

## AACC International 2010 Board Election

Voting members will soon have the opportunity to cast their ballots for who they think will best lead our association. Board members play a major role in determining what programs and services AACC International provides to advance not only the industry but you as a member. The Nomination Committee has put forth the following list of candidates for the 2010 election. Running for president-elect is Debi Rogers. The president-elect will also later serve as president, followed by a year as chair of the board. Running for director are Art Bettge and Arnaud Dubat. This person will serve a three-year term as director, beginning the day after the 2010 Annual Meeting ends in Savannah, GA, U.S.A. Your involvement in this process is essential and your vote is critical.

### Candidate for President-Elect



**Debi Rogers** is director of cereal chemistry for the American Institute of Baking (AIB) International, where her primary responsibility is teaching. She was the 2008 recipient of the AACC Intl. Excellence in Teaching Award. She earned her B.S. degree in bakery science and management (1976), an M.B.A. degree (1981), and a Ph.D. degree in cereal chemistry (1987), all from Kansas State University (KSU). Rogers previously conducted basic and applied research

both at AIB International and KSU. She worked full time as a research assistant while obtaining her Ph.D. degree, continuing as a research associate with R. Carl Hoseney for another four years.

A member of AACC Intl. for more than 25 years, she has served on the Board of Directors and has been chair of the Carbohydrate and the Milling and Baking Divisions, as well as the Manhattan Section. For many years, she has been involved with the student travel awards. She has twice served on the Travel Award Nominating Committee and has been a member of the Osborne Medal and the Geddes Memorial Award Committees. In addition, she has served on and/or been chair of several approved methods committees (experimental milling, methods for grain and flour testing, and physical testing methods) and several technical sessions/symposia at the annual meetings. She has served on and been chair of the Publications Panel-Book Acquisitions Committee. Rogers is a member of IFT, ASB, and the Society of Bakery Women, and is a representative to the Wheat Foods Council.

**Rogers' views:** I am honored to be nominated for president-elect of AACC Intl. This has been my primary professional group for my entire career and I truly get excited when I think of the cross section of individuals interested in so many different aspects of cereal science.

AACC Intl. has a strong history of science-based methodology and providing excellent member services. The faces of the membership change and the current issues change, but the drive to excel remains. Young people, and those of all ages new to working with cereals, must be encouraged to participate in and become connected to the association, making it "their" professional group. It is essential to strengthen the cooperative working relationships between industry, government, and academic members. Globalization and consolidation are continuing challenges for membership. We must continue to strive for a balance between the needs of the international members and those of our traditional core in North America.

It is the combined professional staff and volunteer leaders who have the responsibility to continue the tradition of providing excellent member services for the members, while maintaining our financial strength to support future generations of cereal scien-

tists. I look forward to working with members and staff to ensure the viability of AACC Intl.

### Candidates for Director



**Art Bettge** is a food technologist and research laboratory manager for the USDA-ARS Western Wheat Quality Laboratory (WWQL). He has worked at WWQL for 29 years in various capacities, starting as a lab technician. He has a B.S. degree in fisheries and wildlife resources from the University of Idaho and an M.S. degree in food science from Washington State University. Prior to finding a niche in cereal chemistry, he spent two years in the Peace Corps (Ni-

ger) and two years as a tuna/porpoise observer onboard commercial tuna boats. As another interest, he serves as chair of Moscow, Idaho's Planning and Zoning Commission.

He has been active in AACC Intl. for more than 20 years, serving as an officer and chair of the Pacific Northwest Section. He has also chaired many technical sessions at AACC Intl. annual meetings. He was lead cochair in organizing a track at the 2006 meeting. He has organized symposia on water activity and on technology transfer. He is a member of both the AACC Intl. Statistical Advisory and the Soft Wheat and Flour Products Technical Committees (chair since 2001). He recently joined the Strategic Implementation Team and the Scientific Advisory Panel.

He is a faculty member for the AACC Intl. Chemical Leavening Short Course. He is the technical program chair for the 2012 AACC Intl. Annual Meeting and has been honored with the AACC Intl. Milling and Baking Division's 2009 John Halverson Memorial Lectureship.

**Bettge's views:** AACC Intl. has been my scientific home for more than 20 years. I value the organization for its membership-driven approach and the personal connections I have made throughout those years. AACC Intl. impressed me with the enthusiasm of the people who form the organization. The members echo my feelings of how science should be: a combination of basic research and its economically beneficial application in industry. I am honored to be nominated to potentially assist in guiding the organization. I would like to see AACC Intl. continue, or expand, its efforts to act as a bridge between the complementary facets of cereal chemistry: basic and applied science. I believe enhanced emphasis on new areas of research and techniques in grain science should be a goal of AACC Intl. The original goal of the organization—creating new methods to identify the underlying chemistry of grain—should receive more emphasis through the established approved methods technical committee system.

AACC Intl. should continue to provide useful knowledge to its members through conferences and short courses and new, appli-

cable methods via the approved methods committees. It should also position itself to obtain new members and retain retired members who have vast experience and knowledge by making its annual meetings accessible and affordable.

The energy and collaborations afforded by AACC Intl. have provided a very satisfying scientific career for me and I would like very much to help in providing the same opportunity to future cereal chemists.



**Arnaud Dubat** is director of application and marketing for CHOPIN Technologies, headquartered in Villeneuve la Garenne, near Paris, France. Since 1989, he has occupied various positions in the company. He started as an after-sales service engineer and then served as a salesman in the French market. Next, he became the application manager and in 2000 took the direction of the flour and food branch of the company. Today, he focuses on creating new quality-control

tools, as well as improving existing tools, in order to fulfill users' current or future needs concerning flour quality control. To that end, he actively participated in the development of the latest CHOPIN Technologies' innovations and was named inventor on two industrial patents.

Dubat's background is in biochemistry. He then became a miller and graduated from ENSMIC (French National Milling School). He later obtained an M.S. degree in agrofood technologies. He is currently completing a Master's degree in marketing and strategies.

He spent most of the last 15 years travelling around the world and participating actively in a number of congresses, mainly organized by AACC Intl. or ICC. Currently, Dubat is an ICC corporate

member representative. He is also an expert in standardization and is an active member of the French organization for standardization (Afnor), the European committee for standardization (CEN), and the International Standardization Organization (ISO). As a member of AACC Intl., he is involved in the Physical Testing Methods Technical Committee, as well as the Scholarship Committee. He is coauthor of the second edition of the *Alveo-Consistograph Handbook* and has presented a number of oral papers and posters during many AACC Intl. annual meetings.

**Dubat's views:** It is a great honor to be nominated as a candidate for the board of directors of AACC Intl. I can easily remember my first meeting and how exciting and impressive it was to share this experience with all of these people I knew because I had read their publications. It became instantaneously clear to me that AACC Intl. would play an important role in my professional (and personal) life. To be given the opportunity to give back all of the good that a group has given you, does not happen often. For this reason, being given the opportunity to serve AACC Intl. and its members is a real privilege.

I see AACC Intl. as a main crossroad between science and technology. My daily job is to transform science into tools used every day. As a board member, I would be very happy to help AACC Intl. build this important link. I believe this link is particularly important in a period of many changes in business. We are facing many issues that impact our working environments. Food processing is dealing with more regulations, more risks, more standardizations, and is sometimes difficult to apply. I truly believe that AACC Intl. is a key organization in which these issues can be scientifically discussed and addressed. It is also a place where this information can be coordinated and disseminated to the industry.

From science to industry, in every part of the world, with your support, I would be very pleased and honored to participate actively in helping AACC Intl. reach these exciting goals.

# FOCUS

## Quality & Analytical Methods

AACC Intl. is focusing on seven key scientific areas. Integral to the association is Quality & Analytical Methods, including analytical methods development and information about measuring the quality of grain, ingredients, or finished food; and all aspects of rheology as related to grain science. AACC Intl. is constantly expanding and improving this area to continue its long legacy of ensuring quality and consistency in the industry.



To learn how AACC International is focusing on you, visit [www.aaccnet.org/7](http://www.aaccnet.org/7).