



RISING STARS

**BY
MEGAN ROBERTS
AND
WILLIAM LEET**

WHO WE ARE



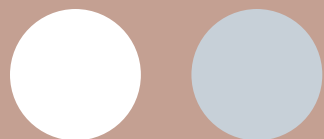
**WILLIAM
LEET**

NPD BAKER
FOR
DAVID WOODS



**MEGAN
ROBERTS**

RESEARCH AND
DEVELOPMENT
TECHNOLOGIST
FOR
AB MAURI



Why do you feel you won the rising star award?

I believe I won the Rising Star Award for all that I have done in such a short space of time, I was giving many opportunities from many industry contacts I made whilst at university and took them all so I could gain as much experience and knowledge as possible. I now try to do myself by guest lecturing back at the university and offering summer internships to current students.



THE BIA AWARDS 3 YEARS ON



Since winning the awards in 2019, I have been given the opportunity to judge various competitions from Britians best loaf to the British pie awards.

I currently sit on the executive committee for the British society of baking which has offered me a valuable insight not only to the trends and troubles that are present within the industry but to the wealth of people that are passionate about what they do.

I also work closely with the university working as a student liaison especially with my previous university and the Royal agricultural university promoting the wealth of career choices that is out there to young people just starting out in the industry.

STUDIES AND CURRENT POSTION



I studied at UCB during which I got the opportunity from David Smart to do a summer internship at Tromp Bakery Equipment in Holland where I undertook a variety of roles from sales, engineering and test baking.

I also got the opportunity from Zeelandia to go down to Chipping Campden and complete the Chorleywood Bread Making Process course.

Whilst at university I also took every opportunity to compete in competitions such as the ABST where I won the Presidents Cup 2 years in a row. On completion of University, David Smart arranged for me to go out to Lom in Norway to complete a summer Internship at the local bakery there.

On my return to the UK after a brief time at another job I was offered a job at David woods. This was my dream job to go into and wanted to get back into hands-on bakery and after a series of interviews managed to bag myself the job and have not looked back since.

INDUSTRY INTERSHIPS



INDUSTRY OPPORTUNITIES



INDUSTRY VISITS



What do you think could be improved for students?

ENHANCING AWARENESS OF JOB ROLES



VARIATION OF COMPETITIONS



CURRENT POSITION

Did I always know what I wanted to do? What are the trends and challenges within R+D currently?

I have always been passionate about the food industry and worked as a chef for many years and was lucky enough to be able to partake in a number of opportunities that opened my eyes to the vast world of the food industry. However I always wanted to delve deeper into the what and why food reacts a certain way with the addition of other ingredients which is why when I discovered that there was a job that combines baking experience and a science knowledge base I was thrilled by the idea.

As an industry I feel that there are many things that we are all great at, adaptability, being innovative and creating extremely delicious baked goods but I feel the main thing we are extremely good at is taking students straight out of education and offering them a wealth of training and experience to carry this industry on into the future. Which is something I am very thankful for not only to AB Mauri but to all the companies and organisations that are out there to support the growth of student in all aspects of the baking industry.

Across NPD and R+D in all bakery business whether craft or manufacturers are all seeing changes in consumer demands which are backed by government inputs such as HFFS with this comes new recipe formulation challenges and more opportunities for innovation to support the ever-growing health conscious consumer.



Did you always want to work in the plant bakery sector?

As a boy I always wanted to go into the HM Armed Forces and went into the army where I served for just under 6 years before being medically discharged .

I really struggled a while where I was in and out of hospital and where I tried to take my own life. After the final attempt at my own life I was convinced by a support worker to go to a local adult education college and try something new.



which I did and did a days bread baking course after which I totally fell in love with baking and everything to do with baking. I decided to sign up for another days course before finding out that my local college Leicester College offered full time courses in bakery and Confectionary so signed up and completed 2 years before moving to Birmingham to continue my education at UCB and never had any regrets since, so no I never knew I would end up working in bakery never mind plant bakery but so glad I did as it has completely given me a second chance and in a way saved my life.

CURRENT INDUSTRY TRENDS AND CHALLENGES



UKRIANE

SUPPLY
CHAIN
SECURITY

ESG

RECIPE
FORMULATION

PLANT BASED
PROTEIN

FIBRE



FUTURE AMBITIONS



I am always amazed by the evolution of the baking industry which makes the future exciting and mildly unpredictable as many people wouldn't have been able to predict how businesses have had to adapt over the past two years and are probably still adapting. In terms of future ambitions I hope to grow with the industry and encourage a sustainable future from the food we produce.



I really like working for David Wood Baking and think it is a great company and I am very much valued and looked after within the company so I would definitely like to stay within the company but maybe move up into operations or something similar, if the chance doesn't arise then one day I would love to go back to college or uni and help to develop the next and future bakers coming up through the ranks.





THANK YOU

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