



Complete Large Scale Catering Solution

With increasing pressure on budgets and the need to deliver ever higher levels of service, caterers need an integrated way of maximising income, controlling costs and reducing waste across their entire operation. Datasym's comprehensive and easy-to-use catering solution is built around our industry-leading Menumark software, which has been sold to more than 300 UK hospitals and incorporates over 30 years of innovative development.

Our proven solution provides caterers with everything they need to successfully plan, manage and report on their operations, including stock control, menu collation, point-of-sale, nutritional analysis, production planning (including extensive cook chill/freeze support) and electronic meal ordering. Crucially, our centralised reporting includes instant real-time snapshots of gross profit, patient / resident feeding costs, nutritional content, stock levels, eat in/take out, VAT and recipe costing.

Datasym's modular large scale catering solution seamlessly combines Menumark, Datasym.POS (POS software) and Datasym Menumate (mobile ordering) to provide a unique and powerful end-to-end solution. This consolidated real-time view of the entire catering operation enables managers to maximise income and gross profit as well as cut costs through increased purchasing power and reduced wastage.



Large Scale Catering Solution – Benefits

Maximise Income and Gross Profit

Track gross profit and sales in real-time across the entire operation using live cost prices, and increase purchasing power by combining ward/room and restaurant procurement across multiple sites within a group. Get full visibility into costs across all departments and wards/rooms by location, and accurate patient/resident feeding costs per day and per ward. The solution also supports cashless and customer loyalty functionality to increase onsite spending, hourly product sales reports to ensure bestselling menu items are available at key times, and simple proof of VAT reclaim values using eat in/take out VAT routines.

Provide Higher Levels of Service

Improve service and patient/resident choice by concurrently offering plate and bulk feeding services to different wards as well as a wider meal choice including nutritional alternatives that are not limited by the size of a printed menu (using Datasym Menumate). Ensure menus are based on well-balanced nutrition by linking to industry-standard dietary packages such as Dietplan, and provide full audit trails of patient/resident meals as well as individual patient diet analysis and tracking.

Cut Costs and Reduce Waste

Reduce daily stock holding by driving the stock order process and production planning using historical menu analysis. Use Datasym Menumate mobile ordering to reduce waste by taking patient/resident meal orders as close as possible to meal service and monitoring plate waste. Reduce over-ordering at ward level by monitoring the number of meals supplied, and retain full flexibility on menu dishes by offering substitute dishes that accommodate opportunities provided by your food suppliers.

Increase Operational Efficiency and Productivity

The easy-to-use, intuitive interface helps streamline operations by auto-generating recipe information, store pick lists and requisitions, and automatically converting individual meals into best-fit containers for cook chill/freeze production. Accurately monitor and redeploy restaurant staffing against value of transactions at hourly or even half-hourly intervals, and eliminate the menu processing task altogether using Datasym Menumate mobile ordering.

