

SIMPLIFY YOUR CYCLE MENU

Menu and resident solutions to improve your food service operation.



Gordon CYCLE MENU MANAGEMENT™

Gordon Cycle Menu Management™ (Gordon CMM) is a menu planning tool used to control food and labor costs. This innovative solution provides access to thousands of recipes and menu templates for easier production. Gordon CMM also offers Tray Cards and Tray Tickets that keep resident information organized, as well as a digital solution that revolutionizes the customer experience.

BENEFITS

- Control food and labor costs
- Organize residents' dietary needs
- Get real-time pricing and nutrition info
- Use existing Gordon Food Service® menu templates or create your own

FEATURES

Menu Planning

Create cycle menus, edit menu templates, run nutrition and cost reports, generate shopping lists and transfer items to Gordon Ordering™.

Production

Scale recipes, generate suggested orders based on census and run production worksheets.

Reporting

Communities can log in and print the necessary reports for their menu including nutrition and costing reports.

Resident Management Solutions

Manage resident dining with Tray Cards and Tray Tickets that generate menus catered to an individual's needs. Or use Digital Choice Dining to transform printed tickets into digital forms.

PointClickCare®

PCC integration for added resident safety and satisfaction.

REPORTING ONLY

Reporting Only provides a print-and-go solution that is great for improving menu consistency in your community.

- View-only capability of menus and recipes.
- Ability to generate and print nutrition and cost reports for items, recipes and menus.
- Generate a shopping list for your menu and transfer items to your Gordon Ordering shopping cart.

PRODUCTION (works in combination with Menu Planning)

- Scale recipes based on diet census.
- Run production worksheets to indicate advanced prep and production needs.
- Generate a suggested order for your menu based on your census.

Gordon CYCLE MENU MANAGEMENT™

MENU PLANNING

Access a full database of HACCP-Compliant standardized recipes and several menu templates based on regional cuisine. Menu Planning also gives the **flexibility** to make any changes to the existing menu templates or create your own menu. Stay focused on **food cost** by generating costing reports for items, recipes and menus. Improve **efficiency** by generating a shopping list and transfer items to your Gordon Ordering shopping cart.

RESIDENT MANAGEMENT SOLUTIONS:

TRAY CARD

A simple way to manage resident dining with printed cards that include diet order, preferences, allergies, dislikes, dining location, supplements and adaptive equipment. Generate reports including:

- Weight tracking
- Snack labels
- Care levels
- Supplements
- Tray Card reports (3/page or 2/page, for printing in stackable order)

TRAY TICKET

A more comprehensive solution that provides all that the Tray Card module has to offer but also gives you the ability to generate menus that are corrected for resident-specific information such as:

- Diet
- Allergies
- Dislikes
- Dining location
- Generate resident selection sheets with breakfast, lunch and dinner on one page.

DIGITAL CHOICE DINING

Digital Choice Dining is an add-on module to the tray ticket module and presents a unique way to revolutionize the dining experience in your community. The module works with a tablet to transform your traditional paper tray ticket into a digital form to capture resident meal choices at tableside.