



Francis Tuttle Technology Center Selects Procure-to-Pay

Francis Tuttle Technology Center in Oklahoma City, OK serves over 39,000 adults and high school juniors and seniors who reside in their partner school districts, with career-specific training to maintain a quality workforce, including a culinary program. Francis Tuttle also offers complete business and industry training and consulting services, short-term training for career enhancement or leisure activities, and a variety of offerings via the online campus. All programs and services maintain high standards for the benefit of the individuals served, and for those businesses who employ them. Francis Tuttle consists of three campuses and one business innovation center, along with three restaurants and two retail outlets.

After thorough research, Francis Tuttle Technology Center selected BirchStreet's full procure-to-pay (P2P) platform. Included in the system are the eProcurement, AP Automation, Inventory Control and Recipe Management System modules.

The decision to select Birch Street was based on an initial recommendation from another Birch Street customer, Le Cordon Bleu Lead Instructor, Kevin Quinn to Francis Tuttle's Director of Culinary Arts, Marc Dunham. Culinary Procurement Specialist, Raymond G. Esquibel, Sr. The school had implemented a competing purchasing F&B system, but was not using the product as it didn't fit their actual needs and was not able to track their inventory.

The Requirements

In their quest for finding the right solution, they wanted a comprehensive and customized process which was cloud-based so the system could be accessed by any of its campuses, restaurants and retail outlets. In the culinary program, instructors, chefs and sous chefs were using iPads in the classrooms, then preparing and

fabricating food, and moving the food to the retail outlets. This created a complicated process with ordering, tracking and moving inventory locations.

They also needed a system where they could load a basic recipe into the system and view a list of all the ingredients and be able to order and scale all of the items. Most importantly, they needed a system that could track spending per classroom, track budgets, provide multiple inventory locations, was compatible with macros and provided accountability and knowledge of moving products.



Reasoning

"One of the biggest benefits was that BirchStreet was a cloud-based system, customizable and made our operation process easy. No licenses were needed. In addition, we wanted the students to use the system as an educational tool," explained Culinary Procurement Specialist, Raymond G. Esquibel, Sr. "There is no more guesswork. We can become more accurate and know where the money is in real-time." BirchStreet welcomes Francis Tuttle to its extensive portfolio and looks forward to helping higher education continue to grow even higher.