

Datasym

MenuMark – the complete Hospital Catering Management Solution



Datasym MenuMark

MenuMark provides hospital catering managers with a comprehensive and proven solution for menu collation, production planning, cook chill/freeze, nutritional analysis, stock control, bedside ordering and reporting.

Built around robust and flexible SQL Server technology, MenuMark can be seamlessly linked to EPOS systems via Datasym POS to provide two-way sharing of restaurant, coffee POD and retail shop data in real-time.

MenuMark also supports handheld bedside ordering via Datasym Menumate which reduces order lead times, cuts waste and provides individual patient meal histories.

MenuMark can link directly to procurement systems and supplier EDI systems, as well as provide all the information required for successful ERIC returns.

MenuMark Major Functions, Benefits & Features

Menu Collation and Analysis	<ul style="list-style-type: none"> • Fast menu processing for increased staff productivity and shorter patient meal ordering lead times • Menu analysis using menu card scanners and/or handheld devices or manual entry for smaller sites • Support for specific diet menus to run alongside standard menus; optional link to full dietary analysis package 	<ul style="list-style-type: none"> • Support for multiple portion sizing • Accurate take-up reports to tailor patient menus • Menu planning in advance • Chefs diet breakdown reports • Full recipe reporting including recipe methods
Production Planning	<ul style="list-style-type: none"> • Full ingredient control • Full costing of planned production for meal, day or set period • Meal take-up history and planning • Auto-generation of recipe ingredients • Auto-generation of store pick lists and requisitions 	<ul style="list-style-type: none"> • HACCP documentation support • Catering for functions • Import daily menu analysis for entire production figures • Staff and patient production planning including different portion sizing
Cook Chill/Freeze Production	<ul style="list-style-type: none"> • Full production planning routines • Complete batch traceability • Menu analysis support for TVF/Apetito/Anglia Crown etc. meal types, and service via best fit containers 	<ul style="list-style-type: none"> • Support for multiple container sizes • Detailed container labelling • Individual pricing/invoicing per cook chill/freeze customer • Full recipe reporting
Stock Control	<ul style="list-style-type: none"> • Stock ordering with minimum and maximum stock levels • Link to EPOS equipment for stock control of count lines • Value of stock at any time, including analysis by item and group • Order templates allowing standing order lists to be maintained • Transaction history for any product 	<ul style="list-style-type: none"> • Create orders based on take-up over a specified date range • Receipting, stocktaking and stock transfers • Traceability of price increases • Flexibility to order from multiple suppliers per product • Support for handheld stock terminals for rapid stock take
Bedside Meal Ordering with Menumate	<ul style="list-style-type: none"> • Support for a wide variety of handheld devices • Wireless or desktop PC interface for upload of orders • Bedside terminal support allowing patients to browse the menu and make their own selections - including nutritional details and images of the dishes • Bedside receipt printing • Complies with Audit Commission recommendations 	<ul style="list-style-type: none"> • Provides individual patient diet analysis and meal history - for improved patient experience and choice • Eliminates re-keying and/or need to scan and print menus, reducing order lead times and cost • Timely and accurate information about plate/service waste • Handheld devices can also be used for quality monitoring and satisfaction surveys using 3rd party applications
Management Reporting	<ul style="list-style-type: none"> • Comprehensive standard parameter-driven reports plus custom report-building service available • Ability to export to 3rd party reporting tools • Real-time gross profit analysis via link to EPOS • Patient feeding costs per day, per ward • Full location and department costs including ward issues 	<ul style="list-style-type: none"> • Recipe costing • Service wastage costs • Portion control monitoring • Order status: placed, outstanding • Stock take analysis, stock on hand by location • All the information required for successful ERIC returns
Integration	<ul style="list-style-type: none"> • Integration with back-end and procurement systems including PAS, NHS Supply Chain, PECOS, Financial Systems and EDI 	<ul style="list-style-type: none"> • Integrated with leading Nutritional Analysis packages including Diet Plan