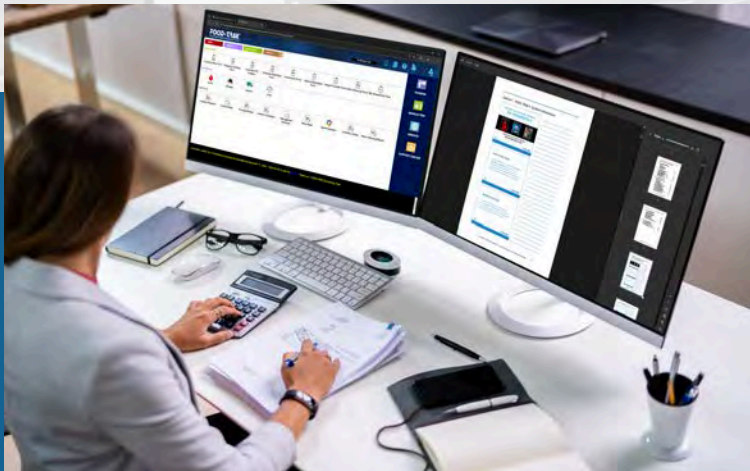


2026 TRAINING CALENDAR

Plan your year of growth



Train with us
in Scottsdale,
Arizona!



LEVEL UP YOUR SKILLS LEVEL UP YOUR SUCCESS

Empower your team with FOOD-TRAK's
2026 Training Series

Early registration discounts available!

INTERACTIVE



EFFECTIVE



COMPREHENSIVE



HANDS-ON



CAREER DEVELOPMENT

FOCUSED LEARNING

MEASURABLE SUCCESS



CRASH COURSE

**New to FOOD-TRAK?
Jump-start system
utilization!**

- Database Management of Vendors & Purchased Items
- Procurement & Inventory Templates
- Inventory Entry & Basic Reports
- Invoice Entry & Basic Reports



- 2 half-day sessions offered online.
- Sessions can be calendared according to your busy schedule.
- Includes one hour of Advisory Services.

\$750



COMPREHENSIVE RECIPE & POS

**Take recipe management
to the next level, know
your costs and dial in
your POS**

- Incorporate choices in Recipe Construction
- Develop accurate Buffet Recipes
- Formulate Production and Menu Plans
- Menu Management & Menu Engineering



- Online course lasting 1.5 days.
- Learn to manage various recipe types: batch, yield, convenience, catering, key item, and plate recipes.
- Integrate FOOD-TRAK with your POS system for sellable items and recipes.

\$495



FUNDAMENTALS

**Become proficient with
the system and the go-to
person while reducing
costs!**

- Inventory Techniques and Methods
- Basic Procurement
- Requisitions and Transfers
- Waste Control
- Templates
- Database Management



- 3-day course offered online or in person at our headquarters in Scottsdale, AZ.
- Learn best practices, process flows, and time-saving approaches!

\$995



COMPREHENSIVE PROCUREMENT

**Be the reason F&B costs
are coming down and
share vital reports
making you the star!**

- Database Management of Vendors & Purchased Items
- Procurement & Inventory
- Inventory Entry & Basic Reports
- Invoice Entry & Basic Reports



- 1-day course offered online.
- Learn procurement cycle, bids, par levels, forecasts, shopping lists, automatic PO creation, Interactive PO creation, receivers, invoice reconciliation

\$495

2026

Register 14 days prior to scheduled training date
to avail possible discounts!

CRASH COURSE

JAN 21-22	JUL 20-21
FEB 24-25	AUG 24-25
MAR 25-26	SEP 21-22
APR 22-23	OCT 7-8
MAY 18-19	NOV 5-6
JUN 24-25	DEC 7-8

COMPREHENSIVE RECIPE & POS

JAN 8-9	JUL 22-23
FEB 9-10	AUG 19-20
MAR 9-10	SEP 23-24
APR 8-9	OCT 21-22
MAY 7-8	NOV 19-20
JUN 8-9	DEC 10-11

FUNDAMENTALS

JAN 13-15	JUL 14-16
FEB 11-13	AUG 12-14
MAR 11-13	SEP 14-16
APR 14-16	OCT 14-16
MAY 13-15	NOV 16-18
JUN 10-12	DEC 14-16

COMPREHENSIVE PROCUREMENT

JAN 12	JUL 13
FEB 6	AUG 17
MAR 16	SEP 17
APR 13	OCT 20
MAY 11	NOV 9
JUN 15	DEC 9

Secure your seat today by emailing us at
ftsales@foodtrak.com

WWW.FOODTRAK.COM

800-553-2438

Your trainer

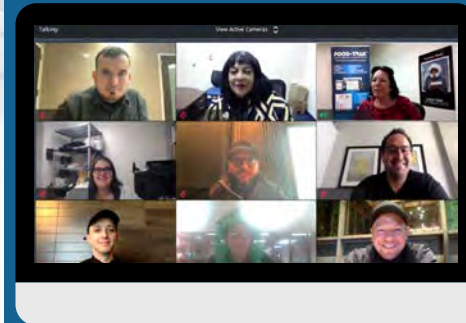
KRYSTA



"Training was outstanding and quickly built confidence among our team members. Their support and services are amazing along with their communication."

-Jack Lyon

VP of Hospitality Operations
OVG Hospitality





Have you explored our mobile scanning capabilities?



Contact us today to see how FOOD-TRAK can help you count smarter, faster, and with total confidence.



"...we use scanners and each count is only 2 hours and we are done. No more full day of data entry to get our reports! It is a huge time savings."

*- Purchasing Manager
Sodexo Live! Colorado Convention Center*



FOOD-TRAK[®]
UNIVERSITY

**AN INTERACTIVE
EXPERIENCE**



"The class was great and very informative. I learned how to do so many new things that will be helpful in using FOOD-TRAK for procurement. The trainer was awesome, too."

- Sodexo Live!

