

CBORD Food Service Management Systems



Foodservice Suite®

Foodservice Suite (FSS) from CBORD® provides the management tools needed to improve margins, re-energize service, and increase customer satisfaction. CBORD's comprehensive and easy-to-use FSS system for college campuses delivers robust functionality and supports restaurants, branded concepts, exhibition cooking stations, cafeterias, cafes, commissaries, and convenience stores—all in one integrated solution.

Modular design

All modules of FSS work together seamlessly to automate your operations. The system is scalable—choose just the features from CBORD's powerful family of applications that meet your needs, build from this core solution, and add additional capabilities later.

Menu Management System®: Provides menu planning and cost analysis, as well as recipe and food item management to allow pulse-point control of your operations.

Inventory Management System: Generates purchasing requirements and manages inventory to deliver greater operational control through improved accuracy and efficiency.

Handheld Inventory: Integrates handheld technology to facilitate stock-taking with real-time updates.

Nutritional Accounting System: Provides detailed nutritional analysis for recipes and menus using the most complete nutritional database in the industry.

EventMaster® PLUS!: Offers a complete catering management solution designed to improve service, increase profits, and simplify the details of catered events. Also supports room reservations and room layout diagrams.

Simplify

Operatio





Web-based systems

Create menus, scale recipes, access nutritional information, and schedule events, all using a standard web browser. Use web connectivity to minimize system maintenance and software, training, and deployment costs to meet each unit's individual needs.

NetCatering®: Allow customers to book catered events, rooms, and equipment.

NetRecipe®: Maintain centralized control while delivering unit access to institutional and unit-specific scaled recipes.

NetNutrition®: View nutritional information on convenience items such as scratch recipes. Meet students' requests for nutritional disclosure and prepare for future regulatory requirements.

NetMenu®: Meet the food service automation requirements of your units while administering institutional standards. Advanced food production controls reduce waste, enhance quality, and improve margins for every unit.

**Simplify your operations
and enhance service.**

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Solid foundation

CBORD's open architecture supports integration with other university systems. Our 30-year track record of successfully automating food service in the college and university market includes integration with a wide variety of third-party systems, as well as interfaces to point-of-sale (POS) devices, accounting/financial systems, and vendor EDI systems.

Seamlessly integrated food service management software

- Reduce food costs
- Improve customer satisfaction
- Minimize repetitive tasks
- Facilitate data-driven decision making
- Simplify access to unit-based applications

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