FOOD•TRAK®

COMPREHENSIVE PERISHABLE CONTROLS

FROM PRODUCTION TO CONSUMPTION

> "FOOD-TRAK has helped us understand and manage our food commissary especially as we grew to multiple stores. The system allows us to have all the information we need to run the business."
>
> **Food Director**
> **-Natural Food & Organic Coop**

The FOOD-TRAK® F&B Management System starts where your grocery retail system stops. Chances are high there are opportunities to save money and reduce shrink from preparing and serving food in your deli, bakery and other food service outlets. Consider the advantage of knowing when recipe margins have diminished due to price fluctuations in real time, giving you the ability to make immediate adjustments. For over 40 years, we have helped grocers and markets manage their Perishable operations including food and sub-commodities such as cut flowers, and provided them the ability to reduce over and under-production runs. Access simple accounting reports for each food outlet to specifically identify and thereby help you significantly reduce shrinkage. More than just software and mobile devices, the FOOD-TRAK® System is a comprehensive, proactive solution that includes implementation, consulting services, best practices, individualized training, project management and oversight. Technology AND talent - the best of both worlds.

> *"We now have the ability to better understand inventory and address shrink issue by using FOOD-TRAK."*
>
> *-Food Director*
> *National Coop-owned Grocer*

> *"Survey respondents reported overall store shrink at 2.70% of retail sales, with a low average of 1.76% of retail sales and the high average of 3.10% of retail sales."*
>
> *-Research by FMI and The Retail Control Group*

Hotels & Resorts   Restaurants   Casinos   Golf & Country Clubs   Sports & Entertainment   Amusement Parks & Zoos   Convention Centers & Arenas   Specialty Grocers   Institutions

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PRODUCT DETAILS

Take your deli, bakery and prepared food outlets to the next level with the huge array of features designed specifically to enhance your entire Perishable Program. With a complete line of fully integrated modules and business intelligence reporting, the system is designed to scale from one grocery store to hundreds or even thousands. First to introduce handheld scanning technology as part of a food and beverage management system, SCI is also the leader in system integration, linking FOOD-TRAK up to hundreds of retail, accounting, vendor, catering and Point of Sale systems.

STANDARD FEATURES

Perpetual Inventory
Recipes
Menu Engineering
Ideal Use
Key Item Tracking
Sales Drivers
Profit Drivers
Wine Control
Transfers & Requisitions
Forecasting

HIGHLIGHTS

Fully Implemented by SCI
Simple User Interface
Role Based Security
Hosted Subscription Service Available
Integrates with Related Systems
Mobility Collection
Fully Scalable
Nutritional Panel & Allergen Statements
Shrink Tracking

ADDITIONAL MODULES

Commissary Management
Catering, Menu Planning,
Fabrication & Production
Enterprise Procurement
Enterprise Information System
Nutritional Analysis

FOOD-TRAK is a true browser-based solution, using the latest Microsoft .Net technologies for the application and Microsoft SQL for the database engine. Users need only a web browser on their local computer to access the system, which can be stored locally on the company's server, or on our hosted datacenter. The hosted software approach provides clients with the flexibility of paying quarterly or annually to use the software from anywhere in the world over the internet without the need to purchase and manage hardware or licenses. Get the immediate benefit of the system without budgeting for equipment, software, or for the IT staff to maintain it. Reap the benefits of nightly backups, uninterrupted service, automatically updated software and the ability to make configuration adjustments easily and quickly as business operations change.

"We constantly use FOOD-TRAK to monitor costs of recipes so we can determine the appropriate selling prices."

-Wedge Coop