



One-of-a-Kind Egg-Focused E-Curriculum

Professional Development Opportunity

We understand things are chaotic now with school closures and providing portable meals, while trying to keep everyone safe and healthy. It's been inspiring to watch the school nutrition community continuing to serve and share during these unprecedented times. We salute you one and all!

Higher Eggucation

We have a new comprehensive “Egg Foundations” e-learning experience that covers everything about eggs from cooking techniques to streamlining preparation and service. The video-based course content is part of the **EggPro™** curriculum developed by American Egg Board eggsperts and powered by **Rouxbe, the world’s leading online culinary school.**

**AS A TOKEN OF OUR APPRECIATION AND SUPPORT
DURING THESE CHALLENGING TIMES, EGGS IN SCHOOLS
WILL BE GRANTING**



FREE ACCESS

**TO THE EGG FOUNDATIONS COURSE
UNTIL THE END OF 2020.**

This way you can complete your professional development requirements from home

BONUS

The Egg Foundations course is accessible 24/7, and you’ll earn 25 continuing education credits from the American Culinary Federation. **And did we mention it’s free?**



**The course covers egg topics from hen to holding.
And more...**

- **Egg safety**
- **Purchasing strategies**
- **Cooking techniques, such as hard-boiling eggs using a combi oven**
- **On-trend recipes**
- **High-volume production & holding**



American Egg Board Online Cooking Courses

EGGPRO™ POWERED BY
ROUXBE

REGISTER FOR **FREE**

If you've received this from a colleague but would like to have future emails sent to your own inbox, **click here.**



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