

LRN PHASE II

Welcoming Visitors

Last June 18, 2015, a group of LRN colleagues and business partners took a tour of La Rose Noire Clark Philippines factory. It was the first time this year that LRN PH has welcomed so many guests. It was a proud time for us to have the opportunity to introduce our Phase II factory which is getting closer day by day to completion. Amidst the ongoing construction, the visitors were courageous enough to see what's inside. Our very own Mr. Gérard Dubois was more than happy to show them around, and build the picture in their minds of what will be there in the very near future.

After their tour at Clark, they also visited LRN China and Hong Kong where they got another chance to see the wonders of LRN showcasing the fact that our products are of a high consistent standard at each of our venues.



Baking NEWS!



Excitement to the next level

With at least one container arriving from different parts of the world each week with high quality baking equipment from Germany and building materials from the region as well as a dedicated work force being guided by industry experts, preparations for the construction of Phase II continues.

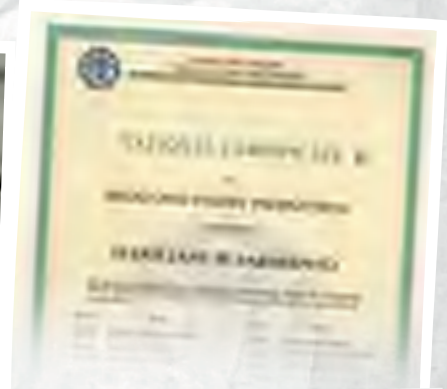
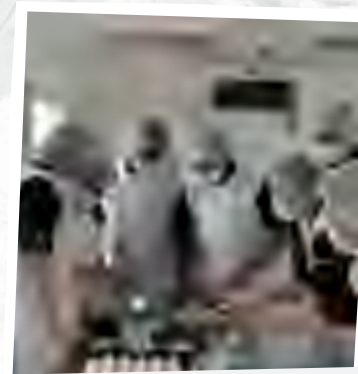
The excitement as the space transform before our eyes day by day, with that, the pressure of making sure we have found very best manpower to add to our existing team, and that we have geared up all the other related departments to cater the increase in manpower to make sure they have a great start to their new career of choice with us at LRN PH.

Allergen Awareness Training

As part of La Rose Noire Philippines' commitment to educate and increase the competency of its Food Safety Management System Team, an Allergen Awareness Training was conducted last May by Glenwood Technologies International Inc. The training focused on the different allergens present in food and how these can be controlled. Furthermore, the training presented the latest technological advancements in Allergen Management. Trainings like these further raise the level of knowledge that the team needs in continually strengthening the Food Safety Management System.

Certified by TESDA!

We have over 75 certified bakers working for us all trained in the traditional style of baking, not only does this keep the tradition alive but also help us maintain the craft and with that the standards which go to make our products some of the finest in the world.



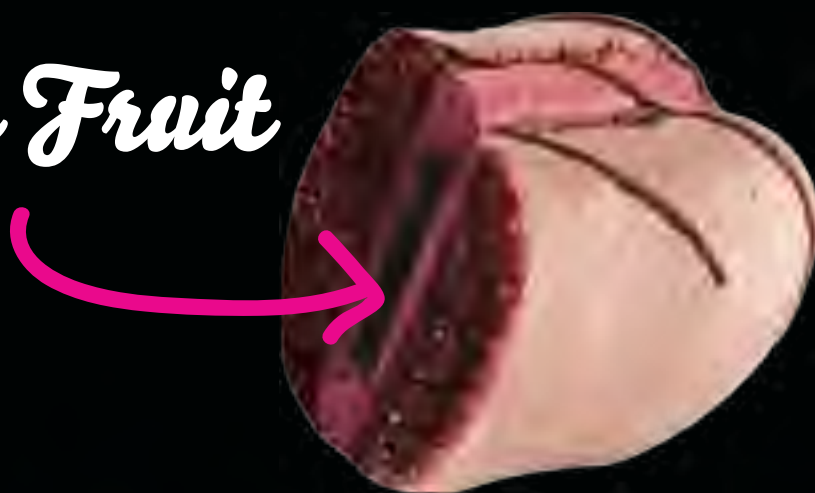
“Les Éclairons” Hand Crafted

It looks like a macaron, but it's not a macaron. It is shaped like an éclair, but it's not an éclair... It's Les Éclairons! Layered with a mousseline filling and flavourful jelly on the inside and a vibrant and slightly chewy shell that melts in your mouth, you are sure to be enticed by the creative and new addition to our product range.

Once again, La Rose Noire presents another breakthrough with its endless Innovation...

New

Pâte de Fruit



Mousseline



Macaron Meringue



About us, About LRN!



GM'S CORNER

Stephen Warren
General Managers
LRN-Philippines

Job Opportunities

The sourcing of industry leaders for exciting positions we have available at LRN has proven that there are multi-talented work force at junior levels but finding those key personnel that match our requirements is proving difficult. Currently we are looking for several new Managers to help us with our ever expanding business: Human Resource Professionals, Dean for La Rose Noire Foundation, Procurement Manager, Warehouse Manager and others contact Maris 0454993010 ext; 8110 or email phlrnhr6@la-rose-noire.com

Doing our bit for the community

The team and I are extremely excited about contributing to the community, we are opening "La Rose Noire Foundation" which will be TESDA certified and will be open to applicants from our two supported schools and other under-privileged teenagers in the region.

Mentoring and Coaching

Helping our colleagues deal with different situations our senior management have set up the "Trainers League" they give their time to take on the roles as mentors or coaches to assist junior colleagues deal with tough situations or decisions.

Our associates well being

We are in the throes of buying our 4 Associates transportation vehicle in a little over one year from two to four vehicles making sure our associates get top work safely and don't get wet during the rainy season.

Conquering Secretariat Award!

La Rose Noire was one of the pre-selected businesses of the Department of Labor and Employment (DOLE) to receive various award from Tripartite Certificate of Compliance with Labor Standards (TCCLS), General Labor Compliance (GLS) and Occupational Safety and Health Standard (OSHS) compliance to go forth to final between the top few companies to win the Secretariat award. We are aiming to achieve this prestigious award as we proudly presented our successful indoor and outdoor activities, future plans of the company during the visit of the DOLE Labor Law Compliance Officer from the Central Office & Region III representative.



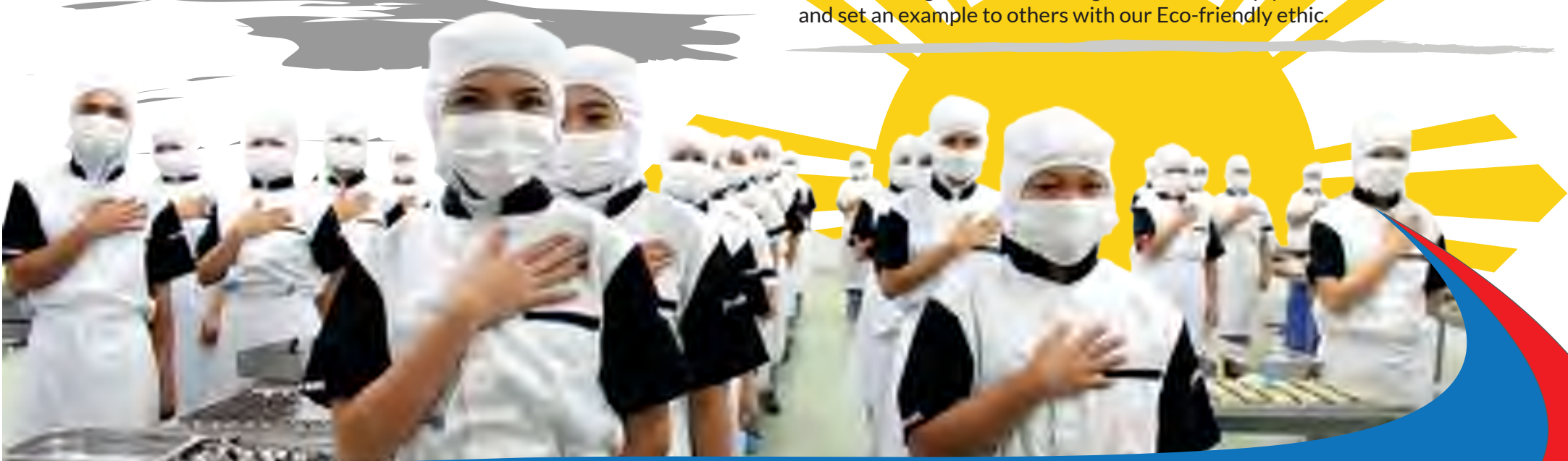
We are aiming high to be chosen from the Secretariat Award the highest award given by Department of Labor and Employment (DOLE).

Clean-up Drive

La Rose Noire is continuously committed in cultivating environmental programs La Rose Noire employees conducted the Clean Up Drive activity giving inspiration to others, empowering them to be Eco Warriors in the battle to stay clean and environmental friendly.

LRN in an Eco-friendly way

CDC Protect the Environment 2015
In conjunction with CDC and EPA's (Environmental Practitioners Association), we held our quarterly hazardous material collection and disposed of items such as batteries to light bulbs, ensuring we adhere/comply with environmental laws and set an example to others with our Eco-friendly ethic.



Celebrating **117** years of Philippine Independence

June 12, 2015: La Rose Noire joined the nationwide celebration of Philippine Independence Day