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248.499.9793

Vision Software – Food Service Management Software

Discover integrated information tracking, cost reporting, and precision control of your food production and kitchen operations. Food Service Management software from **Vision Software** provides modular applications that stand alone or integrate seamlessly to provide reliable, timely reporting to the leadership of your food service operation. Strategic implementation of information technology for the food service department contributes to supporting the financial bottom line through dynamic quality and budget control.

The **Vision Software** tools support just-in-time inventory and purchasing with versatile production forecasting and precise recipe scaling—leading to lower inventory carrying costs, reduced inventory shrinkage, reduced food waste, and **Vision Software – Food Service Management Software** considerable cost curtailment. Portable bar-code scanning technology for inventory tracking is an option. Back-of-the-house interfaces with front-end point-of-sale (POS) systems available through **Vision Software** business alliances help sustain vital retail revenues.

Cost planning and reporting features built into every management module lead to informed, proactive decision-making in food service operations through every step of the management process, from menu planning and purchasing through all service areas—including cafeterias, food courts, patient meal systems, and catering or special functions. Choose from a comprehensive array of software options.

Food Production Scheduling Software

Vision Software's Production Scheduling application uses historical data on actual usage of items served and projects future production needs. You can review and manually modify projections, and print production sheets. The software has built-in multi-site support, so you can project usage for all locations and consolidate this data into a single production sheet. As needed, you can add in production sheets for unscheduled or special functions to generate a consolidated, comprehensive food production plan.

Food Production Control Software

This operates in conjunction with the Production Scheduling to automatically scale recipes, calculating ingredient measures in each recipe to match the forecasted number of portions. If desired, the system can round ingredient amounts to preparation units (e.g., the number of portions in a specific cooking pan, major ingredient pack size, or batch cooking size). The system accounts for multiple portion sizes for a single production item.

Automate associated food production tasks, such as labeling, generating pick lists or pull lists, thaw schedules, freezer pull labels, and preparing ingredient control room processing sheets.



Inventory Control System

Call center staff can enter patient selections using a mouse or touch screen technology. One click or touch lets them change portion sizes or quantities. They're alerted—in real time—to individual patient needs, including meal exchange patterns, allergies, dislikes, and food items that conflict with prescribed medications. Or, they can immediately review the ingredients in a recipe. Call center personnel can input menu write-ins that adhere to the patient's diet and individual restrictions. Gluten-free? Special needs? Staff can immediately review the ingredients in a recipe.



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Food Purchasing Software

Fully automate your purchase calculations based on your menus and production scheduling. The Food Purchasing system creates bid sheets, maintains vendor and contract information, and generates purchase orders and requisitions. You can choose to have the system select items to be purchased through a par-level methodology, or simply select items based on cycle menu requirements. Use the system to verify orders received and update the inventory system.

Cost Analysis Software

Use accurate, up-to-date cost information in all phases of food service management to ensure ongoing budget compliance. The Cost Analysis application provides cost information on menus, recipes, special functions, and all other food services using current ingredient prices. Choose to generate food cost reports for a cycle day menu, separating the total production costs between patient and non-patient areas.

Cost Charging Software

The Cost Charging application allows you to monitor and control the cost of food items used by various costs centers and the cost of bulk nourishments used by individual nursing units. Using automated nursing unit floor stock records, you can use this application to track, cost, and charge every item that is released from inventory to these other cost centers.

Use **Vision Software's** Cost Charging system to generate custom reports to obtain information by cost weekly, monthly, and/or annually. You can compare results with pre-established budgets and previous year's costs. You can also evaluate costs in conjunction with census and tray count for each nursing unit.

Catering Software

For your special functions or outside services (called "catering" in the US), the **Vision Software** Catering application allows you to track catered event details and menus, fully integrated with your food service management processes and systems. Catering software from Vision costs the menu, accounts for food cost, labor cost, overhead, and determines profit. If desired, you can flow food production requirements into standard daily production schedules.

For recurring events, you can save and re-use details. You can transfer costs to a cost center, or accumulate and report them on a weekly, monthly, and/or year-to-date basis. Functionality includes printing invoices for catering events.

Nutrition Facts At Your Guest's Fingertips

A new partnership introduces cutting-edge wellness opportunities for your hospital food and nutrition team. The **Vision Software** EDI interface with MedVantage® gives you seamless access to on-demand nutrition facts labels for any recipe in your Vision recipe or inventory database that has a NutriBase® Food ID assignment.

Now you can:

- Offer nutrition facts for anything you serve and support your wellness education outreach program.
- Print nutrition facts labels for anything you serve in your retail operations—great for grab'n'go or Home Meal Replacements (HMRs).
- Apply nutrition facts labels to patient snacks, nourishments, or meal items.
- Use nutrition facts labels on patient trays as an educational tool that clinical RDNs can use for diet education. Enhance transfer of learning and help prevent hospital readmissions.
- To tap into this turnkey solution, you'll need the easy-to-use MedVantage® printer and labels, along with the **Vision Software** interface.®



Are you ready to
take full charge of your
operational performance?

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or e-mail info@vstech.com

Add Up the Benefits!

- Support just-in-time service in a fast-paced hospital environment.
- Improve food product standardization and quality.
- Reduce over/under production with accurate production schedules and dynamically scaled recipes.
- Reduce food waste and eliminate unnecessary food expenses.
- Improve effectiveness and productivity by automating repetitive tasks.
- Ensure accurate inventory tracking to manage costs.
- Enhance budget control by accurately charging appropriate cost centers.
- Incorporate special functions into the flow of information and materials.
- Place accurate orders with the prime vendor(s) and automate price updates.
- Use accurate, up-to-date cost information in all phases of food service.
- Use software tools to predict and enhance retail revenues.

Management Facts

Production Scheduling

3%
Estimated food cost savings

1%
Non-food expense reduction

99%
Accuracy results

Production Control

2-5%
Estimated food cost savings

2 hrs/day
Productivity increase

99%
Accuracy results

Inventory Control

2-5%
Estimated food cost savings

2 hrs/day
Productivity increase

Food Purchasing

2%
Estimated food cost savings

3 hrs/day
Productivity increase

Cost Charging

1-3%
Estimated food cost savings

1 hr/day
Productivity increase

1-3%
Non-food expense reduction

Catering

4%
Estimated food cost savings

2 hrs/day
Productivity increase

2%
Non-food expense reduction

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