



Agenda, 21 May 2022

8:30 am - 9:55 am CDT	Welcome Address and Keynote <i>Melissa Ben-Ishay</i>				
10:00 am - 10:30 am CDT	Networking Break				
10:30 am - 12:25 pm CDT	Cake Decorating Basics (Hands-On) <i>Courtney Rich</i>	Buttercream Cookie Decorating Basics (Hands-On) <i>Jenny Keller</i>	Science of Sourdough Bread <i>Kristin "Baker Bettie" Hoffman</i>		
12:30 pm - 1:30 pm CDT	Networking Break				
1:30 pm - 2:25 pm CDT	Harnessing the Power of Facebook Groups to Grow Your Business <i>Lauren Anderson</i>	Vegan Baking <i>Naimita Jagasia</i>	Creating Wafer Paper Flowers (Hands-On) <i>Julián Ángel</i>		
2:30 pm - 3:25 pm CDT	Creating Social Media Content That Converts to Sales <i>Natasha Orumbie</i>	How to Grow on TikTok Without Being on Camera <i>Lindsey Katon</i>	Baking the Perfect Chocolate Chip Cookie to Satisfy Your Cravings <i>Sally McKenney</i>	Food Safety for Bakers <i>Felix Amiri</i>	How to Price Your Baked Goods <i>Brette Hawks</i>
3:30 pm - 4:30 pm CDT	Networking Break				
4:30 pm - 5:55 pm CDT	Pie Art With The Pieous (Hands-On) <i>Jessica Leigh Clark-Bojin</i>	Creating Compelling Food Videos Using a DSLR Camera <i>Britt Berlin</i>	Maximizing Profitability in Your Business <i>Janelle Copeland</i>	How to Make Italian Macarons (Hands-On) <i>Kirstynn Evans</i>	How to Make Cakesicles (Hands-On) <i>Johany Torres</i>
6:00 pm - 6:30 pm CDT	End-Of-Day Remarks And Scavenger Hunt Rules				
6:30 pm - 8:00 pm CDT	Scavenger Hunt / Happy Hour				



Agenda, 22 May 2022

8:30 am - 8:55 am CDT	Day 2 Welcome Address				
9:00 am - 10:55 am CDT	Isomalt, Modeling Chocolate, and More! (Hands-On) <i>Michelle "ChefMitchie" Curran</i>	Cookie Portraits (Hands-On) <i>Lucie Radcliffe</i>	Perfect Pies (Hands-On) <i>Erin McDowell</i>	Sculpted Cakes (Hands-On) <i>Liz Marek</i>	
11:00 am - 12:00 pm CDT	Networking Break				
12:00 pm - 12:55 pm CDT	Opening a Brick-And-Mortar Bakery <i>Jenell Parsons</i>	Cake Trends – How to Find Them and Should You Follow Them <i>Kendra Groves</i>	Using Ratios in Baking <i>Benjamin Delwiche</i>	Color Theory (Hands-On) <i>Liz Shim</i>	Dessert Styling and Photography Composition <i>Tessa Huff</i>
1:00 pm - 1:55 pm CDT	Buttercream Cupcake Decorating Techniques (Hands-On) <i>Monica Landes</i>	Fondant Pattern Cake Technique (Hands-On) <i>Kyong Bell</i>	How to Create a Thriving Home Baking Business <i>Amanda Schonberg</i>	How to Shoot Professional-Looking Food Videos on Your Mobile Phone <i>Mia Starr</i>	
2:00 pm - 3:00 pm CDT	Networking Break				
3:00 pm - 3:55 pm CDT	Gluten-Free Baking <i>Aran Goyoaga</i>	How to Fix the Most Common Cake Fails <i>Katelyn Brewer</i>	Getting Started with Brand Work <i>Ally Burnett</i>	Camera and Photo Editing Basics (Primarily for DSLR Cameras) <i>Alisha Cohen</i>	
4:00 pm - 4:30 pm CDT	Networking Break				
4:30 pm - 6:25 pm CDT	Science of Yeast Bread <i>Kristin "Baker Bettie" Hoffman</i>	Advanced Macarons (Hands-On) <i>Fred Csibi-Levin</i>	How to Temper Chocolate and Make Chocolate Bars (Hands-On) <i>Liane Pensack-Rinehart</i>	Advanced Cookie Decorating (Hands-On) <i>Julia M. Usher</i>	
6:30 pm - 8:00 pm CDT	Closing Keynote, Prizes, And Remarks <i>Denise Woodard</i>				
8:00 pm - 9:00 pm CDT	After Party				