



FOODSERVICE OPERATIONS MANAGEMENT

Success in military foodservice comes down to three basic components: service member satisfaction, efficient data tracking, and cost containment. These essential elements should be the focus of an effective software solution. Computrition's **Foodservice Operations Management software (FOM)** can deliver these dynamics like no other system can.

Computrition has set the industry standard for quality and effectiveness by offering a wide array of products and services that help you efficiently plan, organize, and manage your operations. Our FOM software will automate manual processes for inventory, requisitions, recipe modifications, and subsistence requirements.

By implementing our system, your foodservice program will be able to accurately track data, eliminate redundant data entry, reduce food waste, and enhance accountability standards to achieve overall cost savings. On average, our customers **save between 5 to 25% on food and supply costs** through cost-control functions including, but not limited to, reduction in standing inventory, elimination of over- and underproduction, and just-in-time ordering.

AUTOMATING YOUR FOODSERVICE OPERATION

FEATURES

Leverage the power

of an integrated system that eliminates redundant data entry

Scale recipe and menu amounts

according to production needs

Implement order entry interfaces

with major vendors, including DLA stores

Globally search and replace

ingredients in your recipes and recipes in your menus

Update vendor item prices

that reflect costs at the food item, recipe, and menu level

Ensure proper food handling

using the integrated HACCP functionality

Assign menu total counts

to selected menus

Add ability to print nutrition facts labels

for recipes

Store a history of post meal counts

to assist in forecasting future production and order amounts

Automate

perpetual or just-in-time inventory

Track

incoming and outgoing requisitions

Generate

purchase orders

Confirm orders and produce reports

showing discrepancies between what was ordered and what will be received

Develop

multi-site roll-up reports

Merge information

from a master set of data out to sites

Customize, filter, and save

reports in a variety of formats such as PDF, Excel, and HTML

BENEFITS



Analyze nutrient information at the food item, recipe, and menu level



Follow the cost changes of a food item over time



Calculate the items to order based on menu requirements



Automate a central production/kitchen environment



Determine inventory values



Create pull sheets and inventory worksheets



ADD-ON MODULES

- Single Sign-On (SSO)
- Meal Choice Connect
- Inventory Connect
- Video Display Gateway
- Label Elite

WE SALUTE

Comprutrition is honored to work alongside the following military groups:

- United States Department of Defense (DoD)
- United States Department of Veterans Affairs (VA)
- Military Health System (Solution Delivery Division)

We strive to strengthen the management of their foodservice operations and to help support the health and well-being of our nation's brave service members.