

Friday “Fri-YAY” Update

ACE NEWSLETTER

Welcome to our new Kenvuers!



MELODY YAU
Franchise Project
Manager



CHRISTIAN CORREAL
Trade Customization
Planner

Congratulations to Kenvuers on their new role!



ZHEN GONG
Senior Demand
Planner



THE FUN RECIPE CORNER

Grilled Shrimp and Asparagus with Preserved Lemon Aioli

Tis the season for Ontario's asparagus season and it makes for the perfect healthy side dish or pairing with everything from pastas to salads, to grilled shrimp. Try out this tasty recipe by checking out the pages at the end of this newsletter! Enjoy!

HUMOR

It's time for some end of the week laughter!



Birthday Shoutouts!

On behalf of the Supply Chain Team, wishing you a very **Happy Birthday!**
May you have many more years of happiness and success ahead!



Jenny P: Jun 2nd



Brandi: Jul 6th



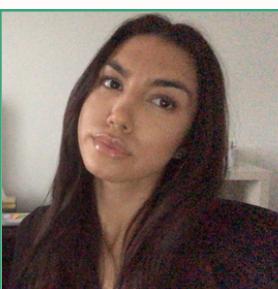
Carlos: Jul 9th



Caitlin: Jul 13th



Nikhil: Jul 14th



Anja: Jul 16th



Sharmeen: Jul 17th



Aaron: Jul 18th



Mark: Jul 21st



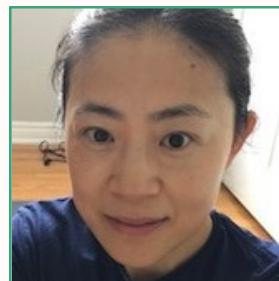
Nicholas: Jul 21st



Anthony: Jul 22nd



Nathalie: Jul 26th



Grace: Jul 30th



Jiayao: Aug 2nd



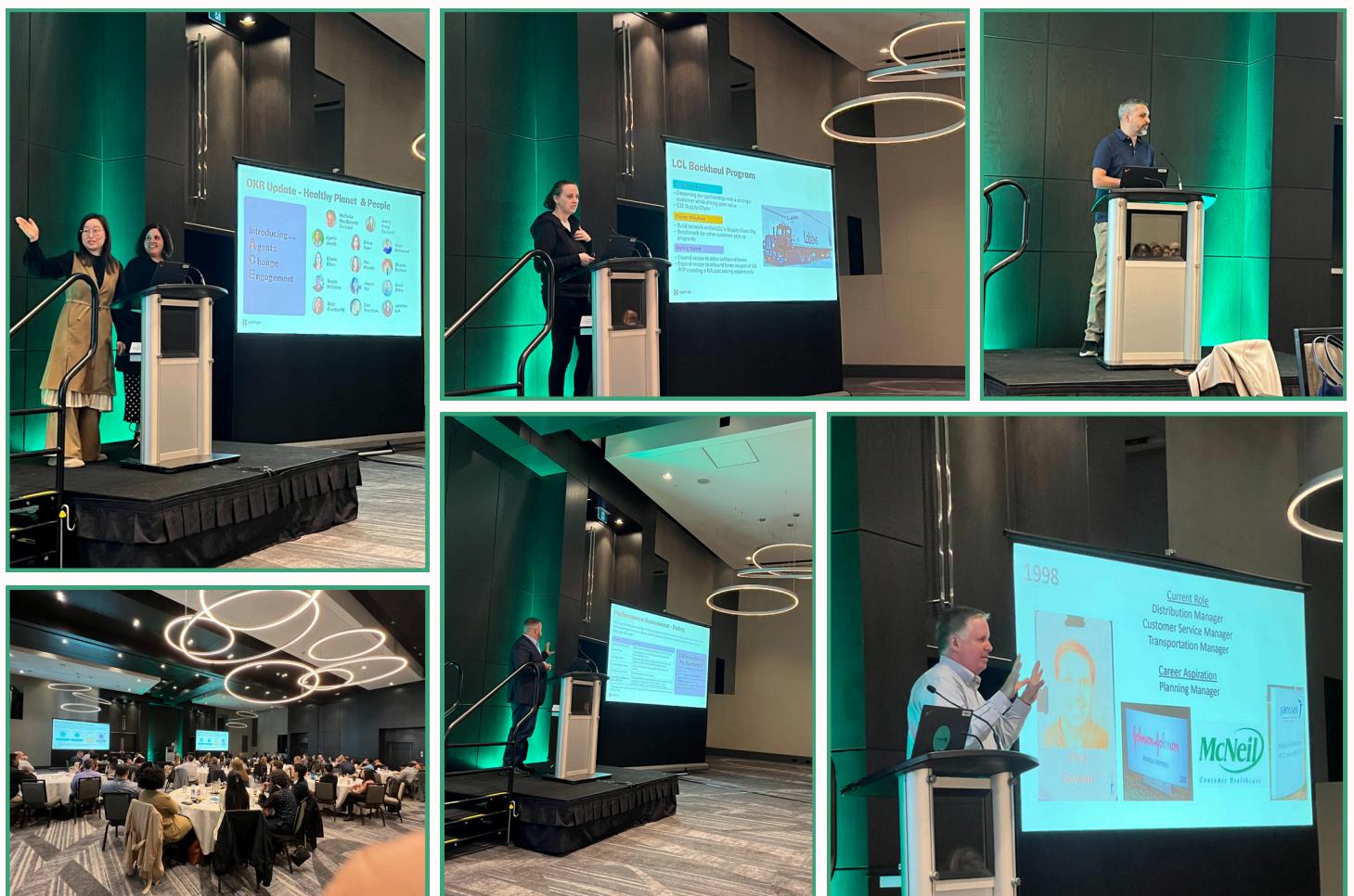
Janice Aug 4th

E2E Supply Chain Offsite



On April 30th, 2024, our Canada Supply Chain team had the opportunity to gather together to commemorate our progress against OKRs, reinforce the importance of the Kenvue Promise, discuss what's ahead, and focus time on career development and planning. The event ended with mixed emotions as Phil shared the news of his inspiring career journey filled with countless contributions and impact, and his upcoming retirement.

A big thank you to all the presenters and ACE team for the preparation of this successful and engaging event!



Supply Chain Spotlights

ACE Team introduces Supply Chain Spotlights this year! Supply Chain Spotlights is a platform to showcase the Supply Chain Team members' prowess, contributions and perseverance and celebrate the diversity our team brings. We aim to highlight stories, professional and personal achievements, learnings of our team members, as well as create visibility to know our team better and drive engagement.

For our very first edition, we had a chance to meet and sit down with Phil for an interview, on his 30th Work Anniversary, as well as with Gloria, and know more about their achievements and learnings.

What was the time where you faced a professional challenge, and what lessons did you learn from it?

Working in Supply Chain, we often encounter situations where the cause is out of our control. Think about navigating disruptions during the pandemic, or a competitor out of stock driving excessive demand, or a last minute investigation on a new product launch. Our default reaction is to stress over the cause of the situation. However, I have learned that the sooner we can take steps towards a solution by engaging the diversity of experience from those around us, we can drive a better outcome.

Depersonalizing, bringing transparency to those who can help and asking the question, "what simple things can we do to make the situation better?", leads us to **realize the possibilities**. We cannot solve the problem immediately, but with every step we take, we are much closer to finding a solution.

Can you please tell us about an achievement you are proud of?

Earlier, the supply chain team was fragmented by function. Each function by itself was doing great work, but we weren't always aligned to the same goal. **Bringing all the functions together under one structure allowed us to unlock the value between functions and aligned to initiatives that maximized Supply Chain benefit for the Canada Business.** The value of it is greater than the sum of our parts and it has helped create an environment when individuals can develop a career across supply chain functions.

Fun Trivia: One of my first career achievements was implementing bar code scanning in DC Operations....back in 1994.

How do you try to unwind from a stressful situation, or generally from work?

A couple of philosophies that I follow:

First, **understanding what role I play in every situation.** We all have multiple roles we play every day; a supply chain professional, a spouse, a parent, a friend, a coach. Priorities can often conflict, so making sure that I identify what role I need to play in particular situation helps me focus on being my best self in every situation.

Second, I believe the best gift you can give oneself is to create lasting memories through adventure and travel.

Phil Stewart

SR DIRECTOR E2E SUPPLY CHAIN



**End of the World Post Office...
Ushuaia, Argentina**

Favorite Kenvue Brand.

As an allergy sufferer, I love Reactine. The brand allows me to be my best self and is a testament to what it means to **realize the value of extraordinary care.**

Fun fact about yourself.

I really love outdoor cooking. I have about 7 barbecue sets!

PHIL'S ADVICE:

Just think about how you can add value beyond what crosses your desk everyday.



JUNE 2024

What was the time where you faced a professional challenge, and what lessons did you learn from it?

I worked at a start-up previously. There was a lot of uncertainty. I learned how to adapt quickly and to be resourceful.

Can you please tell us about an achievement you are proud of?

Moving from Vancouver to Toronto and settling on my own in a new city for University.

How do you try to unwind from a stressful situation, or generally from work?

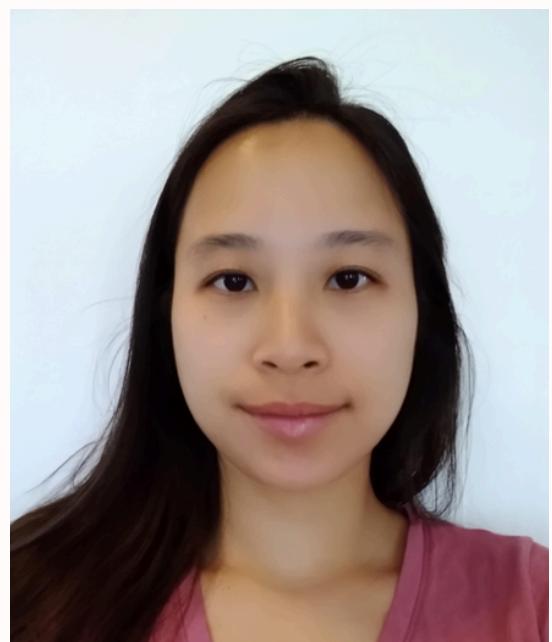
Really long walks listening to podcasts.

Favorite Kenvue Brand.

Tylenol Extra Strength

Fun fact about yourself.

Runs Marathon. Currently preparing for 42K run in October!



If you are a leader or non-leader who would like to be featured in our Supply Chain Spotlight in our next edition, please reach out to Divyam, Zohra or Ria

Bright Spots (Apr–May 2024)

Vacation Photos (Mar-May 2024)



Weekend get-a-away. View from Miller House Cafe, Prince Edward County - Carmen

Utah/
Arizona
Trip - Chloe



ACE 2024 Events Calendar

Mark your calendars! The ACE team has the following fun events planned out for Kenvue Canada Supply Chain team this year!

MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
 MONTHLY MILESTONE CELEBRATIONS 							
ACE Newsletter & People Spotlight DC/Guelph Visits		ACE Newsletter & People Spotlight Canada Day/Summer Celebration ONES4 GO LIVE! 		ACE Newsletter & People Spotlight	Customer Service Week October 7-11 ONES4 Celebration	ACE Newsletter & People Spotlight Operation Shoebox 	 Year End Celebration

See something great? Please share it and we'll highlight it in next edition's update!
Just respond to this email and we'll see it.

Also, the ACE team is **ALWAYS** recruiting. If you're interested, approach any of the team members!

ACE TEAM (Agent of Change and Empowerment)

PM – Jen, Scott

DP – Joany*, Ria, Zohra

TC – Anja, Jiayao, Nesta

SP – Divyam, Lisa

CLS – Gloria, Nathalie*

Distribution & Transportation – Aziza, Jyothi



FOOD & DRINK

Grilled Shrimp and Asparagus with Preserved Lemon Aioli

Early Summer 2024

By: Eshun Mott

In this tasty dipping platter, shrimp are grilled then tossed in a caper-spiked green sauce for maximum flavour, while asparagus is thrown on the grill dry for the best texture. They're both swiped in a thick aioli amped up with preserved lemon. Adding baking soda to shrimp is an Asian technique that helps firm up the texture.

Serves 6 to 8

1/2 tsp (2 mL) sugar
1/4 tsp (1 mL) baking soda
1 lb (455 g) extra-jumbo (16/20) shrimp, peeled with tails left on, deveined
Salt to taste
1/2 cup (125 mL) roughly chopped Italian parsley
2 tsp (10 mL) chopped garlic
2 tsp (10 mL) capers
1/3 cup (80 mL) olive oil, divided
2 tbsp (30 mL) fresh lemon juice
1 large bunch thick local asparagus, about
1 1/3 lbs (605 g), woody ends trimmed
Freshly ground pepper to taste
Preserved Lemon Aioli (recipe follows)

1. Combine sugar and baking soda in a medium bowl. Add shrimp and toss to coat. Season with salt. Place shrimp in a colander set over a bowl for 1 hour at room temperature or in fridge for up to 3 hours.

2. Combine parsley, garlic and capers in a mini food processor, and pulse until well combined. Add 3 tbsp (45 mL) olive oil. Pulse, scraping down sides as needed, until you have a loose sauce. Season with salt to taste. Set aside.

3. Preheat grill on high heat.

4. While grill is heating, toss shrimp with 1 tbsp (15 mL) olive oil and thread tightly onto metal skewers. Grill shrimp until lightly browned and just cooked through, about 2 1/2 minutes per side. Remove from heat and drizzle with lemon juice.

5. Grill asparagus, turning occasionally, until the spears turn bright green and are beginning to soften, about 3 minutes. Transfer to a baking sheet. Toss with remaining 1 tbsp (15 mL) olive oil. Season with salt and pepper. Return to grill. Cook, turning occasionally, until lightly charred and tender-crisp, about 1 minute more. Transfer to a serving platter.

6. Remove shrimp from skewers into a bowl. Add green sauce and toss. Transfer to platter with asparagus and serve with Preserved Lemon Aioli.

Serves 6 to 8

PRESERVED LEMON AIOLI

Moroccan-style preserved lemons (and a bit of their brine) give this aioli a depth of flavour you can't get from fresh lemons. Look for them at gourmet food shops.

2 large egg yolks
2 cloves garlic, grated
1 whole small preserved lemon, rinsed, seeded, chopped, about 4 tsp (20 mL)
1 tbsp (15 mL) fresh lemon juice
1 tbsp (15 mL) preserved lemon brine
1 1/4 cups (310 mL) canola oil
Salt to taste

1. In a food processor, combine egg yolks, garlic, preserved lemon, lemon juice and brine. Process until smooth and uniform. With motor running, add canola oil in a slow, steady stream until it is fully incorporated and emulsified. Taste and season with salt, if necessary. Transfer to an airtight container. Refrigerate up to 5 days.

Makes 1 1/2 cups (375 mL)

What to Serve

On Sale



Babich Sauvignon Blanc

750 ml bottle

\$18.00

~~\$20.00~~ Save \$2.00

Add to Cart

Top ↑