BakingTECH 2023 will gather leading innovators to present technical sessions to our membership, representing all facets of the baking industry. Next year’s theme of **RESILIENCE** is symbolic of the generations of bakers that have come before us, and their adaptability and perseverance. Our industry carries on today, with that same spirit, enduring constant challenges in an ever-changing world.

###### ***NEW!* Presentations at BakingTECH 2023 should offer a baker’s perspective.** For example, a presentation by a supplier, would include a client of said supplier to offer their take on using the product, service, technology, equipment, etc. to increase their efficiency or productivity.

Suggested topics follow. Feel free to submit a paper on a topic not identified below that fits into the theme of Resilience.

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| --- |
| **WORKFORCE** |
| * Recruiting & Retention
 | * Diversity, Inclusion & Empowerment
 |
| * Professional Development
 | * Hybrid Engagement & Management
 |
| * Leadership vs. Mentorship
 | * Mental Health
 |
| * Engaging Gen Y/Z
 |  |
| **PRODUCT TRENDS** |
| **Ingredient Technologies** | **Consumer Behaviors** |
| * Cannabis/ Hemp
 | * E-Commerce
 |
| * Plant-Based, Alternative Protein Sources
 | * Ingredient Conscious
 |
| * Net-Zero Carb
 | * Right-Size Portions
 |
| * Health & Wellness
 | * Using AI to Track Trends & Consumer Feedback
 |
| **OPERATIONAL PROCESSES** |
| **Equipment & Engineering** | **Sustainability** |
| * Automation Trends
 | * Social Responsibility
 |
| * Scaling Up Operations
 | * Net-Zero Carbon Emissions
 |
| * Food Safety Design & Sanitation
 | * Waste Management (Food and/or Packaging)
 |
| * Ingredient Handling Innovations
 |  |  |
| * How to Apply for a Patent
 |  |  |
| **Planning for the Next Pandemic/ Emergency** |
| * Risk Analysis & Business Continuity Plans
 |
| * Supply Chain/ Sourcing Materials
 |
| * Production/Packaging Considerations
 |
| **PODCASTS** |
| Do you host a Podcast related to the Wholesale Baking Industry or Food Manufacturing?If you’d be interested in recording your Podcast, *LIVE from BakingTECH 2023*, please submit a paper with some background, listener stats and a topic of interest. |

*Paper submissions will open in April. Submitted papers will be subject to stringent peer review by the BakingTECH Program Chair & Planning Committee. Papers will be carefully evaluated based on originality, significance, technical soundness and clarity of exposition. \*Topics and areas of focus are subject to change*

Please make sure you read the below [submission guideline and presenter responsibilities](https://asbe.org/bakingtech2022_call-for-papers/#Guidelines) before your submission. Papers are due online by 11:59 pm EDT on **May 9, 2022**

### Submission Guidelines

1. All papers must be submitted by 11:59 p.m. Eastern Standard time, **Monday, May 9, 2022**.  At 12:00 a.m. on May 10, 2022, the paper submission form will be closed.
2. Papers must be submitted [online through the paper submission form](https://forms.gle/59uU4QNN4Kp5ighC8).  No fax copies, disks or email submissions will be accepted.
3. Each presenter may submit multiple papers.
4. Duplicate papers (reporting the same data) that are submitted under a different title or author will be vetted and will not be considered.
5. **Please note** that during the submission process, you will not have an opportunity to save and edit your work.  We recommend you complete your information in Word (or another text format) so that you can edit, spell check and save for your records.  Once you have all the information compiled, you can simply cut and paste to the online form to submit your completed paper.
6. Proof your submission carefully for spelling and grammatical errors.  Double-check all sections of your submission.  Your submission will be used in promotional materials and will be printed as is and will not be edited by ASB staff.
7. **All submissions are final.**  Once you've submitted your paper, you will not have the opportunity to make changes or edits to the submission.
8. Do not include industry, trade, or product names in your paper title or content.  Generic terms should be used instead of trade names.  Any trade names will be changed to their generic or component name.  The use of company or product names as a means for promotion/advertising is strictly prohibited.  Please review ASB's commercialism policy by [clicking here](https://asbe.org/commercialism_policy/).
9. Submitting a paper does not guarantee acceptance for a paper presentation at BakingTECH 2023
10. Due to the size and time demands of BakingTECH, it is not possible to guarantee time for all paper submissions.  Priority will be given to work which is original, concentrates on the BakingTECH 2023 topics/categories, and has not been presented or submitted elsewhere.  Final disposition of your paper, should it be accepted, is at the discretion of the ASB BakingTECH 2023 Program Committee.

###  Submission Requirements - What to know before you submit

1. All paper submissions will require the following in order to be considered and reviewed by the Program Committee.
	* Contact information for author/presenter (ie. address, phone, email).
	* Title (maximum 10 words) should convey without excessive detail the paper subject matter.
	* Topic of paper and subcategory within identified topic.
	* Three Learning Objectives
	* Paper Content (should be between 150 to 200 words OR 750 to 1000 characters).  Provide enough details so that the Program Committee can evaluate the potential quality and interest of your presentation at BakingTECH 2023.  [Click here to see samples.](https://wordpress-s3websitefiles-qe2pg7xcae3.s3.us-east-2.amazonaws.com/wordpress/wp-content/uploads/2022/04/04140316/BT23_Sample-Papers.pdf)
	* References (if appropriate)
	* Professional Biography (under 150 words or 750 characters)
		+ [Sample Biography](https://wordpress-s3websitefiles-qe2pg7xcae3.s3.us-east-2.amazonaws.com/wordpress/wp-content/uploads/2022/04/04140329/BT23_Sample-Biographies.pdf)

**Submission Requirements - What to know before you submit (con’t)**

1. Papers cannot contain illustrations, images or graphs.  If the paper is accepted, presenter can include these items in their final presentations.
2. Author/Presenter will be required to acknowledge that they have reviewed and understand [ASB's commercialism policy](https://asbe.org/commercialism_policy/). The submission process is not complete until this has been done.  Paper submissions received without the acknowledgement of ASB's commercialism policy will not be considered.
3. Author/Presenter will be required to acknowledge that they have reviewed and agree with the terms on the [ASB's speaker agreement](ASB%27s%20speaker%20agreement).  The submission is not complete until this has been done.
4. Authors selected to present a paper will be required to submit additional materials for review by the Program Committee.  Additional materials will be a draft PowerPoint (December 2, 2022) and final PowerPoint (due January 20, 2023).  Complete instructions for speaker and paper presentations will be provided upon notification paper's acceptance.

###  Selection Process

1. The deadline to submit a paper is **Monday, May 9.**
2. Upon submitting a paper, you will receive a confirmation for your records.
3. The BakingTECH 2023 Program Committee and staff will review each submission and make presentation selections, and you will be notified via email of the disposition of your abstract by late **June 2022**.
4. Acceptance of paper by the Program Committee obligates the author to present the paper and pay the meeting registration fee and all other related meeting expenses.  BakingTECH 2023 registration will open in early September 2022.
5. If you wish to withdraw your submission after having confirmed your acceptance, inform ASB in writing immediately to tbrydebell@asbe.org.

### Contact Information

Questions?  Contact Tawnee Brydebell at tbrydebell@asbe.org

**BakingTECH 2023**

**Paper Submission Form**

**PLEASE NOTE** that you will not have an opportunity to save and edit your work. We recommend that you complete your information in Word so that you can edit, spell check and save a copy for your records. Once you have all the information completed, return to the [online](https://forms.gle/59uU4QNN4Kp5ighC8) form to submit your completed proposal.

\* Indicates required field

|  |  |
| --- | --- |
| **First Name \*** |  |
| **Last Name \*** |  |
| **Email Address \*** |  |
| **Social Media - LinkedIn** |  |
| **Social Media - Facebook** |  |
| **Social Media - Twitter** |  |
| **Company** |  |
| **Address 1 \*** |  |
| **Address 2** |  |
| **City \*** |  |
| **State/Province \*** |  |
| **Zip Code \*** |  |
| **Country\*** |  |
| **Phone Number \*** |  |
| **Professional Biography\*** (150 words or 750 characters) |  |
| **Title: \*** |  |
| Topics: \* | **Refer to above list** |
| **Paper Title\*** |  |
| **Paper Content: \*** |  |
| **Learning Objectives:** **\***Complete the sentence, "Following your presentation participants will be able to…" | 1. 2. 3.  |
| **If applicable, list any references or past presentations:** |  |

**Speaker Acknowledgement \***
If you’re a supplier author, I am aware that I will be required to provide a baker prospective?

I understand

I will be able to have a client to provide a baker prospective during my presentation.

Yes

No

Author/presenter will be responsible for meeting registration and all related travel expenses.
Agree

I have reviewed and understand [ASB’s commercialism policy](http://www.asbe.org/commercialism_policy).
Agree

I have reviewed and understand [ASB’s Code of Conduct.](https://asbe.org/bakingtech2023/code-of-conduct/)
Agree

I have reviewed and agree to the terms and conditions in the [ASB Speaker Agreement](https://wordpress-s3websitefiles-qe2pg7xcae3.s3.us-east-2.amazonaws.com/wordpress/wp-content/uploads/2022/04/04140334/BT23_Speaker-Agreement.pdf).

Agree

I have reviewed and agree to the terms and conditions in the [ASB speaker expectations](https://wordpress-s3websitefiles-qe2pg7xcae3.s3.us-east-2.amazonaws.com/wordpress/wp-content/uploads/2022/04/04140311/BT23_SpeakerExpectations.pdf).

Agree

**Please use the following link to submit your paper:**

https://forms.gle/59uU4QNN4Kp5ighC8