



## Programme

Time	What's Happening	More Information
9.00am	<b>AGM</b>	Chairman Nick Harris
9.45am	<b>Installation of National President and President Elect</b>	National President: John Foster, Fosters Bakery, Staincross President Elect: Peter Ellis, Belinda's Bakery, Hampshire
10.00am	<b>Opening Welcome</b>	Craft Bakers Association - Chairman Nick Harris
10.05am	<b>Event Sponsor BAKO Group</b>	BAKO Group - Mike Tully, CEO
10.10am	<b>Programme for the Day</b>	Craft Bakers Association - Karen Dear CEO
10.15am	<b>Break</b>	
10.30am - 1.00pm	<b>Industry Exhibition</b>	Network with over 35 industry suppliers showcasing exciting products and processes you need in your business
	<b>Masterclass Sessions</b>	Masterclass Sessions - Programme overleaf
1.00pm	<b>Lunch</b>	Networking/Exhibitors/Competition
2.00pm	<b>My Journey</b>	Matt Jones, Bread Ahead
2.30pm	<b>Strategy for Small Business</b>	Michael Bridge
3.00pm	<b>Sustainability</b>	John Lamper, Caroline Grant
3.30pm	<b>Key Note Speaker - Customer Service</b>	Geoff Ramm
4.15pm	<b>End of Session</b>	Afternoon Tea - Courtesy of Flavourtown
6.00pm	<b>Evening Event</b>	Drinks - The Sky Bar
6.50pm	<b>Call to Dinner</b>	
7.00pm	<b>Dinner</b>	Ballroom 2 & 3 - Black Tie
7.05pm	<b>Presidential Address</b>	Patrick Wilkins outgoing President speech
7.15pm	<b>Awards</b>	Member of the Month and Member of the Year Award Sponsored by the BAKO Group
9.15pm	<b>After Dinner Speaker</b>	Wilfred Emmanuel Jones aka The Black Farmer
9.45pm	<b>Awards</b>	CBA Bakery Competition and Champion Baker Sponsored by Beaufort Financial
12.30am	<b>Carriages</b>	

# Masterclass Programme

**Masterclasses will be held on the 4<sup>th</sup> Floor Business Centre**

**Masterclass Room allocation notified prior to the event**

10.30am – 10.50am Apprenticeship Training with National Food and Drink Training  
10.30am – 10.50am Artificial Intelligence – A secret ingredient for success  
10.30am – 10.50am Biscuiteers Icing Masterclass  
10.30am – 10.50am Dawn Foods Demonstration  
10.30am – 10.50am Fire Risk Support for your Business  
10.30am – 10.50am Health and Food Safety Compliance

11.00am – 11.20am Apprenticeship Training with National Food and Drink Training  
11.00am – 11.20am Artificial Intelligence – A secret ingredient for success  
11.00am – 11.20am Biscuiteers Icing Masterclass  
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**SCAN THE QR CODE OR CLICK  
HERE TO BOOK YOUR PLACES**

# Masterclass Programme



## Artificial Intelligence Masterclass - Your secret ingredient for success

Daniel Carr -  
CBA Director and Director of Warings Bakery, Reading

A presentation on Artificial Intelligence, no not ET or Life on Mars, but Board Director Daniel Carr helping you navigate the world of A.I and how this can benefit your business and how you can use it to your advantage.



## Fire Risk Support for your Business - Masterclass

Rebecca Bartlett -  
Business Support Team,  
Primary Authority, East Sussex  
Fire and Rescue

The CBA partners with East Sussex Fire and Rescue to help CBA members achieve compliance with fire safety law. Rebecca will be hosting this Masterclass highlighting the actions businesses need to take to stay compliant and how working with CBA members helps support and develop ESFR policies and develop necessary and proportionate advice which is bespoke to the CBA.



## Dawn Foods - Masterclass Demonstration

Garry Russell - Sales Director  
and Robin Loud - Application  
Chef - 'A Double Act'!

Showcasing the finishing and decorating of pre-baked sweet bakery products.



## Biscuiteers Masterclass in Icing

Lettie Casalie -  
Icing Master at Biscuiteers

Have you seen Biscuiteers icing videos? Join Lettie Casalie - Icing Master at Biscuiteers for a live demonstration of the icing skills Biscuiteers are famous for.



## Health and Food Safety Compliance - Safer Food Scores

The Safer Food Scores Team

The team at Safer Food Scores, the CBA's Health and Food Safety support team, will be hosting a masterclass on how to use your Primary Authority reference manuals of Trading Standard, Food Safety and Health and Safety to maximise compliance in these areas.



## National Food and Drink Training - Apprenticeship Training

Louise West -  
English Training Manager

Louise will be in attendance to discuss the how NFD Training deliver on site bakery apprenticeship training to CBA members. National Food and Drink Training specialise in providing training services specifically for the bakery industry, with its trainers using their knowledge of the industry to deliver first class results.