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IMPAC

net
Recipe

Net
IMPAC

Features and Benefits	IMPAC	netRecipe	NetIMPAC
Menu planning and reporting system	<ul style="list-style-type: none"> • Traditional paper-based menu • No hardware or software requirements 	<ul style="list-style-type: none"> • Web-based recipe database system 	<ul style="list-style-type: none"> • Web-based menu, recipe, and production system
Flexibility	<ul style="list-style-type: none"> • Seasonally-adjusted menu cycles • Holiday menus • Menus and reports can be provided in formattable files • Option to receive quantified, paper-based recipes, or quantify recipes online through NetRecipe 	<ul style="list-style-type: none"> • Auto-generate recipes from menu, based on resident census • Perform simple search and scale • Perform nutritional analysis for recipes, meals, and menus • Generate production worksheets 	<ul style="list-style-type: none"> • Edit menus <ul style="list-style-type: none"> ◦ Changes will flow through all reports • View cost variation and nutritional impact when editing menus • Generate recipes, order worksheets, and suggested orders, based on resident census
Database of over 16,000 HACCP-compliant, standardized recipes	<ul style="list-style-type: none"> • Recipes are provided with 5 quantifications 	<p>Web-based, interactive access allows you to:</p> <ul style="list-style-type: none"> • Copy and edit template Menus • Quantify and scale recipes to any yield • View and print recipes and nutrition 	<p>Full access allows you to:</p> <ul style="list-style-type: none"> • Copy and edit recipes • Create your own recipes • Quantify recipes based on census and menu
Reports	<p>Paper-based menu system delivered to facilities. Reports include:</p> <ul style="list-style-type: none"> • Week At a Glance • Diet Spreadsheet <ul style="list-style-type: none"> ◦ X format ◦ Short name • Quantified Recipes • Order Guide • Production Worksheet • House Diet Nutritional Analysis • Average Cycle Nutritional Analysis • Average Daily Cost 	<p>Web-based format allows for printing at facility level. Reports include:</p> <ul style="list-style-type: none"> • Recipes • Production Worksheet • Item Nutrition • Summary Nutrition 	<p>Web-based format allows for printing at facility level. Reports include:</p> <ul style="list-style-type: none"> • At a Glance Menus: daily, weekly, or monthly • Diet Spreadsheets • Production and purchasing reports based on census: <ul style="list-style-type: none"> ◦ Recipes ◦ Production Worksheet ◦ Order Guide • Nutrition and cost reports can be generated for all diet types: <ul style="list-style-type: none"> ◦ Average Cycle Nutrition ◦ Detailed Menu Cycle Nutrition ◦ Average Daily Cost ◦ Average Daily Cost Detail
Efficiency and Affordability	<ul style="list-style-type: none"> • More cost effective than contracting for menus on an individual basis 	<ul style="list-style-type: none"> • Minimize overproduction • Ensure budgetary compliance 	<ul style="list-style-type: none"> • Eliminate manual calculations for recipes and orders • Minimize overproduction
Resources	<ul style="list-style-type: none"> • Training inservice CD • Helpful Posters • Holiday menus • Sysco KEYS HACCP Program • Diabetic Exchange List • Menu Guide 	<ul style="list-style-type: none"> • eLearning sessions • How-to Guides • Helpful Posters • Holiday menus • Sysco KEYS HACCP program • Monthly live sessions 	<ul style="list-style-type: none"> • eLearning sessions • How-to Guides • Helpful posters • Holiday menus • Sysco KEYS HACCP Program • Monthly live sessions • Menu Guide
Add-On Features	<ul style="list-style-type: none"> • netRecipe can be ordered in place of hard-copy recipes 	<ul style="list-style-type: none"> • Used with traditional IMPAC or purchased a la carte 	<ul style="list-style-type: none"> • NetTraycard



Features and Benefits	<i>net</i> Traycard	<i>Menu Planning</i> Module
Optional Package	<ul style="list-style-type: none"> • Web-based resident management system 	<ul style="list-style-type: none"> • Web-based, corporate menu management system
Purpose	<ul style="list-style-type: none"> • Method for implementing resident foodservice preferences 	<ul style="list-style-type: none"> • Menu and recipe development • Nutritional planning • Production management
Tools	<ul style="list-style-type: none"> • Electronic resident card file • Weight tracking 	<ul style="list-style-type: none"> • Select national, regional, or customized* menus as a base • Hierarchy platform <ul style="list-style-type: none"> ○ Push menus out to facilities on subscription Level 2 ○ View operations for each facility • Create/edit menus with multiple diet types • Manipulate recipes and certain production information • Copy and edit recipes, or create your own • Menu/recipe additions and edits are only accessible by facilities within the hierarchy * Customization and timeline require additional fees
Reports	<ul style="list-style-type: none"> • Meal-specific traycards • Nourishment Labels • Resident Reports • Tally Reports 	<ul style="list-style-type: none"> • Week At a Glance • Average Cycle Nutritional Analysis • Detail Menu Cycle Nutritional Analysis • Average Daily Cost • Diet Spreadsheet • Menu management report <ul style="list-style-type: none"> ○ Item availability report ○ Item cross reference
Efficiency	<ul style="list-style-type: none"> • Organize and manage resident data and facility-specific information • Generate beneficial reports • Provide accurate tray service • Monitor resident needs, dietary restrictions, risks, and dining preferences 	<ul style="list-style-type: none"> • Develop and/or edit menus • Quickly view data at each facility • Production controls



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