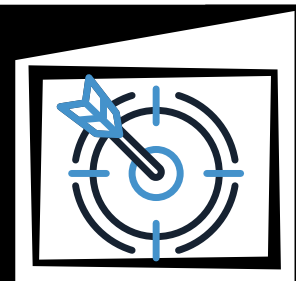


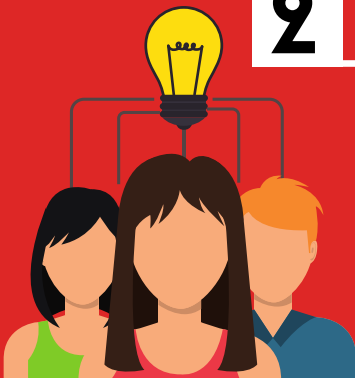
TIPS TO BUILDING AN OUTSTANDING BAKERY TEAM

1 SET CLEAR EXPECTATIONS

Invest in new teammates during the development phase by setting clear expectations for their performance. Provide thorough training for performing daily tasks to ensure maximum productivity and focus. For production line operators that includes understanding proper safety protocol, regular equipment maintenance, system sanitation processes, and precise operational procedures. AMFMethod™ provides a comprehensive training solution for employee development inclusive of skills assessment testing.



2 MAKE LEARNING ACCESSIBLE



Easy access to equipment manuals, training videos, technical drawings, and recommended spare parts lists will ensure your employees continue to develop the knowledge capital for your organization. Regular training allows your teams to update their skills as needed. As your bakery invests in new equipment, new virtual training tools are added into your AMFMethod™ training tool, making it easy for your organization to offer ongoing training without logistical or physical barriers.

3 EMPOWER BAKERY TEAMS

Virtual learning helps improve employee satisfaction. As employees are empowered to carry out tasks independently, the increased confidence in their role improves overall productivity. An organization is more likely to report low turnover with higher individual job satisfaction levels.

23%

The employee turnover rate for food manufacturing reached 23% in 2019.



When bakery leaders invest in building a quality bakery team, improved operations, and bakery success follows.

Interested in learning more about AMFMethod™ and how it can help your team? Visit the AMF Bakery Systems website at www.amfbakery.com or contact Larry Gore at lgore@amfbakery.com for more information.

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