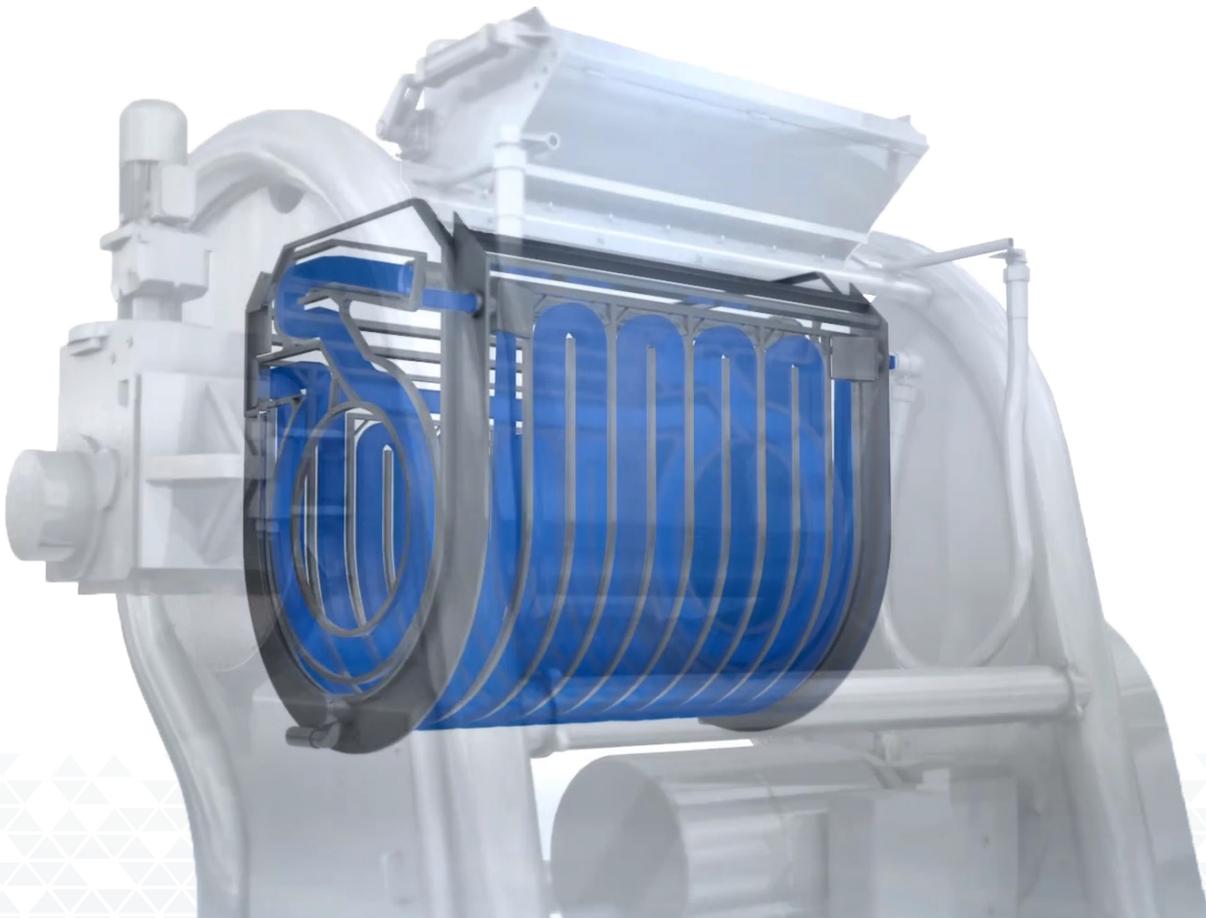




Your bakery is our world.

AMFMethod™ Training

Interactive, focused training and development initiatives designed to build high performing bakery teams.



SAFETY



OPERATION



SANITATION



MAINTENANCE

OVERVIEW

AMFMethod™ consists of five interactive training modules designed for continuing equipment and maintenance education on AMF machines. To ensure you are hiring and retaining the best talent throughout your bakery, AMFMethod™ challenges your employees through video, animation, and Q&A platforms. Combining the AMFMethod™ training programs with the in-plant training offered by the AMF service teams will ensure your bakery is running at optimal efficiency for maximum profitability.

PRODUCTIVITY

AMFMethod™ teaches operators valuable AMF equipment operational skills to improve overall productivity, reduce waste and control costs throughout your bakery.

MORALE

Continued education helps grow your team by building confidence, improving job satisfaction, and reducing employee turnover.

EFFICIENCY

Self-driven tutorials provide routine maintenance and sanitation instructions, as well as troubleshooting procedures to increase efficiencies in your processes.

INNOVATION

As you acquire the latest cutting-edge technologies, motivating your employees with adequate training is essential to implementing these new products and strategies within your bakery.

The screenshot displays the AMFMethod™ user interface. At the top, the AMF logo is on the left, and the text '1-800-Bakers-1 | United States | Log Out' is on the right. Below the logo, a breadcrumb trail reads 'Home > AMFMethod™ > Richmond Bakery'. A 'Questions?' link is visible in the top right corner. The main content area is titled 'My Account' and shows the user's name 'Market Food Group - Richmond Bakery' with a 'Change Location' link. Below this is a dropdown menu for 'View Documentation & Training for:' with 'Choose a Product Type' selected. Two sections are visible: 'Recently Accessed' and 'Recently Added', each containing a list of training modules with their respective dates and paths.

Transform Knowledge
Into Competence.

ADVANTAGES

▼ Safety Module

This self-administered Safety Training Module focuses on equipment danger zones, teaching the operator to identify potential workplace hazards.

▼ Operation Module

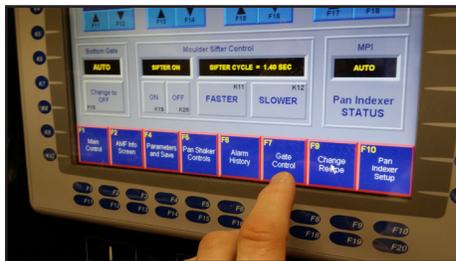
Equipment Operation Modules are designed as easy-to-reference digital instruction manuals for increasing overall machine knowledge and reinforcing methods to maximize machine productivity. At the end of each module, an oral quiz is administered to test the users understanding of the equipment.

▼ Sanitation Module

Navigating through videos and animations of proper sanitation procedures, completion is verified through a practical or written examination.

▼ Maintenance Module

Users are guided through routine equipment-specific maintenance procedures to maximize the performance and reliability of your AMF machines.



AMFMethod™ Site Navigation

Scope

The following is a general overview for the **AMFMethod™** Documentation and Training client access.

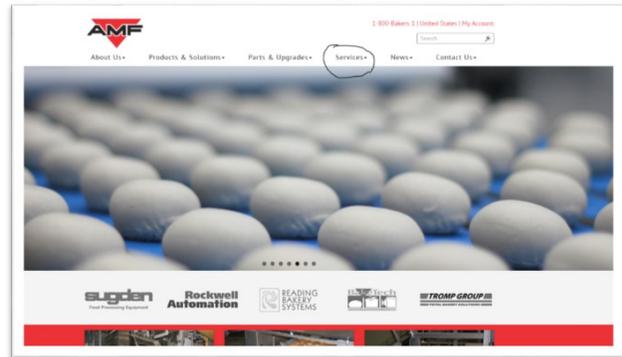
Website

Access to the **AMFMethod™** site, can either be made from the new 2016 www.amfbakery.com site or directly accessed at www.amfmethod.com.

AMF Site Home Page:

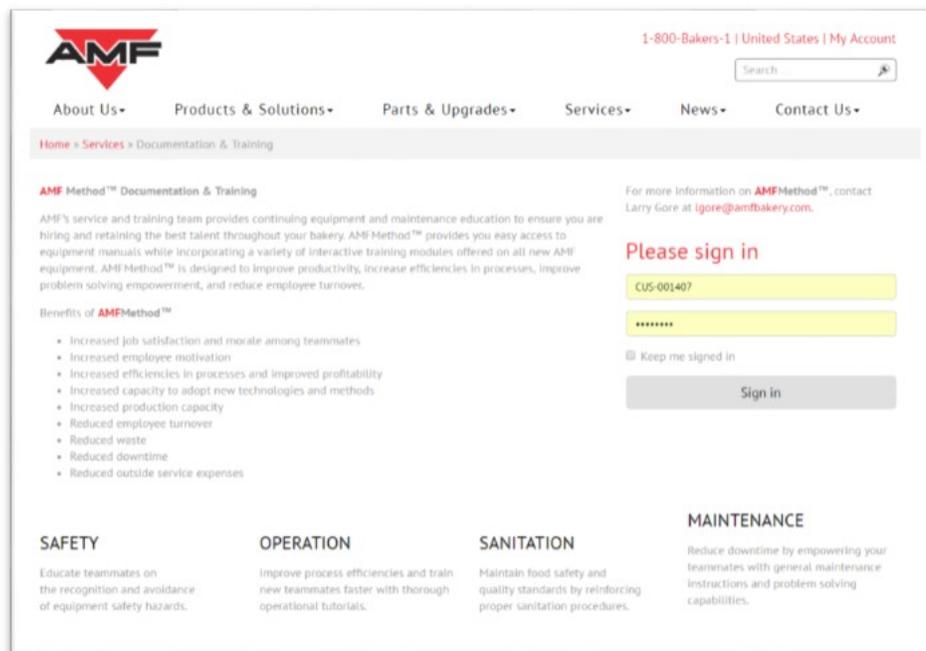
The new www.amfbakery.com corporate client access website has a link and page for accessing the documentation and training delivery site we reference as **AMFMethod™**.

- Navigate the top menu selections as follows:
 - **Services Pull Down Menu > Documentation and Training**



AMFMethod™ Web Site

Alternately, direct access is available for the **AMFMethod™** Documentation and Training site: <http://www.amfmethod.com/>



Site Access and Navigation

The following steps are a general summary overview for site navigation assistance to help become familiar for the upcoming show in case you need to access and demonstrate:

Client Sign In

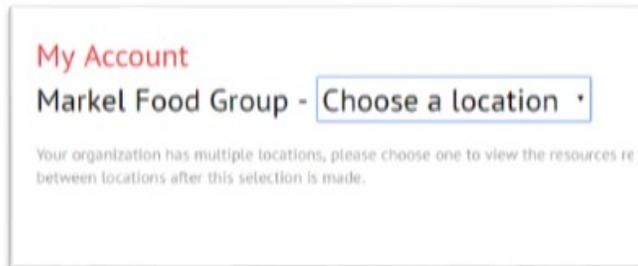
Selecting this link will take you to the **AMFMethod™** site, initially to the “Login” entry point pop up window.

Note: Client User name and password is shared initially in a notification email to our end users. If this information becomes misplaced, contact your AMF representative for access information

1. Signing in as “Markel Food Group Corporate”, for this example, will give access to all locations under this corporate “Parent / Child” level.
2. Choose a location under the location to display available content for the location site.



The image shows a login pop-up window titled "Please sign in". It features a yellow input field for the user ID containing "CUS-001407", a blue input field for the password with masked characters "*****", and a checkbox labeled "Keep me signed in". A prominent red "Sign in" button is located at the bottom.



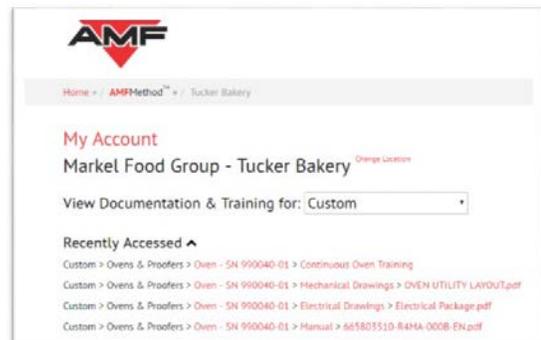
The image shows a "My Account" screen for "Markel Food Group". It features a dropdown menu labeled "Choose a location" and a note stating: "Your organization has multiple locations, please choose one to view the resources re between locations after this selection is made."

Note: Other unique user login, for “Child” site locations are shared separate for local access, and where used, will not display this sub-location feature.

3. For this example, the Tucker site location is selected and Custom will be the category choice available.

- a. Selection of “Custom”, in this example, will load specific equipment content under that category with display of product serial number and the image of the product. Here in this example is the Oven.

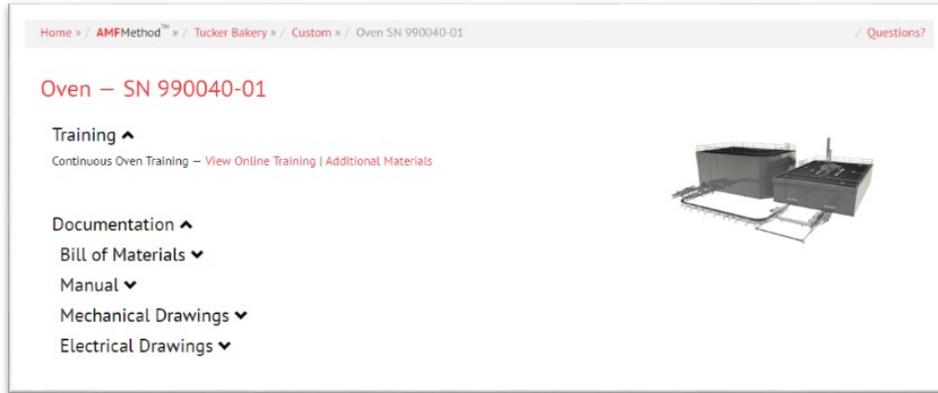
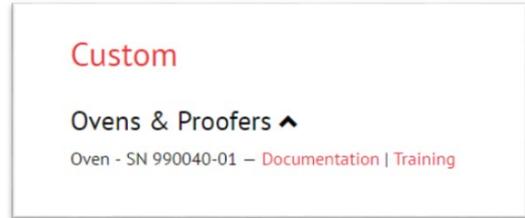
Note: Where content is made available, there may be both Documentation and also Training Links to select from as shown.



The image shows the user dashboard for "Markel Food Group - Tucker Bakery". It includes the AMF logo, a breadcrumb trail "Home > AMFMethod™ > Tucker Bakery", and a "My Account" section with a "Change Location" link. Below this is a dropdown menu for "View Documentation & Training for:" set to "Custom". A "Recently Accessed" section lists several documents with their full paths, such as "Custom > Ovens & Proofer > Oven - SN 990040-01 > Continuous Oven Training".

- Once at the product level, there are links, Documentation and / or Training. These links will load options for available information material.

Note that only links with available content will be displayed. Where a “Caret” type of symbol (^) or “caron” (v) exists, you can further expand or contract the menu for additional menu content selections where you can view or download files.



- Under Training, as available, “View Online Training” and “Additional Materials” links.
 - The Online Training will launch and stream an available Computer Based Training (CBT) package in a window directly. This is a HTML5 based file which can be viewed on a tablet device as well.



- Where available and applicable, the “Additional Materials” will launch another window for additional information such as Offline training option (.exe file download) for Windows based PC viewing.
- Videos, for Video Based Training (VBT), where available, are typically short information tutorials for specific tasks, generally based by customer requests.

- To further navigate, at the top of the site page is a ribbon link “Bread Crumb” trail menu list you can select to different level locations you have drilled into to go back.

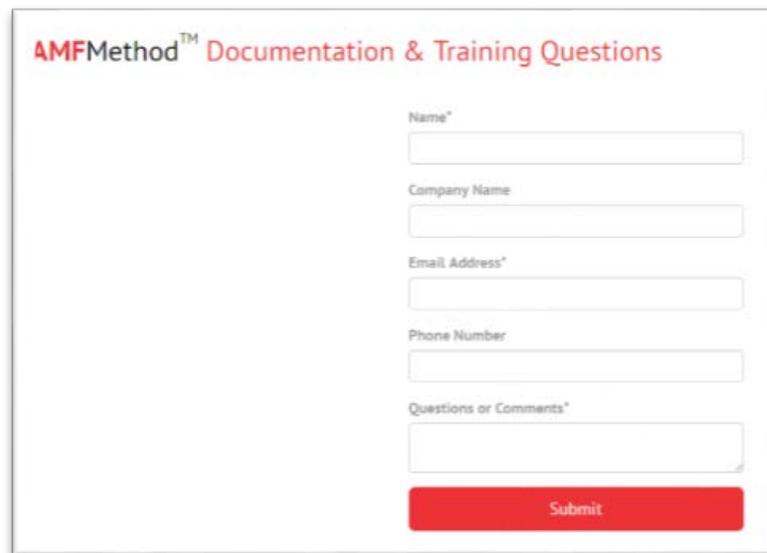


7. "Log Out" link to exit is in upper right of site page. This navigation link will return the user to the login entry page.



8. "Questions" link below the "Log Out" will provide a separate page for user to email us questions or provide general feedback.

Note: The email address location this goes to is feedback@amfbakery.com.

A screenshot of a web form titled "AMFMethod™ Documentation & Training Questions". The form contains several input fields: "Name*", "Company Name", "Email Address*", "Phone Number", and "Questions or Comments*". A red "Submit" button is located at the bottom right of the form.

9. "Home" link, will also exit the user. This navigation selection will return the user to the www.amfbakery.com home page.

