

CONFERENCE 2023 ROUNDUP



WILDFARMED TALK

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More info on the talk from Friday afternoon on Sustainability in the Food Supply Chain challenges and how Wildfarmed are working to improve it.

BEHIND THE SCENES OF JUDGING

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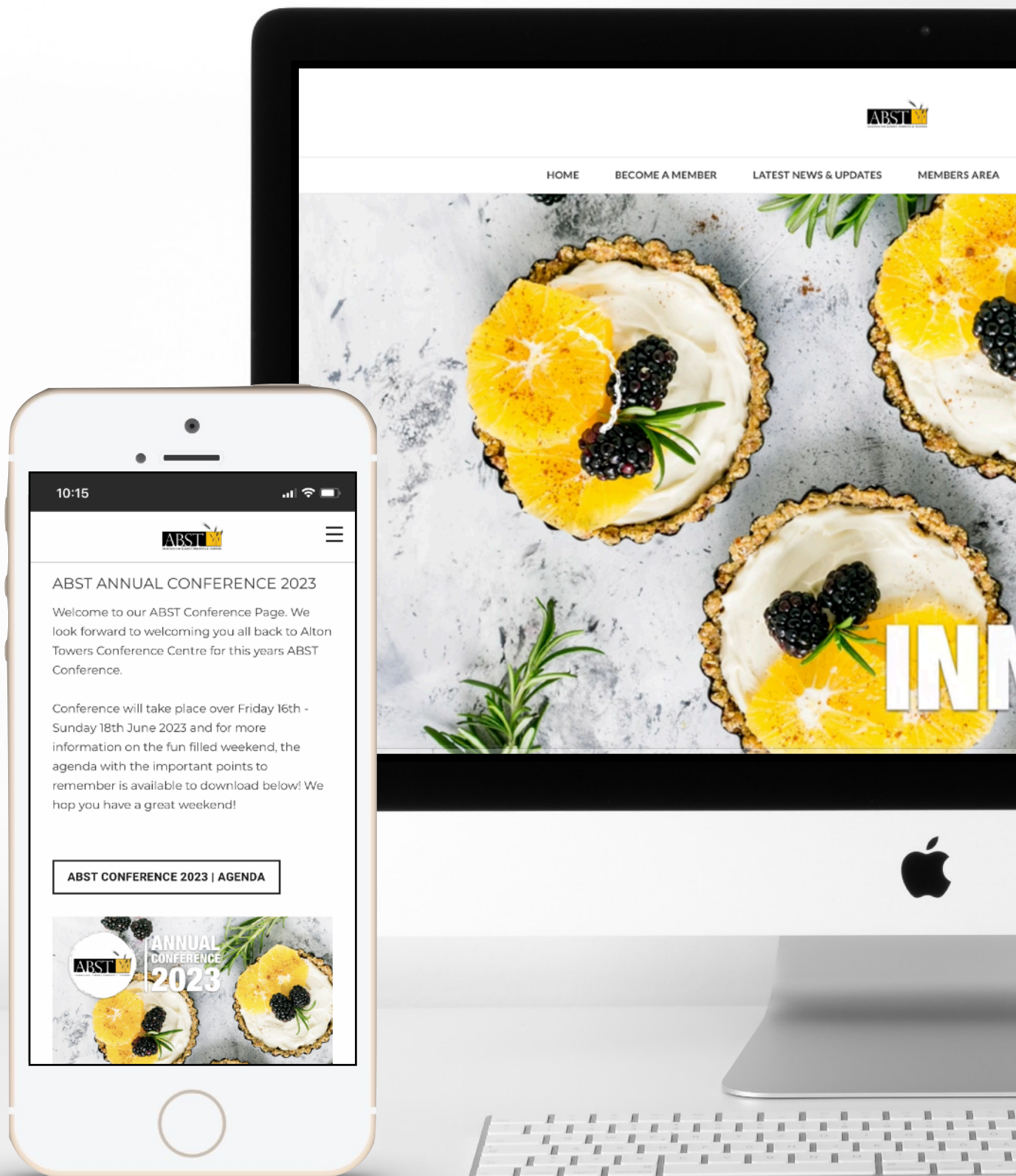
NATIONAL COMPETITION RESULTS

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KEEP UP TO
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SOCIAL MEDIA
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Don't forget www.abst.org.uk has many more pictures you can download from the weekend.



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So another conference weekend is over and based on the feedback from lecturers, students and sponsors, everyone had a great time and really enjoyed the event.

We would like to take this opportunity to thank all of the sponsors that supported the weekend, the ABST Committee and our Conference Secretary Sophie Carey, who I think we can all agree did an amazing job organising and running the weekend.

Over the following pages is a roundup of everything that happened over #ABSTConference2023 weekend.

Make sure that you check out our social media for more pictures of the weekend and also the videos too.

There are lots of great events that took place over the weekend, with some very special guests such as Edd Lees from Wildfarmed and Molly Robbins.

There are also of course the pictures of the judging and live competitions that took place on Saturday and the Black Tie Dinner awards ceremony as well.

For those of you that attended we hope that you enjoyed the weekend, and we look forward to seeing you next year for ABST Conference 2024.

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Pictures of students with sponsors from the networking event on Friday afternoon.

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Special guest Molly Robbins live demonstration on Airbrushing for cake decoration.

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Awards Ceremony

Some of the pictures from the awards ceremony on Saturday night.

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Your feedback

What did you think of conference?



WELCOME TO CONFERENCE 2023

The first day of conference jumps straight into the Networking session with our industry sponsors. Many of our student and trainee members travelled long distances, as this year we had new colleges and universities as well as familiar faces arriving from 11am. Colleges and Universities that attended this year included, Reaseheath College, Liverpool, Tameside, The School of Artisan Bread, Cardiff and Vale College, University College Birmingham, The National Bakery School, Neath Port Talbot, Blackpool College, and Edinburgh.

With the conference this year being at full capacity, it was great to see so many students and lecturers networking with all of the baking industry supporters in the Stateroom. There was plenty to keep members entertained, with the support of sponsors and a range of Baking Industry Businesses getting involved including, Zeelandia, Bakels, Dawn Foods, Rondo, Barry Callebaut, FDQ, David Wood Baking, Arytza, Puratos, Craft Bakers Association, BAKO, AB Mauri, Renshaws, Lesaffre, Wildfarmed, Nelstrops, Matthews Flour, Hovis, Cooplands, Country Style Foods, Kudos Blends & Sonneveld,



Many of the networking sessions involved competitions such as the Bakels taste testing of the many different millionaires shortbreads to see if they could notice a difference between the caramels used. Renshaws were running a “decorate a doughnut” activity which many students enjoyed. There were lots of freebies available to students as they made their way around the room including stress balls and bottle openers from Hovis to drinks bottles from other companies, and of course lots of great bakery related food for everyone to try and enjoy.

Networking

Of course the other really important element of the networking session is that it provided an opportunity for students and business to talk, learn about what they do, and provide some opportunities in the future, such as work experience, training days, visits and even jobs. The ABST strongly believes that activities like these are beneficial to all parties and one of the best times to for students to meet potential employers. Thanks to all sponsors that support the networking session.





THE WILDFARMED TALK



**REAL FOOD
REAL GOOD**



SUSTAINABLE SUPPLY CHAINS

After the networking session we were honoured to have a talk from **Edd Lees** from Wildfarmed. A really interesting talk on how and why Wildfarmed was created, and how it is making an impact in the food industry.

The key points looked at the importance of soil and how growing other plants in the field with wheat has a significant impact on quality of the soil, and the quality of the final wheat.

Wildfarmed sponsored the Founders Cup this year, which saw students using the Wildfarmed flour to produce Multigrain Loaves, Scones, Palmiers and Macaroons. Wildfarmed were also at the networking session talking to students and industry members about sustainable food systems which provided an excellent insight into the food supply chains in the baking industry, specifically on flour. The talk was very interesting and thought provoking and our members greatly appreciated it.



Edd Lees from Wildfarmed on Friday



Wildfarmed Networking session.

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ANNUAL GENERAL MEETING

Our Annual General Meeting took place on Friday 16th June 2023 at 16:00pm. As the Alliance for Bakery Students and Trainees is a non-profit organisation, the AGM is a requirement, and also a great opportunity to ensure our members are aware of what the committee has been up-to over the past year.

All of the committee members reports were published on the ABST website prior to the meeting so that members could review these in advance. The Conference Secretary and General Secretary Reports were discussed during the AGM, and highlighted the work that the ABST has been doing with the Craft Bakers Association to help student and trainees with funding on work placements and experiences in the baking industry.

For more information on this please visit our website www.abst.org.uk The committee members were also selected and voted in to support the ABST for another year as follows;

President	Lucas Fussnegger
President Elect	Jacqui Passmore
General Secretary	Samantha White
Conference Secretary	Sophie Carey
Treasurer	Graham Turner
Competition Secretary	Graham Duckworth
Tutor Representative	Dawn Gemmell
Website Editor	Christopher Foxall
Coms Secretary	Post Vacant

The ABST currently has a vacancy for Communications Secretary, who supports the social media side of communication. For more information on this role please email abst.contactus@gmail.com

ABST Annual General Meeting on Friday Afternoon



AGM Info click here



GIDDY UP TO DINNER!

Friday Night is always our Fancy Dress event and this years theme was Wild West. Lots of Cowboys and Indians fancy dress going on during the night and we also had a hoopla and tin can alley for entertainment.

The photo-booth was available throughout the night. There were prizes for the best Fancy Dress of £50, who are picked out during the line dance, with the finalists taking part in a dance off. This years winners, picked by our President Lucas and President Elect Jacqui were **Aimee Pugh** from Tameside and **Jordan Young** from The School of Artisan Food so congratulations to both of them.

All students were also given an ABST Conference T-Shirt when they arrived, as per the image above, which was the chosen design as voted by members back in April.

Image Left to Right: Aimee Pugh, Lucas Fussnegger, Jacqui Passmore and Jordan Young





NATIONAL COMPETITIONS JUDGING

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ABST Competition Judges 2023

NATIONAL COMPETITION JUDGING

Our judges really had their work cut out for them this year with nearly 1000 entries in our National Competitions.

All of our judges (Pictured Above) are experts in different areas of the baking industry, so all of the entries were in good hands.

We have some behind the scenes pictures of the judging taking place during the day opposite and we would like to take this moment to thank all of the judges for spending their own time to judge all of your entries. We would not be able to hold our national competitions without them.

Competition Secretary **Graham Duckworth** noted that this year had seen an increase in entries. **Head judge for Bread, Jim Bridge** noted the high

standards of the entries and congratulated all students, trainees and industry members that had entered the bread competitions.

Head Judge for Confectionery, Jane Hatton also highlighted the high standard of the confectionery entries, and also noted the importance of following the requirements, as a number of Decorated Cakes unfortunately had to be disqualified due to using copyrighted logos.

All students were able to receive individual feedback from judges. The key message is to follow the requirements on the competition rules in the competition booklet to ensure that products can be judged on the day. More pictures of the judging are available on the website www.abst.org.uk





Bakery Students preparing to start the LIVE Competitions 2023

STUDENT LIVE COMPETITIONS

While many students enjoy the Splash Landings Waterpark or Crazy Golf while the judging is going on during Saturday morning, some take part in the LIVE Competitions. This year saw a big surge in students wanting to take part in the LIVE competitions (picture above)

There are a number of competitions that students can take part in which provides opportunities in Bread, Confectionery and Cake Decoration.

The pressure is obviously much higher when competing alongside other competitors in a strict timed event, but we are happy to say every one coped very well and you should all be very proud of yourselves! More pictures of the LIVE Competitions are available on the website www.abst.org.uk





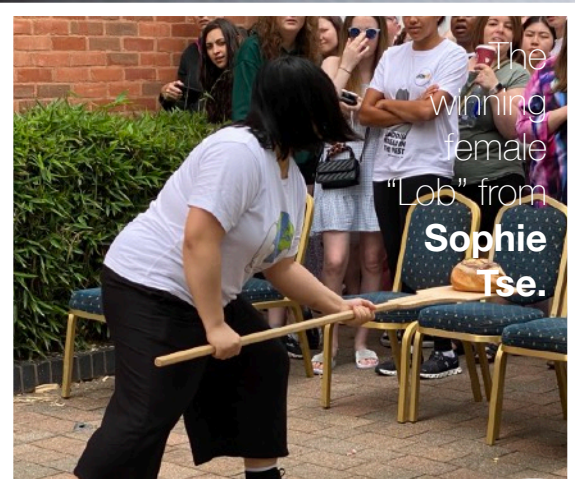


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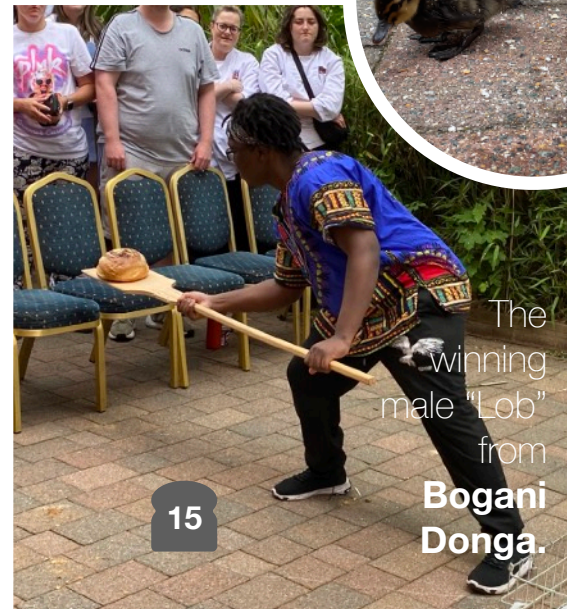
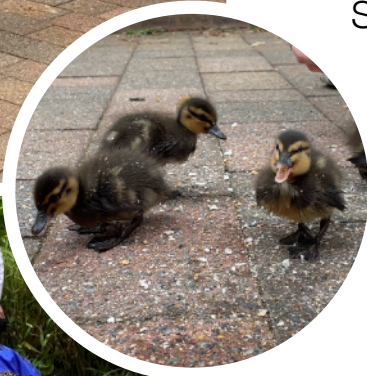
Our annual Lob the Cob competition took place at 1pm on the patio, where 9 x Colleges & Universities went up against each to see who could throw the 400g cob the furthest. We had finalists from University College Birmingham, Liverpool, Sheffield, Edinburgh, Tameside, National Bakery School, Blackpool, Reaseheath and Neath Port Talbot. The winning "Lobs" were from **Sophie Tse** from Sheffield and **Bongani Donga** from Tameside. Congratulations to everyone that competed in this event which is really fun and we look forward to the competition again next year.

We also had a surprise visit from the local ducklings afterwards who helped clean up the crumbs after us, making this the official "cutest" Lob the Cob since 2010.

www.abst.org.uk



The winning female "Lob" from **Sophie Tse.**



The winning male "Lob" from **Bogani Donga.**

Cat/Tiger made and decorated Live by **Molly Robbins** on Saturday Afternoon.



MOLLY ROBBINS

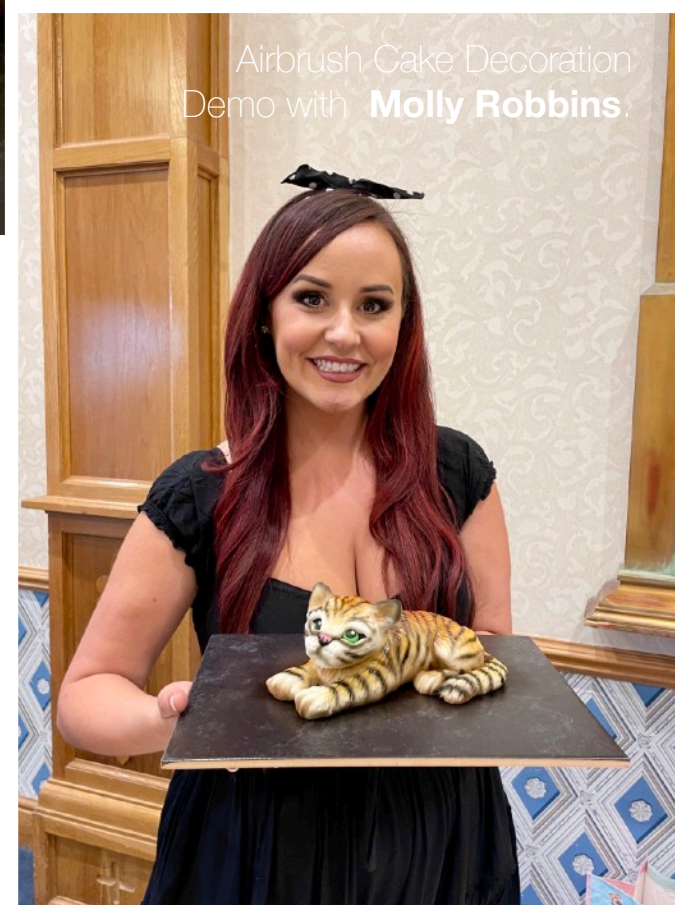
We were honoured to have Molly Robbins as our special guest for the weekend, where she did a Q&A session and LIVE cake decoration on the Saturday afternoon after the competition judging had been completed.

After the cupcake decorating challenge which saw our ABST President Lucas Fussnegger's team go head to head with her own, Molly demonstrated the airbrushing technique to decorate fondant from start to finish which was very well received by members.

Students also had the opportunity to ask questions during the demonstration where Molly gave some excellent advice on everything from starting a business to getting noticed on social media.

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Airbrush Cake Decoration Demo with **Molly Robbins**.



ABST

ALLIANCE OF BAKERY STUDENTS & TRAINEES



THE AWARDS CEREMONY





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CONGRATULATIONS

Without a doubt, one of our favourite times of the ABST Conference weekend is the Black Tie Dinner Awards Ceremony, where students that have won competitions have the opportunity to walk across the stage and receive their awards.

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AND THE WINNERS ARE...

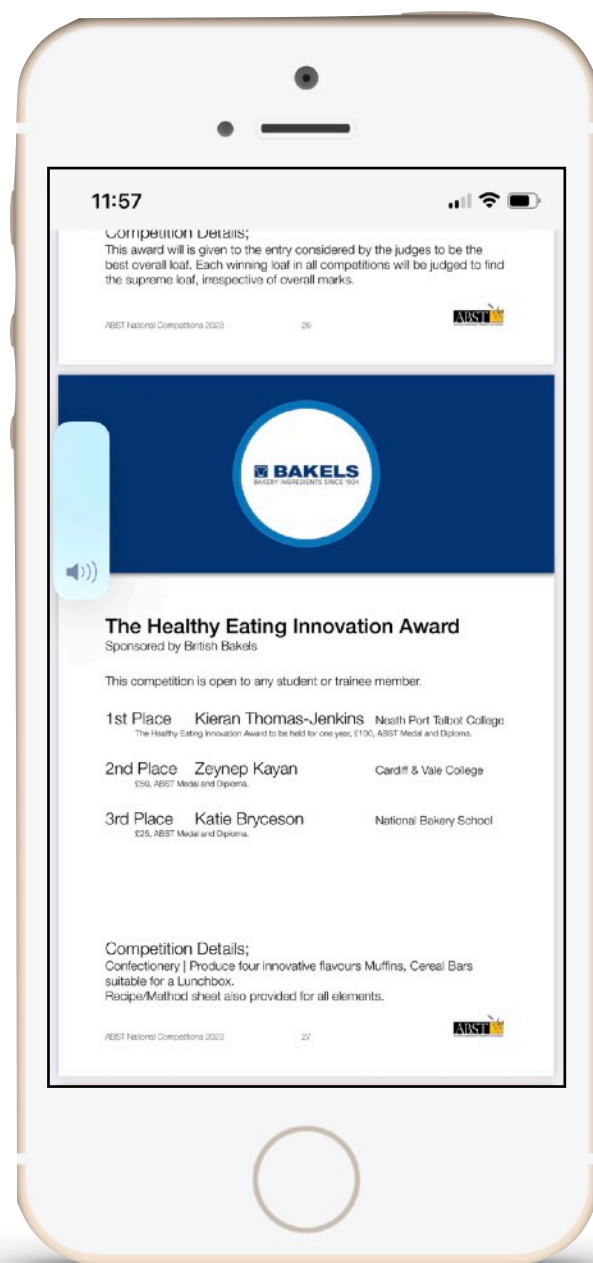
So this year we changed the method of publishing the results so that it is easier for students, sponsors and lecturers to see who won each competition. The official results are available on the website to download as a PDF, and each competition has its own page so it can be printed individually so the full results for that competition is easy to understand.

Over the following pages are some of the pictures of the winners receiving their awards during the Awards Ceremony. These pictures along with all of the other winners are also available on the ABST Website www.abst.org.uk under the conference information section.

Congratulations to every one that won in the competitions and for those of you that didn't, we hope that you spoke to the judges about your entries and received some constructive advice on how to improve. Many of the students that have won this year, entered last year and didn't win. So this just demonstrates the importance of using the advice from judges to improve and come back the year after and not only improve but also win.

We would like to take this opportunity to thank our Competition Secretary **Graham Duckworth** for the organising of the competitions which is a huge undertaking, especially this year with almost 1000 entries.

“Easier to download competition results in PDF format that can be printed for each competition. Click [here](#) to download.”



The HUGH WEEKS Award 2023

Fred Morris of Sheffield College receives The Hugh Weeks Award.

"... we wish to reward a student who shows passion for their industry while dedicating their time to their studies and other special commitments for other students."





Lucy Thomas and Maisy Fry of Cardiff & Vale College receive The Baker and Confectioner BCA Award for best confectionery item in show.



Abbie Childs of University College Birmingham receives Masters Award for best bread item in show.



Jane Hatton receives her Honorary Life Membership Award from **Dawn Gemmell**



During the Awards ceremony we also recognised Jane Hatton with the Honorary Life Membership achievement award for support to the Alliance over many years. More recently Jane has been supporting the ABST with competition judging but has been attending ABST Events for many years and supported thousands of students over the years.

Honorary Life Membership is regarded as a huge honour, which is awarded to those members who have distinguished themselves within the sphere of the Alliance.

Dawn Gemmell presented Jane with her Honorary Life Membership Award during the Black Tie Dinner before the Awards Ceremony.

Jane Hatton as Head Confectionery Judge for 2023 conference



HONORARY LIFE MEMBERSHIP AWARD FOR JANE HATTON

CONFERENCE COMMENTS

If you couldn't make it to conference this year, why not check out what students, sponsors and lecturers thought of it? Check out what they said below!

Eleri Jones | Student

Cardiff and Vale College
Renshaw Cup Winner 2023

"The ABST is a fantastic experience that I was so glad to be a part of! It was a bittersweet trip this year as one of my entries was not able to make it to the conference, however winning first place in the Renshaw Cup was an opportunity I am so glad I took. Everything about the weekend was perfect, even my shaky legs as I walked up to the stage to receive the cup!

I am over the moon that I was part of it for the last 2 years and so happy that it's opened a new world of baking for me.

Thank you very much for having us."

Natasha Ahmed | Student

National Bakery School
Third 3D Art Display 2023

"As a bakery student, the ABST conference is the highlight of my year and this year it certainly didn't disappoint!"

Sam Copeland | Lecturer

Reaseheath

"A huge thank you to everyone for making Reaseheath College so welcome. All students had the best time (and so did !!) What a fabulous event!"

Zoe Beechey | Lecturer

Neath Port Talbot College

"Neath college had another fantastic time, thank you to everyone involved in the planning, students took away so much and already planning next year!"

Ella Stewart | Student

University College Birmingham
Third Chocolate Truffle Cup

"What an amazing weekend at this years conference! It was great meeting so many talented students and industry professionals"

Rachel Stonehouse | Student

National Bakery School
Innovation Award Winner 2023

"WHAT a weekend Alliance for Bakery Students and Trainees, and the perfect send off from my time at LSBU National Bakery School"

CONFERENCE COMMENTS

JF Renshaw | Sponsor

“What an amazing weekend we had at the Alliance for Bakery Students and Trainees 2023 conference.

We were delighted to re-launch the 'Renshaw Cup' at this event as part of our 125 year celebrations, and was wonderful judging all the fantastic entries.

Our brand ambassador Molly Robbins joined us for the weekend, helping us judge, demonstrating airbrushing techniques and offering some great tips and advice to the students- we all had a fabulous time!”

Lydia Baines | Sponsor

Puratos

“I always love attending the ABST Annual Conference getting to talk to the 'Bakers of the future' filled with passion and enthusiasm discussing their ideas for the future and entering the wide range of competitions to showcase their talents. ”

More Info or Sponsorship

If you are interested in learning more about the ABST and what we do, or sponsor us in the future then please get in touch with us on abst.contactus@gmail.com

Victoria Rhodes | Sponsor

Puratos

“We had a fabulous day at the ABST Conference last week! Meeting the future talent of the baking industry, talking versatility of cake mixes and voting for the favourite brownie texture!

Puratos was proud to sponsor the Friday evening's entertainment and judge the fancy dress competition! ”

Claire Powell | Sponsor

BAKO Group

“#ABST one word - wow! The future of the industry came out in full force today with some AMAZING bakes. Way to go students, you should all be proud...”

Will Bowen | Sponsor

Bakels

“ABST thank you for letting Katie and I show our fantastic range of caramels and bakery products, inspiring the next generation of bakers. We look forward to seeing you all in the future.”

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