



# FOODSERVICE OPERATIONS MANAGEMENT

Success in foodservice comes down to three essential components: customer satisfaction, quality of products delivered, and cost. These fundamental elements should be the focus of an effective software solution. Computrition's **Foodservice Operations Management software (FOM)** can provide 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 delivers boundless management features, providing access to valuable information virtually impossible to access in a non-automated environment.

By implementing our system, immediate process improvements allow you to maintain accurate inventory levels, administer effective menu programs, reduce food waste, and achieve overall cost savings. On average, our customers save 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

#### 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

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



**SINCE IMPLEMENTING THE FOM PRODUCTION MODULE, FOOD WASTE HAS GONE DOWN TO 3%, AND SHEA MEDICAL CENTER HAS ACHIEVED AN OVERALL SAVINGS OF \$750,000-\$800,000.**