

a tour of three new procedures



introducing

# FLUFFY EGG OMELET 2.0





Exciting new happenings

What about the ***BROWN*** eggs you've been seeing?

It's just the beginning .





# Farm Fresh

Check out these new ingredients





# Enhancing Our Process



We have new methods for every step of our process





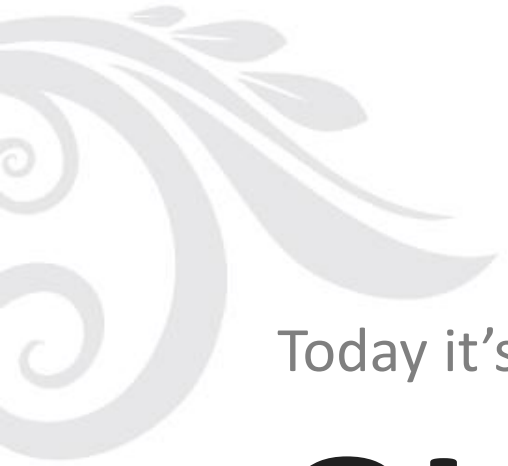


Fluffy like mom's!

**New Training** of the  
first 3 steps  
**STARTS TODAY!**

Online presentation  
**for easy sharing**





Today it's not just about **new methods**, but training

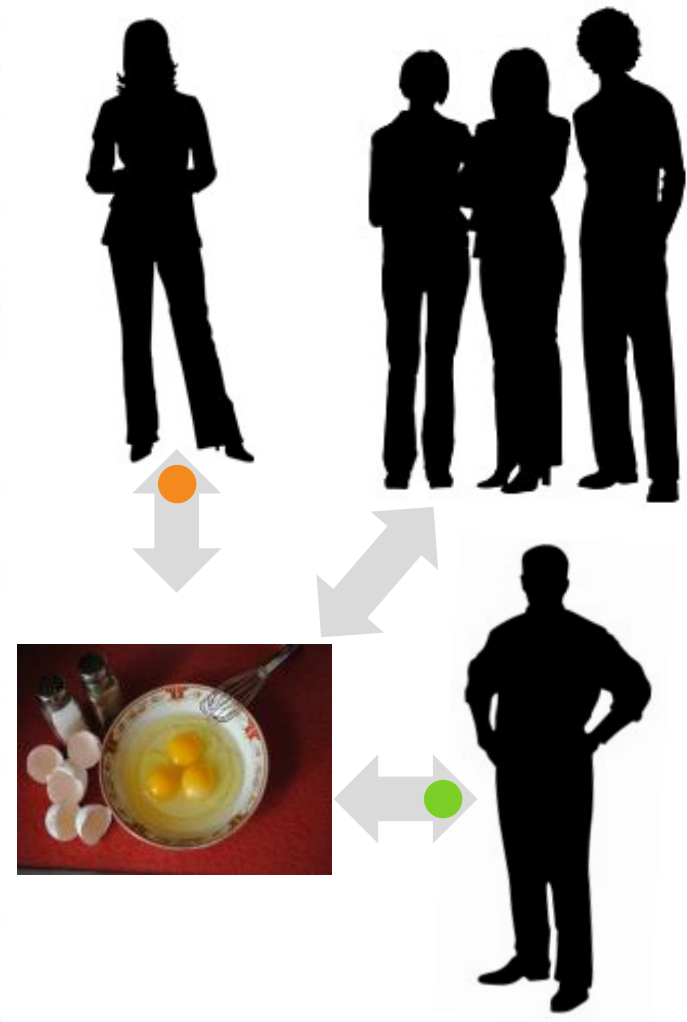
# OUR EMPLOYEES.





# Collaboration

Today's class is about team work and **making training** more **FUN**.





**Are you ready...**  
*Let's Start!*

Teams are you ready to play ? 







## Crack the eggs



Grip, place, and one motion





# Crack This

In this **New Procedure**



we will **Not Separate** the white from the yolks.





# Step One

Grip the **egg FIRMLY**



Place the egg between **thumb, index, and second finger**





# Crack This

Bring egg to **edge of bowl**



in one **swift motion**, using a wrist action motion.





# Secret New Additive



*Shh....don't tell anyone!*







# Step Two

Add *ONE* **tablespoon** of



**milk** to the egg mixture.





## **Whisk** Your Mixture

Bring the ingredients together





# Whisk This

Place whip into **bowl**



and **forcefully** whisk mixture from **bottom** up.





**Points...**

*Which team will win?*

Three steps, quality control checks, and new ingredient. 





Let Your Skills

# SPEAK FOR QUALITY

This presentation given by  
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**Thank you for your time!**