

## **Dave Krishock**

BAKERY TECHNICAL SUPPORT  
MANAGER



---

Dave Krishock, Bakery Technical Support Manager, is widely known as a baking science expert throughout the flour and baking industry. Krishock is a graduate of the American Institute of Baking and also managed his own bakery in Highlands, NC for five years. Most recently Krishock served as Production Manager for City Bakery in Asheville, NC where he oversaw all production, purchasing and new product development.

Prior to joining City Bakery he spent 12 years as a Baking Science & Management instructor in the Department of Grain Science at Kansas State University. He began at the University as the BNEF (Bakers National Education Foundation) Instructor and throughout his tenure taught courses on Bakery Science and Bakery Layout and Design. He was also an academic advisor and received the Outstanding Undergraduate Teaching Award from KSU. In addition to KSU, Krishock taught courses for the International Grains Program and the American Institute of Baking.

In 2002-2005 Krishock held a Production Manager position with Zingerman's Bakehouse in Michigan and from 1997-2001 served as Director of Technical Services Bakery/Food Service Division at King Arthur Flour Company in Vermont. In his role at Grain Craft, Krishock works directly with bakery customers as a technical resource for dough and baking questions. He also collaborates with Grain Craft quality assurance and test lab teams to advise on his work in the field.