



Baking Science and Technology Scholarship



All ASB Product Development Competition finalists will receive a full tuition scholarship to AIB's BS&T course!

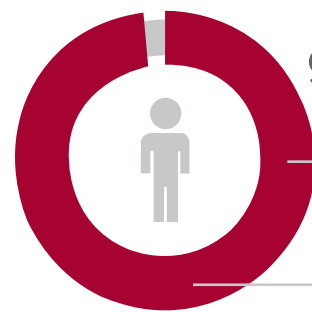
This intensive 16-week residency program combines science with baking tradition, giving graduates the skills and confidence to develop new and innovative products, troubleshoot production systems, and lead the way in processes.

The practical application of science to baking tradition

Course highlights:

- How key ingredients function and interact in baked products
- What processes are critical to finished products
- The science of baking
- Good manufacturing practices for the food industry
- How to manage the production process

Read student's stories about their experiences at BS&T on our blog FoodFirst.
tiny.cc/foodfirstbst



95%
“of participants rated BS&T worth the investment in time and money”

Oakmont Bakery General Manager Tony Serrao, a graduate of AIB's Baking Science and Technology BS&T, said this course helped him gain a new ownership of his family's bakery.

“I am now able to look beyond production and understand the entire business. I use the knowledge I gained to help other employees become better at their jobs.”

— Tony Serrao, General Manager, Oakmont Bakery

Enroll today! tiny.cc/bstoverview

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