



## Menu Planning & Publishing

### Exportable Menu Planning Reports

- Week-at-a-glance
- Diet spreadsheets
- Nutritional analysis
- Production worksheets
- Scaled recipes for multiple quantities
- Order guides . . . and much more

## Food Service Solution For Healthcare Facilities

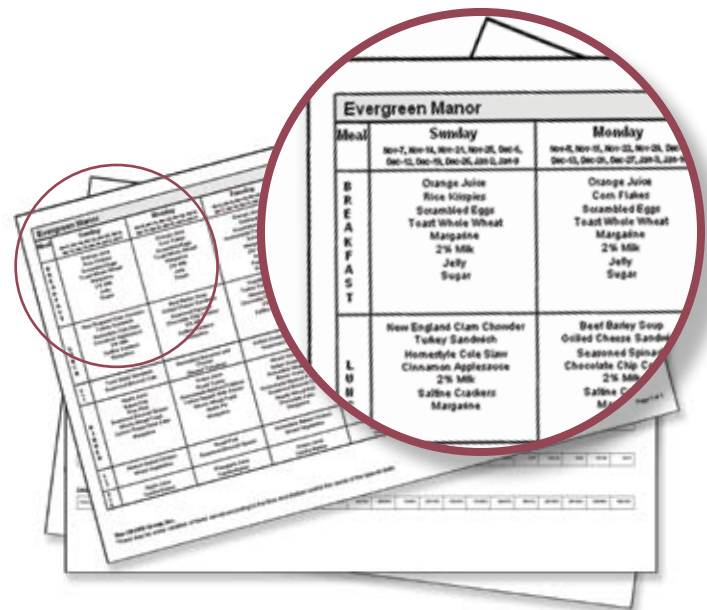
### Overview

In multi-facility healthcare operations and continuing care retirement communities there are frequent opportunities to benefit from centralized menu planning. Menu Planning & Publishing (MPP) from CBORD® provides the system tools and capabilities that make centralized menu planning and report generation more effective than ever.

CBORD's MPP was specifically developed for multi-facility healthcare operations that use centralized menu planning, such as:

- Long-term care companies and continuing care retirement communities
- Multi-facility healthcare organizations
- Government healthcare facilities, such as mental health systems or corrections systems
- Corporations offering menu planning packages, such as food service distributors

MPP can be used on its own or integrated with CBORD's Foodservice Suite® (FSS), Nutrition Service Suite® (NSS), and GeriMenu® software.



## Benefits

- **Supports central control of recipes, menus, costs, and nutritional analyses**
- **Facilitates distribution of menus to multiple sites**
- **Easily spreads one diet menu into a set of diet-specific therapeutic menus**
- **Provides regional costing information by diet**

# Menu Planning & Publishing

## Save Time & Money

MPP lets you closely monitor costs, verify nutritional adequacy, and standardize production utilizing central menu planning. The need for manually-created reports in Microsoft® Word or Excel® is eliminated, and time spent planning and spreading menus for therapeutic diets is dramatically shortened, saving you time.

## 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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**Evergreen Manor** Spring/Summer  
Week 1 Day 1

	Regular	Soft	Wheat Soft	Purined	Low Sodium
Sliced Green Salad	12 Cup	Default Greens	Default Greens	Pur 1/2 Cup	X
Warm Dressing	1 T	NO	NO	Default Dressing	NO
Homemade Dressing	1 Oz	X	X	Purified Oil	NO Dairy/EGG
Green Slaw	1 Oz	X	X	X	Slightly Brown LI
Default Potatoes	12 Cup	X	X	X	Wheat Flour 0F
Broccoli Cut	12 Cup	X	X	Pur 1/2 Cup	Broccoli Spices
Sliced Green Dinner Roll	Roll	Roll Whole	X	NO	X
PI Apple	1/8 Cup	X	X	Purified App	12 Cup
Orange Peel	Each	X	X	X	Cher Red Apple
<b>Alternates</b>					
Sliced Chicken	Each	X	1/2	Pur 1/2	1/2 Cup
Sliced Vegetables	12 Cup	X	X	Pur 1/2 Cup	X
<b>Dinner</b>					
Vegetable Soup	34 Cup	X	X	Pur 1/2	
Roast Turkey Sandwich	1 Slice	X	X	Pur 1/2	
	12 Cup	X	X	1/2 Cup	
	12 Cup	X	X		

Day 1 - 2005/04/25 12:00:00AM  
Menu Cycle: Master Menu  
Unit Name: Evergreen Manor Unit

Summary Information	KCAL	PRO	CHO	FAT	TDPB	CHOL
	KCAL	Gram	Gram	Gram	Gram	mg
Your Breakfast Totals	797.0	21.8	122.0	30.0	4.0	405.0
Your Lunch Totals	739.0	42.0	85.0	23.0	4.0	75.0
Your Dinner Totals	1,571.0	47.0	162.0	40.0	18.0	132.0
<b>1. Your Daily Totals</b>	<b>2726.3</b>	<b>117.5</b>	<b>349.9</b>	<b>96.9</b>	<b>26.4</b>	<b>611.8</b>
<b>2. Nutritional Goal</b>	<b>2300.0</b>	<b>63.0</b>	<b>341.0</b>	<b>78.0</b>	<b>25.0</b>	<b>300.0</b>
<b>3. % Nutritional Goal</b>	<b>118.0</b>	<b>186.0</b>	<b>103.0</b>	<b>120.0</b>	<b>106.0</b>	<b>204.0</b>
<b>4. Deviation From Nutritional Goal</b>	<b>426.3</b>	<b>24.0</b>	<b>6.9</b>	<b>22.9</b>	<b>1.4</b>	<b>311.8</b>
<b>5. Actual % Calorie Distribution</b>	PRO = 17.3% CHO = 50.3% FAT = 32.2%					

