

MenuManage[®] provides complete seasonal menus designed to meet your client food preferences, while providing a quality, cost effective foodservice management tool.

MenuManage[®] Customers are

- ▶ Long Term Care
- ▶ Assisted Living
- ▶ Retirement Communities
- ▶ Community Hospitals
- ▶ Senior Meal Programs
- ▶ Correctional & Juvenile Facilities
- ▶ Day Care
- ▶ Private Schools

Feature Selections

Cycle Menus - Up to 6 weeks
10 Diet Types
Quantified Recipes - Up to 3 Options
HACCP Based Recipes
Diet Modifications
Texture Modifications
Nutritional Analysis
Production Guides
Order Guides
Holiday or Special Events Menus

A la carte

Daily Production Menu
Additional Diet Modifications
Snack Specific Menu
Alternates on Menu & Diet Modifications
Additional Holiday or Special Event Menus
Data Loading Services



MenuManage[®]

Options

Feature

Our Feature menu service provides a planned 4-week cycle menu, 6 special event menus, quantified recipes, diet modifications, nutritional analysis and an order guide.

Choice

The Choice is yours - complete with the basic components from our Feature menu service, Choice provides the extra value of adding client preferences to menu item selections and the inclusion of customer specific recipes.

Select

Preplanned menu with 2 entrees and additional food items with the ability to add customer preferences to meet client favorites.

Exclusive

Stand out with a menu designed as an Exclusive offering for your clients. Allow Ben E. Keith Foods *MenuManage*[®] team to take your exclusive menu and create custom solution components to meet your establishments' requirements.



Special Editions Software Options

MenuManage[®] MenuCare

The MenuCare software is complete with all the ingredients to manage foodservice operations within the dietary department. The package comes pre-loaded with menus, recipes, nutritional analysis and production information. In addition, the system supports the creation of custom menus and recipes.

MenuManage[®] MenuTrac

MenuTrac resident specific tray card software allows the user to input specifics regarding individual resident preferences, allergies and other clinical data to optimize client operations in foodservice management.



For more information
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