

ABOUT
CUSTOMER

CUSTOMER SINCE:

December 2005

LOCATION:

Manhattan, KS

OPERATION SIZE:

23,000 Students

COMPUTRITION SOLUTIONS:

- Foodservice Operations Management Pro
- Nutrition Care Management Select
- XChange Gateway
- Nutrition Food Labeling

PILLARS OF AUTOMATION:



Operational Efficiency



Human Satisfaction



Risk Reduction



Budget Protection

EAT WELL, BE WELL, AND GO CATS!!!

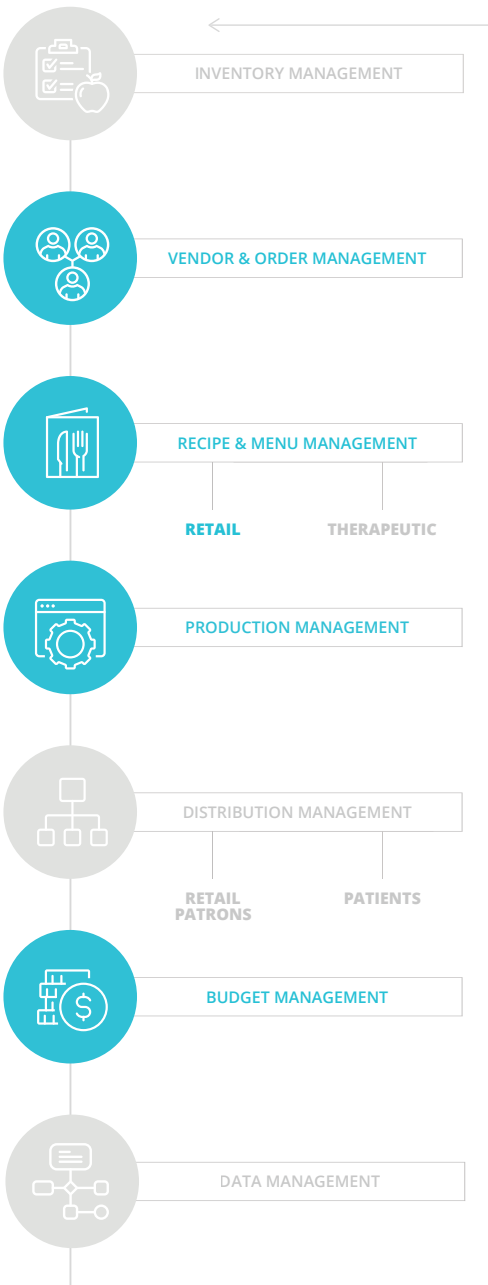
The home of the K-State Cats and 23,000+ students, Kansas State University is ranked among the nation's most cutting-edge schools. K-State is reputable in the fields of Agriculture, Human Ecology and Foodservices, offering a multitude of academic programs that lead to pioneering career paths in dynamic fields relative to Nutrition, Dietetics and Food Science Industries. It's no surprise that it is also America's leading university in food safety research and training. To maintain a progressive and consistent campus-wide foodservice operation, K-State automated their entire dining services. Today, K-State's Housing & Dining Services team effectively operates 3 dining centers on campus and in 2010 was awarded 1st Place by NACUFS for having the "Most Innovative Nutrition Program."

K-STATE'S DINING SERVICES AUTOMATION PREREQUISITES

- Offer each dining unit a versatile system that adapts to meet their specific needs
- Greater accuracy in the production of recipes and meal costing
- Expedite the recipe development process
- Advance the building process and forecasting of assorted menu cycles
- Improve the planning of catered events and special events
- Integrate production between central kitchen and individual dining units
- Enhance communication between central warehouse and individual dining units
- Properly manage warehouse inventory and operate in agreement to FIFO standards
- Ability to immediately update and modify foodservice data
- Produce reports and appropriately evaluate operational figures
- Contribute to campus efforts of maintaining a sustainable environment
- Encourage staff's growth and ensure continuous progress via recurrent training
- Provide value-added technological innovativeness for student population



SUPPLY CHAIN



RECIPE MANAGEMENT

FOM provides Dining Services with the ability to place batch sizes and maximum forecast units on each recipe. The process of writing recipes and having it available for use at the unit level went from a 3-week task to less than 7 days, which permits weekly merging of data. Previously, only 8 new recipes were created per day. After automating, KSU was able to increase the volume of recipe creation to 16 per day.

MEAL COSTING

Despite the fact that the actual cost of foods have skyrocketed, K-State has been capable of lowering their overall food costs during their fiscal year. When planning catered and special events for resident halls, the meal costing functionality has helped K-State’s customers stay within budgeted goals. The importance of having a costing history feature not only permits an accurate assessment of the entire warehouse inventory, it also enables K-State to conduct price specific searches for the most optimal vendor products on the market.

MENU MAINTENANCE

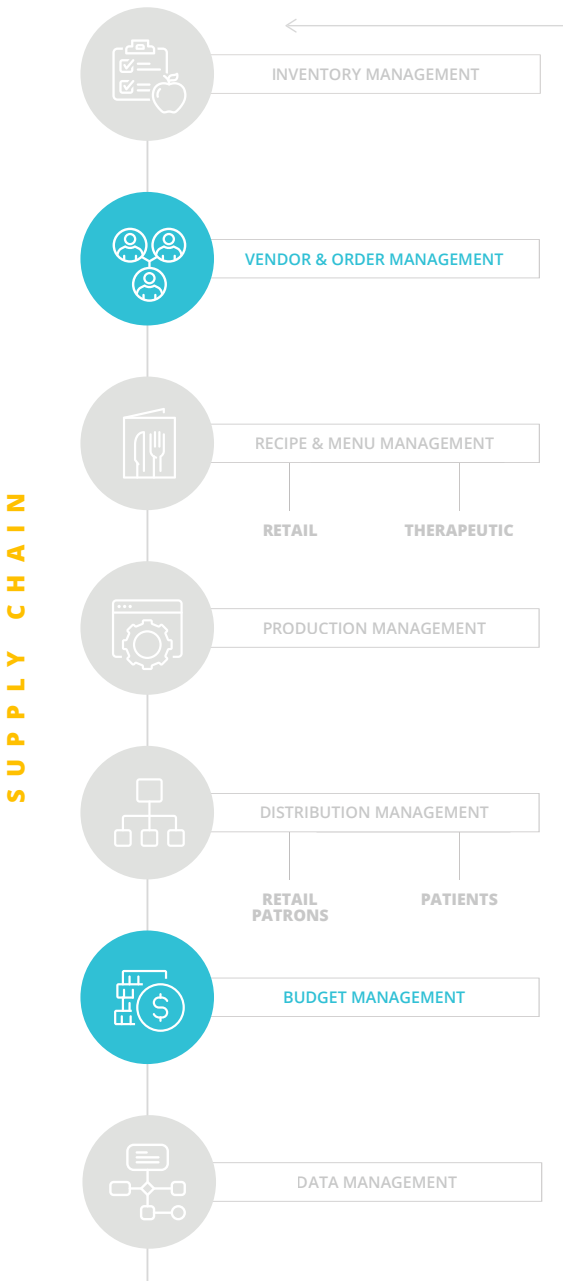
Menus are a driving force for any foodservice operation. K-State utilizes cycle menus for their specialty lines and unique menus for their standard lines during the entire calendar year. By automating the maintenance of their menus and forecasting cycle menus at the beginning of each semester, K-State has been able to cut down on labor hours in each unit and carry forward forecasted cycle menus for entire semester. Accessing menu data from past annual events has been a great time saver when writing a menu and creating accurate forecasts for repeat events.

ACCOUNTING

With the capability of marking expiration dates on products, the central food store is now better equipped to successfully operate in accordance with FIFO guidelines.

CENTRAL PRODUCTION

Centralizing the kitchen production has allowed satellite units to electronically submit orders and to view the meal costs prior to production. The ability to calculate maximum batch sizes and requisitions have significantly improved the level of customer satisfaction. A great improvement was also seen in the ordering process between the central warehouse and the individual units. With products being ordered based on menu driven purchase requirements, K-State was able to reduce total labor hours spent on ordering.



REPORTING

The system’s reporting feature permitted managers the ability to view unit specific data, which provided both production and managerial staff with desirable flexibility that was previously lacking. The advantage of being able to view data at any given moment, in any schema has allowed personnel to make confident decisions. Efficient electronic reporting capabilities have promoted the sharing of information, thus eliminating the need to recreate reports.

SUSTAINABILITY

With the option of saving reports electronically and having the ability to print multiple batches of recipes on the same sheet, K-State has attained a considerable reduction in paper waste.

STAFF MORALE

Participation in convenient on-going training opportunities, such as monthly/quarterly webinars and users meetings, the K-State staff doesn’t worry about any additional costs that may have otherwise been incurred for off-site training. Since automating, the Housing and Dining Services staff at K-State has enhanced their overall skill-set through the use of technology.

STUDENT BENEFITS

With the XChange Gateway solution, menus and nutritional analyses are posted to the K-State Dining Services website allowing residents to be knowledgeable about the nutritional values of food choices. As a value-added experience, students enrolled in the Hospitality and Dietetic Management program at K-State have the opportunity to work hands-on with the Computrition software!



ABOUT US

Since its inception in 1980, Computrition's core objective has been to provide industry-leading, comprehensive software solutions to support food and nutrition professionals and to promote the quality, efficiency, and safety of their operations in the healthcare industry.

Our flagship solution, **Hospitality Suite**, is a powerful automation system that customers are using to decrease costs, improve revenue, and increase patient satisfaction.

Computrition is based out of Los Angeles, California, with satellite offices throughout the United States and Canada. We are composed of dietitians, former foodservice directors, IT professionals, and former clients who understand the needs of our customer base. In short, we know what you are looking for in a healthcare foodservice software system because we are a company of professionals *who are just like you*.

WE OFFER AUTOMATED SOLUTIONS FOR THE FOLLOWING:

- Foodservice
- Nutrition Services
- Point-of-Sale
- Room Service
- Tray Tracking
- Floor Stocking
- Food Labeling
- Data Management
- Touch Screen Menu Selections
- Bedside Meal Ordering
via Mobile Device or In-Room Monitor
- Call Center
- Employee Account Management
- Mobile Menus
- Retail Meal Ordering
- Customer Loyalty Rewards

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