

Food service management software



- Possibility of cutting down by 10% in menu costs, 5% in administrative and financial processes and 10% in stock deviations.
- Enables the increase of monthly revenue with automated control over served food.
- Ensures the best operational results and an accurate insight on costs of the branches.
- **Integrated systems:** Food Planning, Commercial, Hospital, Inflight Catering, Cost Analysis, Purchasing, Supply Chain, Quality Control, Invoicing.

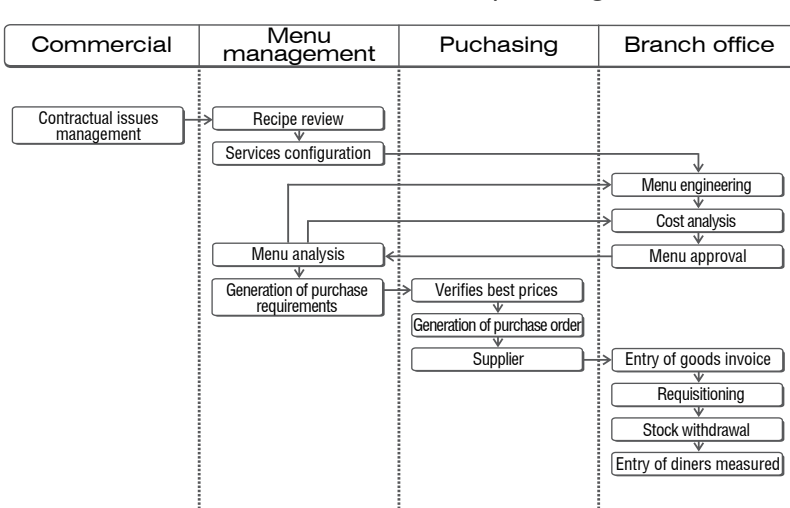
TecFood

This solution aims to leverage the management of foodservice companies. It is 100% web-based and allows for accurate control, extraction and spread of precise, up-to-date and real-time information across the entire company. TecFood is mission-critical tested and certified with nearly 1,500 simultaneous users via web. Flexibility is one of its outstanding advantages, since it is totally configurable and adaptable to the strategic processes of your company. TecFood system perfectly fits into companies that serve market segments such as education, hospitals, industry and business, remote sites, leisure, etc.

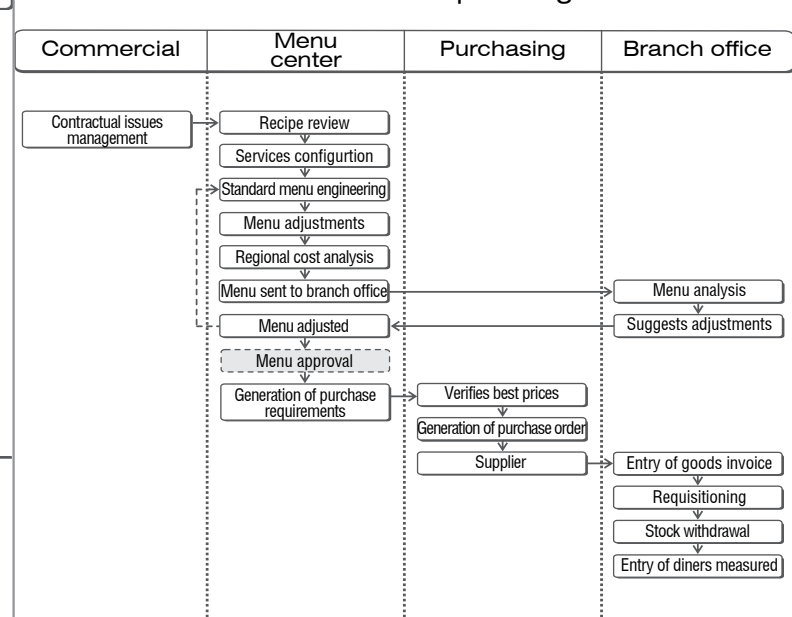
The starting points in **TEKNISA'S** commitment to clients are freedom and incentive for innovation of their company's management. Our software solutions can fit into each company profile, according to its management method, thereby ensuring higher control over its business.

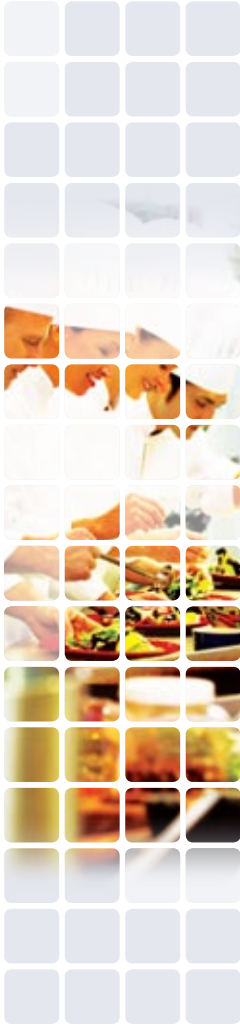
The technology in the food service industry

Decentralized menu planning



Standard menu planning





As **TEKNISA** understands the technological needs and nuances of every market, it develops specific solutions for each segment. For the foodservice industry, Teknisa developed **TecFood** system. In addition to cutting related costs, the system also delivers some other benefits of great importance in food management such as: easier tracking of operations; more tools for management of supplier quality, work-in-process and finished products; time optimization for managers, dietitians, purchasers and warehouse keepers, besides greater transparency for a company's board of directors. Further, in order to follow the growth of your business **TecFood** is web-based, which means that it allows for control over all your company's locations from a single place: your head-office.

TecFood is a fully-integrated modular solution covering management, support, technology, personnel, etc.

TecFood

A tailored food service management solution

Item	Unit Type	Group	Main Dish	Side Dish	Salad
01	01	01	01	01	01
02	02	02	02	02	02
03	03	03	03	03	03
04	04	04	04	04	04
05	05	05	05	05	05
06	06	06	06	06	06
07	07	07	07	07	07
08	08	08	08	08	08
09	09	09	09	09	09
10	10	10	10	10	10
11	11	11	11	11	11
12	12	12	12	12	12
13	13	13	13	13	13
14	14	14	14	14	14
15	15	15	15	15	15
16	16	16	16	16	16
17	17	17	17	17	17
18	18	18	18	18	18
19	19	19	19	19	19
20	20	20	20	20	20
21	21	21	21	21	21
22	22	22	22	22	22
23	23	23	23	23	23
24	24	24	24	24	24
25	25	25	25	25	25
26	26	26	26	26	26
27	27	27	27	27	27
28	28	28	28	28	28
29	29	29	29	29	29
30	30	30	30	30	30

Providing management support solutions with high compliance levels in all processes is what made **TEKNISA** a market leading provider of food service software.

Branch	Product	Location	Unit
00/17/2009 Mes Service	00067 LUNCH	Whitel. Requition	0000000076 Res possible: 0000000076 CONSIG.
	1.03.01.300.00	GARLIC - HG	0.2
	1.03.01.400.00	PARSLEY - HG	0.1
	1.03.03.700.00	ONION - HG	0.2
	1.05.01.610.00	SALT - HG	0.1
	1.11.01.080.00	SOY OIL - LT	0.4
	1.01.02.070.00	MEATBALLS - HG	0.0
	1.01.06.200.00	CHICKEN BREAST IN CUBES - HG	0.0
	1.01.11.300.00	PORK SAUSAGE - HG	0.0
	1.02.01.340.00	PIZZA SALAD Y COUNTRY WITH SLICES - LT	0.0
	1.03.01.300.00	GARLIC - HG	0.0
	1.03.01.200.00	GREEN ONION - HG	0.0
	1.03.01.400.00	PARSLEY - HG	0.0
	1.03.03.700.00	ONION - HG	0.0
	1.03.03.170.00	CARROT - HG	0.0
	1.04.01.080.00	NEEDLE POKE - HG	0.0
	1.04.01.400.00	CARDOA BEAN - HG	0.0
	1.04.02.160.00	CRABBS - HG	0.0
	1.05.01.610.00	SALT - HG	0.0
	1.11.01.080.00	SOY OIL - LT	0.0
	4.01.01.350.00	DETERPENT - LT	0.0
00/14/2009 Mes Service	00016 EXECUTIVE LUNCH	Whitel. Requition	0000000027 Res possible: 0000000076 CONSIG.

Purchasing and Supply Chain

- Calculate purchase requirements of each branch office based on their menus, estimated diners and current stock levels;
- Ensure total control over purchase orders processed with third-party logistics;
- Verify central stock levels and prompt suppliers through supply authorizations in the name of a third-party logistics;
- Allow determined products to be ordered and delivered directly by suppliers.

Costing

- Evaluate production costs through management reports and charts.
- Easy detection of deviations from a plan and their causes;
- Menu planning with simultaneous evaluation of direct costs such as cleaning products, raw and disposable materials;
- Analyse indirect expenditures such as salary, charges, taxes and fixed costs;
- Generate comparative reports between planned and actual menus, thus avoiding food waste and increase of costs.

Invoicing

- Customer invoicing upon established contract types;
- Automatic invoice serial number control;

- Handle several contract types and make calculations upon any contractual modality settings;
- Print invoices in pre-printed forms of any format.

Stock

- Manage product lot and expiration with complete inventory tracking.
- Use purchase orders to make the entry of invoices and match previously negotiated supplier prices against the invoice;
- On-line access the stock levels and inventory movement of your company's locations and quickly make informed decisions.

Food Planning

- Manage food production by means of technical information and services;
- Elaborate menus and simultaneously analyse their related production costs;
- Combine meals according to foodstuff seasonality and diners' recommended nutrients;
- Centralize the management of your branches in the head-office;
- Set standards for work processes through web access to your company's locations;
- View menus of the whole month during their elaboration.