

WHY AMFMETHOD™ PREMIUM

- Bakeries are facing unprecedented high turnover of operators and maintenance personnel and need to constantly onboard new employees. (ABA, IBA)
- The people that are onboarded have lower bakery knowledge than new hires have in the past.
- The need for people who know how to “flex” and be plugged into different areas in the bakery has increased as people are continually out or leave.
- Getting the best out of a new employee as quickly as possible is critical to bakery success, optimal employee satisfaction, & bakery yield.



KEY FEATURES

- Easy-to-navigate dashboard of **online training material**, including certificates of completion and learning “status” records tracking teammates’ learning progress.
- Operator, maintenance, sanitation, & **onboarding** sections.
- Searchable **Knowledge Base articles** to search for common issues & easy solutions.
- **Ask the expert** monthly or quarterly seminars.
- **Face-to-face visits** from AMF Technicians.

BENEFITS

- Gives an overview of industrial baking to **boost teammate confidence** and understanding of the machines’ maintenance and operation.
- Provides a deeper understanding of the equipment and how it functions, leading to **improved productivity, enhanced reliability, & reduced waste.**
- Helps to maintain equipment to OEM standards & **reduce potential downtime/failure.**
- Engages teammates, which leads to better understanding and thus supports **continuous improvement.**
- Improves retention, **reduces turnover**, & improves job satisfaction.



WHAT'S INCLUDED IN AMFMETHOD™ PREMIUM

ONLINE TRAINING

- Easy-to-navigate learning management system with training modules, assessments, certificates of completion and ability to track progress.
- New bakery personnel can start by learning one section at a time, and existing teammates can expand their knowledge across the entire line, giving management more scheduling flexibility and teammates more exposure for stronger understanding of the equipment.

KNOWLEDGE BASE

A place your teammates can look for answers to common questions and get information provided by AMF Bakery Systems Technical Experts.

- Self-serve online library of information
- Easily searchable
- Clear and simple language
- Grows as you submit questions

ON-SITE TRAINING & SUPPORT

With AMFMethod™ Premium, you get:

- Two AMF Bakery Systems Technical Expert visits per year for three days (30 hours of on-site value).
- Equipment performance assessments, corresponding parts recommendations, & service quotes.
- Face-to-face training for operator & maintenance staff to help develop a deeper level of equipment understanding.

ASK THE EXPERT LIVE SEMINARS

When you sign up for AMFMethod™ Premium, you will be entitled to meet virtually with an AMF expert.

- Meet on a scheduled monthly or quarterly basis.
- Each meeting will cover a different area/section of the bakery.
- An AMF Technical Expert will lead the meeting.
- Opportunity to ask questions.
- Identify new ways to work & discuss new technologies.

SIGN UP FOR AMFMETHOD™ PREMIUM

Contact us today to sign up for AMFMethod™ Premium by reaching out to:

- Your Customer Care Representative
- Your Outside Customer Care Representative
- **support@amfbakery.com**
- AMF's Hotline: **804-342-9700**