BirchStreet Recipe Management System®

BirchStreet's Recipe Management System helps food operations control margins, real-time food costs and consistency across multiple locations while easily connecting and managing suppliers.

Overview:

To serve great food, you must first have great recipes and people that know how to follow them. With the growing multiple location concept, food operators often struggle to manage cost and keeping a high level of brand consistency in their recipe with manually-intensive and inefficient process. Over the years, The Recipe Management has become the cornerstone of every restaurant/Hotels kitchen as it reduce errors associated with manual recipe formulation and also provides a method for achieving consistency in every meal served.

BirchStreet's Recipe Management System:

BirchStreet's Recipe Management System (RMS) is a cloud based platform which empowers enterprise hotels, restaurants and other food service operators to see and track their food cost/profitability on a continuous basis allowing organizations to react in real time to changing market conditions.

The Recipe Management System by BirchStreet can automate the food cost at single location level or across a large portfolio of properties by leveraging its online ingredient library with a functionality to keep the menu items and yields consistent across a global chain of properties. It comes with a comprehensive nutritive data linked to ingredients which automatically calculates the nutrition values for your recipe along with detailed Information on food allergens and Intolerance reporting.

Recipe scaling is a great feature to provide accurate numbers for larger or smaller groups with dish and menu set up. Once a recipe is built, it can connect directly to requisition and inventory.

Recipe pads using tablets or PCs further enhance efficiency, ease of use and space. Controlling costs with POS integration and production reporting can increase profitability.

You can maintain a centralized library of your recipes and publish them to your properties with a mouse click. Your Chefs can view your recipes including nutritional facts, allergens, plating instruction and more, complete with pictures, video and cost data specific to their region.

With an addition of Planned Production Module in RMS, BirchStreet has introduced the concept of a Finished Good which allows you to link a recipe to an Inventory Item (Specifying the yield quantity).It allows for forecasting both materials and labor requirements, and accurately allocates costs to events and outlets.

BirchStreet's Recipe Management System (RMS) built to make Kitchen Operation efficient by providing more visibility into real time food cost and drastically shrink the time spent on designing and updating menus. Experience automated Recipe management with the following highlighted functionality:

Key Features:

- Recipe Creation
- Nutrition Calculation
- Dish and Menu Setup
- What If Analysis
- Recipe Scaling
- Publish & Share Recipes
- Recipe Pad
- Recipe Costing
- Recipe to Requisition to Inventory
- Production Reporting
- POS integration for menu engineering and cost control
- Integration with suppliers
- Online Ingredient Library with built-in nutritional, allergen and yield data
- Supports adding your own ingredients at the corporate or property level
- Planned Production
- Automated Par Management
- Production Dashboard
- Back Flush

Expertise and Services

1. Data Management Services
2. Gold Standard Implementation Services
3. Change Management and Training Services
4. Integration Services
5. Customer Success Management
6. L1 & L2 Product Support Services
7. Hosting Services with multi-layered security

Key Benefits & ROI

- ✓ Typical food cost savings of 2% to 5% per year.
- ✓ Provides accurate food cost visibility to determine the best menu offering and pricing.
- ✓ Pricing from updated supplier maintained catalogs is leveraged to compute food costs.
- ✓ System can notify you when a menu item's cost exceeds a predetermined threshold.
- ✓ POS integration provides accurate theoretical food cost.
- ✓ Know where "shrinkage" is occurring.
- ✓ Images and videos can be loaded for consistency and training.
- ✓ Comply with FDA nutrition requirements.
- ✓ Decreases the time it takes to manage, update and report against existing recipes
- ✓ View recipes across properties
- ✓ Easy access to Recipe Pad application

> " We have more visibility and accountability with increased financial progress by using BirchStreet. BirchStreet Recipe Management System has automated the way we do business, saving us time, reducing expenses and enhancing the quality and consistency of our culinary program. "

Jeff Zimmerman,
Director of Culinary Development, ClubCorp Holdings, Inc.

Why BirchStreet

BirchStreet's procure-to-pay system is uniquely designed to help hospitality Industry to maximize spend coverage. The platform and technology connect customers with their suppliers to improve efficiency, increase transparency, provide accountability, strengthen financial controls, and reduce compliance gaps, resulting in significant business process improvements and cost savings.

For more information about BirchStreet's Recipe Management System®,
visit www.birchstreetsystems.com or request a personal demo today, email sales@birchstreet.net
or call us at 949-567-7000 with any questions.