



U.S. EGGS & EGG PRODUCTS FOCUSED: E-CURRICULUM

Free access thru December 2020



Learn about U.S. eggs and egg products through our comprehensive two-part EggPro™ curriculum: “Egg Foundations” and “Egg Functionality.” International foodservice, bakery and food manufacturing professionals as well as culinary students can increase their understanding of U.S. eggs and egg products via this course content, developed by American Egg Board experts.

IN SUPPORT OF THE GLOBAL FOOD INDUSTRY DURING THESE CHALLENGING TIMES, THE AMERICAN EGG BOARD WILL BE GRANTING


FREE ACCESS

TO THE NEW EGGPRO™ CURRICULUM UNTIL THE END OF 2020.

EGGPRO™ POWERED BY
ROUXBE

Get complete EggPro™ curriculum details and **register for free** thru 2020.

ENROLL NOW Rouxbe.com/Eggpro

The video-based curriculum is a thorough examination of U.S. eggs and egg products from farm to table, as well as their use in foodservice, bakery and food manufacturing operations.

Egg Foundations Course:

- Developed for foodservice chefs
- U.S. egg & egg product safety
- Egg anatomy
- Egg nutrition
- Wet + dry cooking techniques
- Global recipes
- High-volume preparation, holding
- 25 American Culinary Federation credits

Egg Functionality Course

- Developed for food scientists/research chefs
- Egg science
- How eggs function in food manufacturing
- 5 American Culinary Federation credits

Both online courses are accessible 24/7.

These online courses are powered by Rouxbe, the world’s leading online culinary school. Upon completion of both courses, participants may earn 30 U.S. continuing education credits from the American Culinary Federation.

