



Professional Development Panel Biographies

Lisa Turano

Turano Baking

Lisa Turano is the Vice-President, Legal of Turano Baking Company and the President of the Turano Foundation. Turano Baking is a premier national baking company providing artisanal bread, hamburger buns and breadsticks to many of the country's most recognized chain food service establishments. She is the eldest member of the 3rd generation of the Turano family now involved in the family business which is celebrating more than 50 years of success. She earned her juris doctorate degree from Chicago-Kent College of Law and her MBA from the University of Chicago. Her undergraduate degree is in Italian as a language and literature from the University of Wisconsin – Madison. Her studies gave her the opportunity to live in Florence, Italy for nearly a year. She is also a licensed real estate broker in the State of Illinois.

In her role as VP-Legal, Lisa is the primary contact for all legal matters related to the business and family including Labor/Human Relations, Contracts, Real Estate, Corporate Transactions, Litigation, Estate Planning, etc. Additionally, Lisa participates with the American Bakers Association as a member of the Human Resource Committee and Legal Committee. (Lisa has been in the industry her entire life.)



Beth Fahey

Retail Bakers of American

Beth Fahey is the current president of the Retail Bakers of America, the national trade association for retail bakers. She is a passionate advocate for education in the baking industry and is a sought-after speaker for domestic and international baking industry events. Her speaking topics include Pinterest and Profitability, Training Employees with Video Content, and Bakery Trends in America. Beth co-owns Creative Cakes Bakery & Cafe, located in Tinley Park, IL, with her sister Becky. Their bakery has been featured on several television shows and Creative Cakes is ranked as one of the top-rated wedding cake bakeries in America. Beth is a long-time member of the peer advisory group Vistage, and volunteers as the chair of the Main Street Commission for the Village of Tinley Park. Prior to owning her bakery, Beth worked as a camera assistant on television and movies. She resides in New Lenox, IL with her three children, husband Mike, and two dogs. (Beth has 15 years of industry experience.)



Valerie Wayland

Flowers Foods

Valerie Wayland has more than 30 years of experience in the food industry, with 22 years in the baking industry. Valerie's background includes technical and regulatory positions with Marriott Corporation, Kraft Foods, Mrs. Smith's Bakeries, and currently as Regulatory Compliance Director for Flowers Foods. In addition to her responsibilities at Flowers, Valerie is an active member of the Institute of Food Technologists, the Society of Bakery Women, and the Georgia Association for Food Protection. Valerie also serves as vice-chair for the American Bakers Association Food Technical & Regulatory Affairs Committee (FTRAC). Valerie has been married to her husband George for 24 years and lives in Lawrenceville, Georgia. (Valerie has 30+ years of industry experience.)





Sarah Moore
Pepperidge Farm

Sarah Moore is a 2014 Bakery Science graduate from Kansas State University. She grew up in Birmingham, Alabama surrounded by friends and family. Her love of baking with her mom and grandmother led her to K-State where she was very active in the Grain Science Department, including the Bakery Science Club, holding positions of Treasurer and President. She completed three internships prior to graduation involving production management, retail baking, as well as corporate R&D. Success from her final internship led to a full-time position in Product Development at Pepperidge Farm in Norwalk, Connecticut. She has now been with the company 2 ½ years, having worked on an assortment of products such as frozen cakes, swirl bread, whole grain sandwich breads, and currently Goldfish crackers. She has aspirations of international assignments and growing her technical knowledge through these experiences. When she's not in the bakery or lab creating, she loves to travel and spend time with her boyfriend and their two rescue dogs, Lady and Bear.” (Sarah has three years of industry experience.)



Jesse Stinson
Corbion

Jesse Stinson is Sr. Manager Sweet Goods Applications for Corbion's Bakery Research, Development, and Applications team. For nearly 10 years, she has been developing new ingredient solutions for the baking industry from extended freshness to cleaner label dough conditioners. Jesse holds a B.S. in Bakery Science and Management with an emphasis on Cereal Chemistry and a M.S. in Food Science, both from Kansas State University. (Jesse has 10 years of industry experience.)