

FSS Foodservice Suite®



Food Service Solution for Healthcare Facilities

Overview

Foodservice Suite® (FSS) automates your food service operation, providing you tools to manage productivity, lower costs, and reduce waste.

Reduce food costs with our integrated inventory management solution. The system allows you to identify and value waste, increase inventory turns, reduce par stock levels, and gain control and reduce costs of floor stocks.

Save money by paying invoices quickly with our accounts-payable interface, allowing you to take full advantage of vendor and GPO discounts.

Flexible reporting identifies where costs are increasing and what “per meal” costs are for any period of time, and ranks items on total expense from high to low so you can quickly see how to leverage your purchasing relationships.

Modular Design

Choose just the features that meet your needs, build from your core solution, and add additional capabilities later.

- Menu Management System
- Purchasing and Inventory Management
- NetHIMS
- Unit Orders
- Menu Planning and Publishing
- Nutritional Accounting System
- NetNutrition®
- EventMaster® PLUS!
- Central Commissary Cook and Chill

- Order Transmission and eReceiving
- General Ledger Accounts Payable Interface

Key Functions

FSS has powerful and scalable capabilities tailored to support facilities large or small, with highly complex to basic needs. There are four key functions that FSS automation handles.

I Data Entry

FSS provides for the entry of key data points relating to all the items used in the food service operation.

- **Item Definition**—everything that is purchased, everything that is sold, and everything in between has a place to be identified and described.
- **Categorization**—courses, menu planning groups, product groups, storage locations, favorite holiday items, ingredients, recipes, and menu items can be identified by many classes, categories, traits, and groupings.
- **Costing**—the key to managing a profitable food service operation is managing the cost of an item at every level of use. FSS imports, organizes, and tracks all your costs.

II Data Management

There are multiple ways that a successful business needs to group, consolidate, list, and combine items to automate business processes and manage the cost of the items among their different uses.

- **Vendor Categories**—FSS allows you to create order guides to manage purchases with vendors, providing updated costs, substitutions, and product updates.

Benefits

- **Reduce food waste**
- **Decrease menu costs and improve margins**
- **Increase operating efficiencies and overall productivity**
- **Tighten inventory controls**
- **Take the hassle out of managing floor stocks**

- **Inventories**—groups and organizes all items in customizable storage locations. Handheld devices can automate the inventory process and reduce entry time and errors.
- **Menus**—consolidates the products you serve or sell, allowing for menu mix analysis on future, current, and past menus.
- **Requisitions**—provides the level of detail needed to maintain and manage a perpetual inventory.

III Data Collection

FSS provides tools to collect data on purchasing, inventory, menu, and requisition transactions over weeks, months, or years. This historic data supports important analysis of your food service operation.

- Knowing how much was purchased at what price supports good purchasing decisions and favorable contracts.
- Knowing how much product was used, is sitting on the shelf, or is missing leads to tighter controls and improved inventory management.
- A sales history from one period to another or from one holiday to another supports good decisions regarding profitable product mix.
- Tracking transfer and issuing of products over monthly and yearly periods provides a level of detail needed to manage profitability.

IV Data Reporting and Integration

FSS puts data at your fingertips, providing the tools to manage a food service operation in today's competitive environment.

- **Purchase Order Guides, Receiving Worksheets, and Item Purchase History reports** provide documentation and analysis of consolidated purchasing at every level of procurement.
- **Inventory Worksheets, Product Group Summary, and Cost of Goods reports** provide the required financial documentation and product level analysis on a daily, weekly, and monthly basis to ensure fresh, correct product levels are maintained.

- **Transfer Requisitions, Product Statements, and Sales Summary reports** provide the level of documentation, detailed receipt, and item transaction details needed to manage distribution.
- **Pre-Service Cost Detail reports, Serving Line Worksheets, and Post-Service Cost Summary reports** provide the tools needed to address menu mix and manage the products served and sold at many locations.
- **Sized Recipes, Production Distribution Summary, Serving Line Worksheet, and Temp Collection Log reports** provide a production operation with the reports needed to prepare and track food distribution.
- **Interfaces**—Vendor Transmission, Accounts Payable, General Ledger, Point of Sale, and POS System updates provide information that connects the entire food service operation.
- **Third-Party Reporting**—whether your site uses Infomaker, Crystal Reports, Excel queries, or other third-party reporting tools, the FSS application uses an open-source database that makes it easy to source data for custom reporting and labeling.

Comprehensive Solutions

CBORD provides food and nutrition management, cashless card, and integrated security solutions to more than 6,000 organizations. Our focus is on comprehensive solutions that **increase revenue, reduce costs, guard patient safety, improve patient satisfaction, and integrate systems seamlessly.**

Innovative Products

Our innovation is customer driven. Working in partnership with users, we listen to the industry's evolving needs and develop solutions to keep you a step ahead.

Dedicated Service

The quality of our products is made greater by the caliber of our employees. Through open dialogue with you, our customers, CBORD strives to not only meet, but exceed your expectations; we are committed to providing superior service in all aspects of our customer relationships. You can reach us twenty-four hours a day, seven days a week, and know you have a team dedicated to your satisfaction and success.

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