



Training Days with The Broaster Company



Broaster Trademark Operator

Training Seminar



2011 Training Schedule

January 19-20

March 23-24

April 20-21

June 22-23

July 20-21

August 17-18

September 14-15

October 19-20

Ready to improve the efficiency of your Broaster® business? Become a Broaster Operator Training Graduate! We offer several training seminars throughout the year at our state-of-the-art training facility in Beloit, WI.

Our Broaster Operator in-depth factory seminars focus on specific Genuine Broaster Foods® information as well as general food preparation and safety practices. From hands-on food preparation to classroom learning and technical support training, the experiences gained during these seminars will assist you in operating your foodservice business more smoothly and efficiently.

A wide range of information is covered. Topics include:

- The Broaster® License Agreement
- Introduction to Genuine Broaster Chicken®, Extra Crispy and Crispy Cajun Chicken, and Broasterie® Rotisserie-Style Chicken
- Managing a Broaster® Operation - Costing, Margins, Sales Projections, Financial Planning, and Increasing Sales and Profits
- Daily Operating Procedures
- Broaster® Equipment
- Broaster Foods® Fresh Foods
- Broaster® Recipe Frozen Foods
- Broaster® Marketing and Advertising
- Broaster® Carry-Out Business, Packaging, and Support Programs
- Food Safety and Sanitation
- Menu Planning and Pricing
- Service and Maintenance
- **Plus, enjoy tasting a wide range of Broaster® products including our new Broaster® To Go Authentic Pizza selections!**



In addition, training manuals, product samples, equipment discounts, and so much more are available to you when you graduate from the seminar. Operator responses to these seminars have been extremely positive. New operators are stating that they are benefiting from being more prepared for the business they will be getting into and existing operators are learning more about new products and recipes, as well as, procedures they may have forgotten over the years.

Your \$225 registration fee reserves your place in the seminar while providing you with a 2-night stay at a national hotel chain, transportation between the hotel and The Broaster Company's state-of-the-art training facility, and meals during your 2-day stay.

To make the commitment to better your business, contact Judy St Clair at **800-365-8278** or use the "contact us" form on our website at <http://www.broaster.com/contact.htm>.