FOOD●TRAK®

CATERING, PRODUCTION
AND MENU PLANNING

It's all about control. Whatever the specific needs of your operation, the CPM Module gives you an array of functionality, security and flexibility to handle them. The FOOD-TRAK® Catering, Production and Menu Planning Module (CPM) expands the core functionality of the software to handle production planning and tracking, cyclical menus, catering integration and fabrication tracking.

CATERING

The CPM Module is ideally suited for clients with high volumes who rely on production planning to maximize efficiency and clients with significant catering or fabrication work. The CPM module saves both time and labor in the preparation and planning stages and provides accurate menu and event costs. This module is required for clients who wish to interface FOOD-TRAK with their current catering system to exchange data.

Menu plans serve the same purpose as catering system BEOs. Operators who do small amounts of catering can enter the food and beverage portions of their BEOs directly into the FOOD-TRAK System. Those with more significant catering volume may want to interface the FOOD-TRAK System with their catering system. With the interface, the CPM module can bring BEOs directly into the Menu Planning function and can send current recipe costs back to the catering system.

• Manage Event Cost & Profit	• Better Control Quality & Quantity
• Create Prep Requirements	• Create Menu Plans
• Instant & Flexible Reporting	• Generate Forecasts
• Capture Sales for Any Menu Plan	• Track Fabrication Performance
• Identify Variances	• Direct Interface to Catering Software
• Limit User Access	• Create Production Recaps

Hotels & Resorts   High-Volume Restaurants   Casinos   Golf & Country Clubs   Sports & Entertainment   Institutional Feeders   Convention Centers & Arenas   Specialty Grocers

---

PRODUCTION AND MENU PLANNING

At the core of the CPM Module are the Menu and Production Planning functions, which allow operations to create menu plans or prepare production plans in advance. Production and Menu Planning is ideal for operations that have multiple kitchens or kitchen stations and for those who serve large groups. Using these tools, easily create and manage daily production, buffets and cycle menus. On a daily basis or before a banquet or cycle menu is prepared, the system can outline exactly how much to buy, what to prep, provide prep instruction and even when to thaw frozen items in advance. Production schedules can be produced by kitchen and station. Create menus in advance for catered events, other functions or parties, special holiday menus and cycle menus using this module. Any menu plan or production schedule can be set up as a template to be used for similar events, buffets or daily prep. Reorder reports can be generated from menu plans so that ordering is simplified for your purchaser. Menu and production plans can also be used to create a variety of reports to assist with the production process, such as the Menu Planning by Recipe Prep Sequence or Production Recap report.

"Our executive chefs are able to make better decisions about menu selections and food costing and our two food and beverage controllers finally have a tool that allows them to do their jobs properly and efficiently.

The implementation and training is the best I've seen. SCI held our hands during training when it was necessary, and having someone on-site was extremely helpful for us."

-Koury Corporation

PRODUCTION

Easily enter batch recipes and recipe production quantities as they are produced to identify batch recipe variances and provide Production Recap reports. Information within the report includes production date, number of recipes produced, cost per product and the total cost of all recipes produced. The production feature will give clients better control of the quality and quantity of production by detecting variances and tracking them to the source.

FABRICATION

The Fabrication function serves as a tool to record the preparation of items from a starting source, such as creating multiple steaks from a larger cut. Fabricators enter the starting weights, finished cuts and waste into data forms as they process these items. That data is used for specialized reports to track and compare the performance of the individual employees doing the prep and the overall yields from the various fabrication activities. This feature also makes it possible to value ground beef at one cost and steaks at another, when both were produced from the same larger piece of meat. While the primary value of the fabrication feature is the ongoing tracking and control of meat and fish cutting, this feature can also be used to control and evaluate the preparation of virtually any food.

Hotels & Resorts   High-Volume Restaurants   Casinos   Golf & Country Clubs   Sports & Entertainment   Institutional Feeders   Convention Centers & Arenas   Specialty Grocers