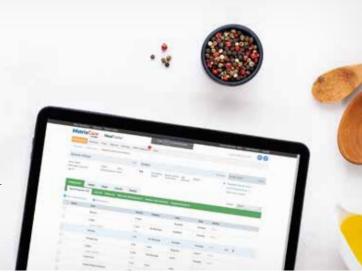


A guide to balancing budgets and nutrition with MealTracker

MealTracker offers a practical approach to food service and nutrition management. It's an innovative software that includes robust features like the new Purchase Order tool, which helps make it easier to complete purchases and manage food costs. MealTracker can help organizations keep costs down, while ensuring meals are nutritious and enjoyable by their residents.



(1)

Plan your menus strategically

- > Use the interactive menu feature to develop and adjust menus
- > Analyze and identify high-cost items
- Collaborate with food vendors for market insights
- > Plan monthly reviews of your menu to ensure variety

2

Evaluate and streamline your food costs

- Manage purchases and costs with new Purchase Order (PO) feature
- > Track spending to stay within budget
- > Analyze and identify trends in menu cost
- > Benchmark your monthly per resident cost
- > Plan monthly reviews of your order guide to seize cost-saving opportunities

(3)

Minimize your food waste

- Plan a review of menu items and identify what needs to be adjusted
- > Utilize tools and reports for exact production counts
- Use the Meal Rating feature to gather insights on resident preferences
- Minimize food waste by adjusting menus based on real-time feedback and analytics

(4)

Enhance customer satisfaction and compliance

- Use detailed resident profiles and mobile capability to improve customer satisfaction scores
- > Leverage resident profiles to meet specific dietary needs and preferences and ensure compliance
- > Drive operational efficiency to avoid waste and unnecessary costs

Discover how MealTracker can help your organization plan an effective budget, while improving efficiency and resident satisfaction.