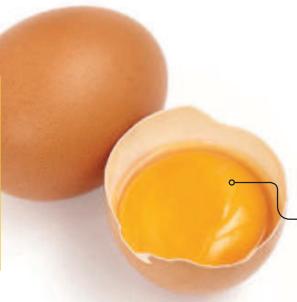


# Q: What are you doing about the price of eggs?

**WHAT IS CHEFS' COUNCIL?**  
The FSD Chefs' Council is a cross section of chefs from the K-12, college and university, senior living, healthcare and business and industry sectors. On a rotating basis, our industry experts will answer questions about noncommercial menus and ideas.



Cameron Clegg



Executive Chef  
Parkhurst Dining at Highmark  
Pittsburgh  
Pittsburgh, Pa.

Darla Mehrkens



Certified Executive Chef  
Carilion Clinic  
Roanoke, Va.

Ryan McNulty



Director of Culinary Development  
Metz Culinary Management  
Dallas, Pa.

We are just starting to see the effects of the avian flu. We hope we will be able to curb most of the costs, but if it keeps up we will have to make additional adjustments. Currently our pasteurized egg whites have been discontinued until further notice, so we are **cracking our own eggs for whites and trying to incorporate the yolks** in other applications through the kitchen.

Instead of putting scrambled, folded or hard-boiled eggs on our lines, we will make stratas, frittatas and quiches. We use half the amount of eggs, pack it with fresh local vegetables and market it as a local product. This helps in two ways: reducing our egg usage and supporting our local community. Our guests love it so much they don't care that we don't have all the other options.

We suggested to our managers that if a guest requests eggs, they offer fresh eggs to order. But for buffet options we have been creative in making eggs just one component of the protein within breakfast sandwiches such as burritos, biscuits, soufflés, pizzas, casseroles, empanadas, etc. This way we can use fewer [eggs] by offering more entree choices.



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