 6:30 PM – 8:00 PM** Dinner at Hilton Garden Inn  
*-Speaker: EB Russell, Business Development Manager, LeSaffre Yeast  
-Dinner sponsored by Grain Craft, Bakers National Education Foundation, LeSaffre Yeast Corporation*

**FRIDAY, APRIL 21**

- 7:30 AM – 9:00 AM** Breakfast at Radina's Bakehouse  
*Speaker: Wade Radina, Owner*
- 9:30 AM – 11:45 AM** Kansas State University Baking Science Sessions  
*-Hands-on Lab with Aaron Clanton, Bakers National Education Foundation Instructor, KSU Baker Science  
-Baking and Milling Careers presented by Elisa Karkle, PhD, Assistant Professor, KSU Grain Science  
-Baking Best Practices and Resources to Build Baking, Home to Career presented by Sharon Davis, HBA Director Product Development; Connie Nieman, FCS Baking Science/Culinary Teacher; and Charlene Patton, HBA Executive Director*



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- 12:00 PM – 1:30 PM      **Kansas State University Kramer Food Service Lunch and Derby Baker Tour**  
*-Speaker: Mary Molt, PhD, Derby Dining Center and Bakery Food Service Director and author of Food for Fifty*  
*-Lunch sponsored by the Kansas Wheat Innovation Center*
- 2:00 PM – 5:00 PM      **Grain Craft Innovations and Quality Lab and Hall Ross Mill Tour**  
*-Hands-on Pup Loaves presented by Dave Krishock, Grain Craft Manager, Bakery Technical Services*  
*-Experimental Wheat Milling Process presented by Kathy Brouwer, Grain Craft Innovation & Quality Lab Manager*  
*-Hal Ross Mill Tour presented by Steve Curran, Career Milling Instruction, KSU; Aaron Clanton, KSU Grain Science; and KSU Milling Students*

Dinner and Evening on Own

## SATURDAY, APRIL 22

- 7:00 AM – 8:00 AM      Breakfast on own at Local Farmers Market  
9:00 AM – 11:00 AM      Travel to Kansas City, MO Airport  
11:00 AM                  Drop-off at Kansas, City, MO Airport

Travel Home (Flights should be scheduled for after 12:00 PM to allow for traffic.)

## Thank You to Our Sponsors!

Home Baking Association  
FCCLA  
Baker's National Education Fund (BNEF)  
Grain Craft  
Kansas Wheat Innovation Center  
LeSaffre Yeast  
North American Millers' Association  
Baker Bettie  
International Association of Operative Millers (IAOM)  
The Sugar Association