



PRODUCTION PLANNING
PRODUCTION
food requirements
ANALYSIS



kitchen management and
supply of the wards



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PRODUCTION PLANNING

- recipe management with elements and ingredients in different diets
- derivation of the whole production planning of the generated requirements independent if it is personal or for „scoop-system“
- preliminary planning for the purchase of the required materials due to the menu
- production preview based on the current menus including calculation of the needed ingredients

FOOD REQUIREMENTS

- demand via wireless-lifebook directly at the patient's bed or via ward PC's or rather via barcode (code pen)
- direct access to patient's data (via interfaces)
- display of the current menu and the possibility for patients to choose ingredients by themself
- automatic check of the permitted diet form in consideration of individual diet courses
- food requirements for employees including automatic debiting of the chip-card or later settlement



ADVANTAGES

- the handling of all functions is user friendly and related to practice
- acquisition and execution of the food requirements is being sped up in the wards
- with the automated production planning there are substantial economies of time (counting of requirements is not necessary any more)
- reduction of misproduction or rather overproduction and therefore reduction of costs of groceries and resources

from

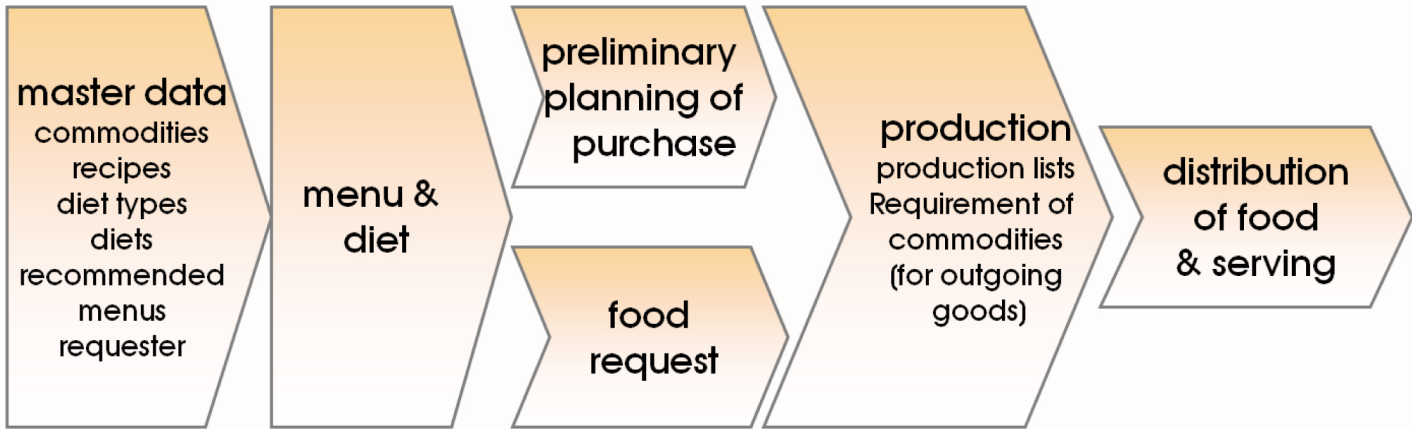
REQUIREMENT



up to
serving



SUPPORT OF THE WHOLE PROCESS



FROM **production planning** to

FOOD PRODUCTION

PRODUCTION

- creation of required production-, distribution- and conspectus lists in varying depths
- daily as well as production closing with fully automatic transfer of articles and quantities needed for the production date to book the consumption in the material goods disposition programme
- latest warehousing due to automatical booking of consumption
- hard copy of tray cards

ANALYSIS

- analysis of the manufactured menus per ward or other departments in varying depths or per diet form
- free choice of the analysis- and reference period
- possibility to prioritize particular meals
- analysis of produced recipes
- output of the data for performance statistics or cost accounting





INFORMATION AND CONTACT

KCC - Krammer Clinic Consulting GmbH
Saffen 63
3270 Scheibbs, Austria

Tel: +43 (0)7482/459 00-0

Fax: +43 (0)7482/459 00-4

office@kcc.at

<http://www.kcc.at>