

Basics of QC and Its Use, e-Learning Course Introduction of *Tamagoyaki*, beloved Japanese omelet

You will learn Basics of QC and Its Use through the story that takes place in QC Foods, a fictional *Tamagoyaki* production company. So what is *Tamagoyaki*? It is a traditional Japanese sweet omelet without any filling and one of the most popular egg dishes among all the generations in Japan. You will often find it as a side dish in an Obento, box lunch. Every house hold, restaurant, and manufacturer has their own *Tamagoyaki* recipe. Even though it only requires eggs, soup stock, and suger, *Tamagoyaki's* taste has unique varieties.



“ *Tamagoyaki* ”

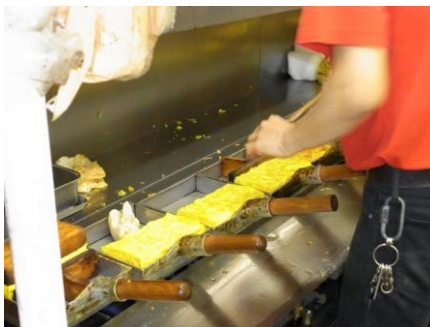
Let us introduce one of the major *Tamagoyaki* manufacturers in Tsukiji, the famous wholesale market in Tokyo. *Shoro* is a *Tamagoyaki* specialty shop and has been running its business for over 60 years. Among many other *Tamagoyaki* shops, *Shoro* is the most recognized shop in Tsukiji for its quality and taste. *Shoro* only uses fresh eggs from healthy hens of a contract poultry farm where hygiene management is thoroughly practiced. Eggs will be carried to a facility nearby the farm while they are fresh to be cleansed, cracked open, and quality checked before taken to the manufacturing plant. Freshness is the top priority of *Shoro* products. In addition to using fresh materials, the soup stock is also the key to make a difference in *Tamagoyaki's* taste. Every shop put an effort to distinguish their products from others by using their original soup stock. Last but not least, experienced cooks are inevitable as well to make beautifully rolled golden *Tamatoyaki*. It is their skills that make *Tamatoyaki* complete.



“ *Shoro, the long-established Tamagoyaki shop in Tsukiji* ”



“ *Mr. Motoshiro Saito, the President of Shoro* ”



“ *Freshly Mr. Motoshiro Saito, the President of Shoro* ”

Now that you have learned about *Tamagoyaki*, you will find this course more interesting and understand the challenges QC Foods faces. Please enjoy this course and we recommend you to try and taste the most beloved Japanese *Tamagoyaki* when you have an opportunity to come visit Japan!