Interested in transforming your patient meal service into one that produces high satisfaction scores? Computrition’s Room Service automated software system provides a heightened level of flexibility in meal service, increasing patient and guest satisfaction, while helping operators ensure patient health and safety. It is suitable for every type of hospital and it is the ideal solution for healthcare operations seeking to enhance the patient experience via on-demand ordering from a wide variety of menu options.

**System Highlights**

- Build patient menus in a variety of formats: daily (repeating) room service and/or restaurant style, cycle menu with special of the day, or any user-defined menu that works best for your operation
- Flags patient Likes, Dislikes, Allergies (LDAs), and diet restrictions and automatically corrects menus for patients classified as non-room service eligible
- Hot food, cold food and expeditor tickets printing in the kitchen, on demand!
- Meal order requests are promptly processed via room service call center system
- Nourishment label printing
- Optional bedside order entry
- Optional HL7-compliant interface to your hospital’s patient information system for ADTs and diet orders
- Room service checklist used to ensure that every detail of the process is considered, from staff training and sample menu ideas to building the right implementation team

With the help of Computrition’s Room Service, Baptist St. Anthony’s Health System increased their patient satisfaction score from the 54th percentile to the 93rd percentile within a year.

*Computrition, Inc. retains the right to alter configurations of systems offered.*
System Highlights (continued)

- Provides optional advance ordering via Room Service InAdvance Manager
- Ability to make recipe-specific comments on the kitchen ticket in a free-text format
- Order guest and customer trays via Room Service
- Incorporate other meal service types to include those areas that have traditional service styles such as tray tickets or dining room feeding
- Access item information such as costing, nutrient links, inventory, purchasing information, and brands
- Provides information on recipe costing, retail/revenue pricing formulas, ingredients/methods, production information, nutritional analysis, and meal patterns
- Identify patients who have not placed their meal order
- Nutritional analysis including patient meal intake calculations
- Menu costing and revenue display
- Automatic vendor order calculation based on forecasted need
- Cardex features include tube feeding, meal patterns, preferences, screening functions and energy estimate calculations
- Production Control feature allows users to determine quantity of trays produced per production interval, preventing over-production
- Generate reports such as inventory reports, recipe costing, nutritional analysis, menu counts, meal history, recipe linking, and purchase requirements

Resources

Computrition offers professionals the opportunity to leverage the power of obtaining tangible insight through our Resources at http://www.computrition.com/resources/. Visit the page today to get information about our user conferences, software product demos, customer success videos, case studies, eBooks, the Fusion newsletter, customer webinars, and more!

Add-on Modules:

- HL7-Compliant ADT & Diet Orders Interface
- Kitchen Display System (KDS)
- TouchPoint Dining
- Tray InMotion (TIM)