ONEBONSAI

CASE STUDY

VR Fast-Food Kitchen Training, Farmer Boys

VR kitchen training for Farmer Boys: staff practise burger and breakfast preparation step by step in a virtual kitchen before their first shift.

Platform: VR / Client: Farmer Boys (California) / Training: Burger and breakfast preparation



Project overview

VR kitchen training for Farmer Boys: staff practise burger and breakfast preparation step by step in a virtual kitchen before their first shift.

About the project

OneBonsai built VR kitchen training for Farmer Boys, a California-based restaurant chain. Kitchen staff practise the full burger and breakfast preparation process, including cooking, assembly and quality control, step by step in a virtual kitchen before working a live shift, so onboarding is consistent across locations.

Challenge

Inconsistent and Inefficient Training in Fast-Food Operations

Farmer Boys, a California-based restaurant chain, needed a more effective way to train kitchen staff. Traditional onboarding methods were inconsistent, leading to errors, food waste, slower service, and difficulties in maintaining quality standards during peak hours.

> *"Onboarding was inconsistent, leading to errors, food waste, and slower service."*

Solution

VR Kitchen Training Simulator

OneBonsai created a VR training module replicating the full burger and breakfast preparation process in a virtual kitchen. Trainees can practice step-by-step procedures for cooking, assembly, and quality control in a safe, repeatable environment.

Approach

Realistic and Scalable Simulation

The VR environment mirrored real kitchen workflows, allowing employees to build muscle memory and confidence before working in a live setting. The training was designed to be scalable, so multiple staff members could be onboarded quickly and consistently across different restaurant locations.

> *"I learned how to prepare orders quickly without wasting ingredients."*

Outcome

Faster Onboarding and Improved Consistency

The VR training reduced onboarding time, improved order accuracy, and minimized food waste. Staff became more confident and efficient, leading to higher-quality service and stronger operational performance across Farmer Boys locations.

> *"The VR kitchen reduced onboarding time and improved food quality consistency."*

Discuss a similar project

Book a 30-minute technical conversation at hq.onebonsai.agency/meet/evarest