

David A. Krishock

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Education

Graduate, American Institute of Baking.
18 week resident course, 1996.
B.S., Forest Management, Clemson University, 1982.

Academic Experience

Instructor, Department of Grain Science
Kansas State University Sept. 2005-present.

Accomplishments

Teaching: Ten years of experience:

College courses taught:

- Baking Science I and II
- Bakery Layout and Design
- GRSC 100 – Freshman Orientation Class
- GenAg 200 CAT Community Class
- GRSC 591 Food and Feed Internship Class
- Bakery Practicum Production (at AIB)

International Grains Program Short Courses

- Introduction to Flour Milling 2015 (2), 2014 (2), 2013 (3), 2012 (3) 2011 (3)
- IAOM Resident Milling Courses, 2015, 2014, 2013, 2012, 2011, 2010

American Institute of Baking

Two day lab/lecture on Artisan breads for 18 week resident course, Jan. 2014, Jan 2013, May 2011, November 2010

Presentations:

Food Processing Expo, Chicago, September 2015

- Educational Presentation, "Millennials on the Production Line"

American Association of Cereal Chemists

- Spring Technical Conference Chairman, 56 Participants

KSU Faculty Exchange for Teaching Excellence, Feb. 2013

- TED talk on "Simple Strategies for Student Success"

Undergraduate Research:

GRSC 499, Spring 2015, Fall 2015

- Facilitated two separate independent undergraduate research projects: Freezing Scones; Whole Wheat Bread Production in Jacketed Horizontal Mixers
- Coached two undergrad Prod Dev Teams for ASB

Professional Activities and Affiliations

- American Association of Cereal Chemists.
Milling and Baking Division Executive Board
Chairman, 2010
Board Member 2007-2009; member 2007-present
- American Society of Baking
Member, 2005-present
- Bread Bakers Guild of America
Education Chair, 2003-2004
Member, 1998-present
- Gamma Sigma Delta, induct. 2008

Industry Experience

2002-2005: Production Manager

- Zingerman's Bakehouse, Ann Arbor, Michigan.
 - Responsible for purchasing, production, planning new product development and managing a staff of 30.

1997-2001: Director

- Technical Services, Bakery / Food Service Division of King Arthur Flour Company, Norwich VT.
 - Purchased and sold 500,000 cwt/year of bulk and bagged commercial flour.
 - Cultivated and managed new and existing commercial bakery customers.
 - Provided technical support for line extensions, start ups and new production roll outs.

1991-1996: Owner

- Sunnyday Bakery, Highlands, NC.
 - Grew small established bakery into retail / wholesale operation with \$600,000 sales per year.

1986-1991: Camp Director

- Camp Daniel Boone, Boy Scouts of American, Asheville, NC.
 - Largest Boy Scout camp in eastern United States.
 - Managed annual budget of \$1,000,000.
 - Supervised summer staff of 80 employees.

Teaching Honors and Awards

2013-14 Office of Student Activities and Services, Finalist, Advisor of Year

2013-14 College of Agriculture's David Mugler "Excellence in Teaching"

Award

- 2012-13 Finalist, Presidential Award for Excellence in Undergraduate Advising, Office of the Provost
- 2010-11 Office of Student Activities and Services, Finalist, Advisor of Year
- 2009 Commerce Bank Outstanding Undergraduate Teaching Award, Kansas State University