



Weds 17th -  
Thurs 18th  
October 2018

Affiliated to the American Society of Baking

**2018 AUTUMN CONFERENCE** - Heythrop Park Hotel & Resort, Enstone, Oxfordshire, OX7 5UE

#### Wednesday 17<sup>th</sup> October 2018

- 17.00 BSB Annual General Meeting, Bloxham room.
- 19.00 - 19.45 Complimentary prosecco drinks reception, with cash bar for other drinks, Brassey bar.
- 20.00 Excellent three course conference dinner plus cheese board, inclusive of red and white wine. Surprise entertainment will take place during dinner. Delegates can return to the Brassey bar after dinner.

#### Thursday 18<sup>th</sup> October 2018

- Conference Presentations** - Enstone Suite. Session Chairs: Keith Houliston and Richard Ball.
- 08.30 - 09.15 Registration, with tea and coffee, Enstone Suite bar area.
- 09.15 - 09.25 Opening of conference by 2018 - 2020 BSB Chairman Richard Hazeldine and the reading of the BSB creed by Paul Weston.
- 09.25 - 10.00 **Robert's Next Generation Bakery** by Stuart Spencer-Calnan, MD, Robert's Bakery Ltd.  
There are many challenges facing plant bakers, from rising ingredient costs to competitive pricing. So how does Roberts drive business forward? Stuart will reveal the strategy behind recent initiatives for them to become more successful, competitive and forward looking.
- 10.00 - 10.35 **Global Baking Challenges and Opportunities** by Stan Cauvain, MD, BakeTran.  
Bakery scientist and technologist Stan Cauvain will suggest new ways to optimize production capacity and reduce energy costs. He will also explain how bakers can produce nutritional and health-enhanced products that meet consumers' taste and texture expectations.
- 10.35 - 10.55 **The Bread Ahead Academy** by Matthew Jones and Chris Malec.  
Matthew and Chris will discuss the aims of their Academy. They will also have a table display in the Enstone Suite bar area for discussion with interested delegates during the coffee and lunch breaks.
- 10.55 - 11.20 **COFFEE BREAK**
- 11.20 - 11.55 **Your bakery queries answered at the click of a mouse** by Lin Carson, Founder & CEO, BAKERpedia.  
American Dr Lin Carson has a BSc in Food Science & Technology and an MSc and PhD in grain science. She founded BAKERpedia, a website resource which enables bakers to freely access recipes, production processes and ingredients, and collaborate on knowledge.
- 11.55 - 12.30 **Sustaining Future Growth in Food To Go** by Robert Potts, Head of Insight & Strategy, Greencore Food To Go.  
Greencore has a big presence in Food to Go but it's not just about delivering current growth. Robert will focus on how to maintain that momentum with an emphasis on understanding consumers' expectations, the dynamics of the industry, what consumers look for and how to sustain growth profitably in this hugely popular but demanding market.
- 12.30 - 13.00 **Rising Further In Baking** by Rising Star's Jessica Dalton and Megan Roberts.  
Jessica and Megan from UCB are both carving out successful bakery careers. But in discussing important aspects of their studies, they will ask: does current training fit industry needs? What more could be done by the industry to provide stepping stones into a great career?
- 13.00 - 14.15 **LUNCH** (Hotel restaurant)
- 14.15 - 14.50 **The Latest Trends In Baking** by Matthew Verity, Business Unit Director, Kantar WorldPanel.  
Matthew has wide experience of the bakery sector; his passion being working closely with manufacturers to help them uncover insights and opportunities for business growth. He will provide an overview of the current bakery market and looking ahead, predict new consumer trends.
- 14.50 - 15.25 **Warrens' Journey To Success** by Alexandra (Alex) Martin, Director of Retail Operations.  
Warrens now have 52 company-owned bakery shops and 21 franchise outlets, with a 2018 target of 40 franchisees! Alex will discuss how their franchise model has allowed them to expand at a faster rate than just having their own shops. Warrens won the Craft Bakery Business Award at the 2018 Baking Industry Awards.
- 15.25 - 15.30 Closing remarks by Richard Hazeldine, BSB Chairman.

For further conference information, log on to the BSB website [www.britishsocietyofbaking.org.uk](http://www.britishsocietyofbaking.org.uk)

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