



SERVING SOFTWARE SOLUTIONS TO FOODSERVICE PROFESSIONALS



Restaurants



Hotels



Country Clubs



Educational Institutions



Supermarkets



Casinos



Caterers



“The training and implementation services were outstanding – immediately understanding our needs & answering all our questions. I found *ChefTec* to be a great tool & quickly realized that we are barely scratching the surface on exploiting it to its full potential to manage our business! This kind of hands on and next level training was exactly what we needed!” *Great Wolf Lodge*

Culinary Software Services, Inc.

## **Serving Software Solutions to Foodservice Professionals**

Since 1990, Culinary Software Services has been creating software systems to meet the unique challenges of the foodservice and hospitality marketplace. *CorTec* and *ChefTec* Software are the result of years of experience partnering with operations of every size, as they implement systems for accountability, communication and control.

Based in beautiful Boulder, Colorado, and founded by a chef and a computer programmer, Culinary Software Services has grown to be the leader in the industry, servicing tens of thousands of installations around the world. Culinary Software Services provides software solutions designed to meet the needs of diverse foodservice operations, from the largest venture with units around the world, to single-site operations. The company has excelled by focusing on creating powerful, flexible, easy-to-use solutions that address the industry's most complex, mission-critical issues.

Lower  
Food Costs  
3% to 8%.

Reduce labor  
for physical  
inventory by  
up to 50%.

For every \$1  
your operation  
brings in, your  
profit on average  
is only 4¢.



# CorTec and ChefTec the Ultimate Management Tools

Whether you are a complex single-site operation or a multi-unit chain, there are key management components that are essential to the success of your business.

Communication across the enterprise is vital.

**You need real time information to make good decisions, to keep margins tight and costs under control.**

**You need a secure, flexible data source, either centralized or distributed, that empowers you to respond rapidly to changing conditions.**

**You need cost effective, scalable and customizable technology that will grow as your business grows, without needing additional investments in hardware and personnel.**

CorTec functionality includes:

- Inventory Control
- Purchasing & Ordering
- Production Management
- Requisitions & Transfers
- Recipe & Menu Costing
- Sales Analysis and Menu Engineering
- Nutritional Analysis

The Bottom Line:

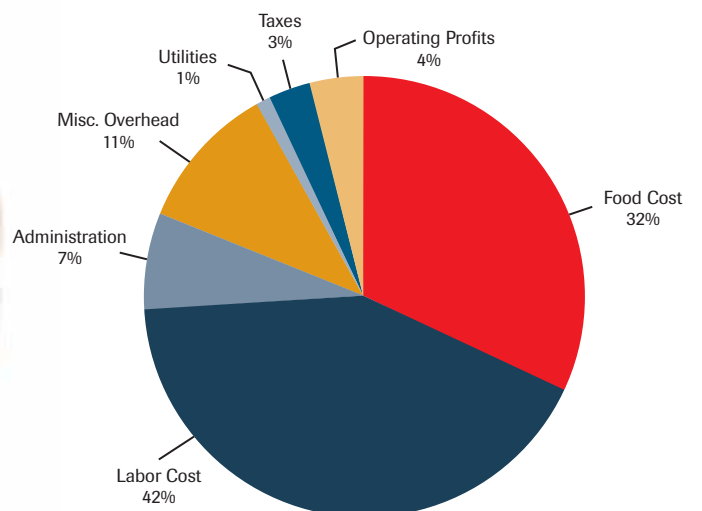
With *CorTec* you will save money, cut waste and improve operational efficiencies immediately.

## CorTec is the answer.

Using the powerful functionality of *ChefTec* Software, *CorTec* gives you a seamlessly integrated system of back office management tools that will improve profitability and enhance your potential for growth.

*CorTec* is designed to meet the needs of complex operations and multi-unit enterprises including quick service restaurants, full service restaurants, supermarkets, country clubs & resorts, casinos, caterers, educational and institutional campuses, food purveyors and manufacturers.

Your Operating Profits




A man in a blue shirt and tie is sitting at a desk with a laptop, smiling. He is in a kitchen setting, with a counter and various items visible in the background. The image is framed by a white, curved shape on the right side.

Control your inventory  
and **SEE** some  
real-time  
results.

“*ChefTec* has had an amazing impact on our operation. It helped us look at every aspect of our menu. I costed out every item and was able to see problems with portion control. For instance, we were using a handful of blue cheese crumbles on our Cobb Salad and it was costing me \$2.00 per serving. Now we use a four ounce ramekin of blue cheese crumbles, and it is costing us 73¢ per serving.” *Faldoni's Delicatessen & Catering*

## How *CorTec* Works



Generalized configuration  
that works **best**  
for your operation's  
**LAN/WAN/Internet**  
infrastructure.

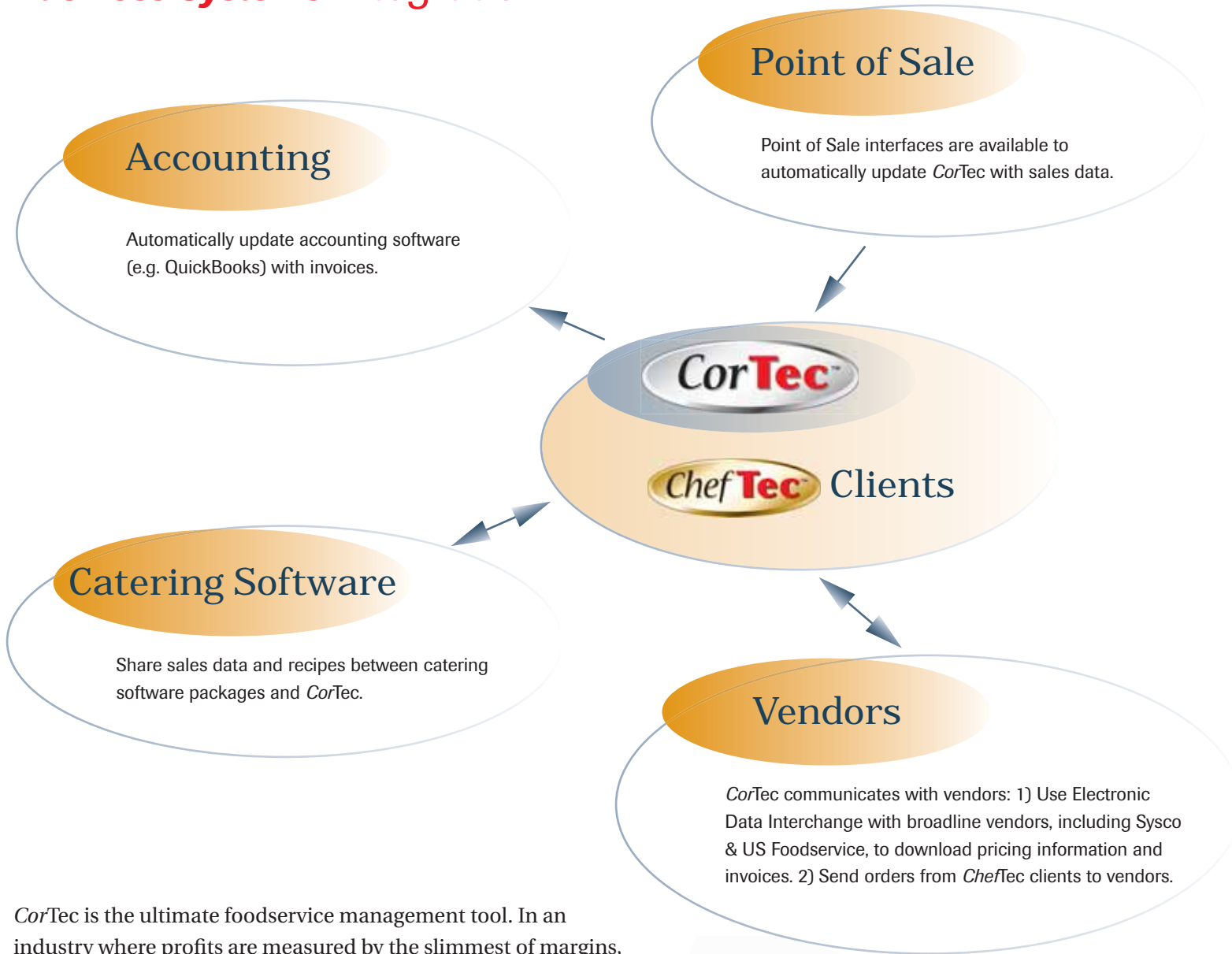
The *CorTec* enterprise software system is comprised of the *CorTec* Administrator and one or more *ChefTec* Clients in individual profit centers/revenue centers.

*CorTec* is customizable, allowing you to integrate *CorTec* and third party software packages across the enterprise.

- Keep data centralized or distributed among multiple locations.
- Create a secure data set with user rights and permissions you define and control.
- Use the configuration that is right for your operation, communicating between units via the Internet or using a traditional LAN/WAN network connection.
- Use our hosting service to avoid hardware and maintenance costs.

The *CorTec* Administrator allows for centralized control for different levels of flexibility, rights and accountability within different departments and user groups. It also determines and enables the communication channels between various parts of a business.

# Business Systems Integration



CorTec is the ultimate foodservice management tool. In an industry where profits are measured by the slimmest of margins, CorTec helps management create, implement and maintain systems to control, monitor and enforce essential business processes that can make all the difference between success and failure.

When you bring CorTec into your organization, you get more than just a software package. Through the deployment process and with ongoing training and support, our CorTec Implementation Specialists will help you analyze every aspect of your foodservice operation, creating transparent processes that will lead to true accountability.

Portion control, menu consistency, production efficiency — these are fundamentals in the foodservice industry that must be applied to achieve your operational goals.

CorTec will get you there.



# CorTec Communicates

CorTec takes foodservice technology to the next level, providing a total communications and data management solution. With CorTec, corporations can now administer critical controls between a corporate office and widely dispersed multi-unit locations.

CorTec can provide a framework to have data distributed among ChefTec Clients, allowing the Clients to operate independently while maintaining superior communication between units and management.

- CorTec is able to send specific information to an individual profit center, as well as simultaneously push the same information to multiple profit centers.
- CorTec can be configured to replace data on a ChefTec Client.
- Using the Internet or a traditional LAN/WAN connection, CorTec manages business processes, facilitating the communication of inventory, invoices, requisitions and transfers, orders and production information.



Hotels

## CorTec Customer: Large Hotels and/or Resort Chains

### GOALS:

- o Central recipe writing with individual hotels ordering and updating prices.
- o Consistent corporate oversight of individual locations.

Using CorTec, the corporate office develops recipes with attached photos and diagrams included for consistency. The corporate recipes cannot be modified by individual hotels, but can be rescaled for specific functions. The corporate office uses CorTec to develop, distribute and update recipes on a periodic basis. The individual hotels can add recipes in their ChefTec Clients. The individual hotels can also use separate profit centers in the ChefTec Clients to track costs and inventory in the units' various food and beverage outlets, including bars and a catering operation. They use recipe and menu costing features to bid on and organize catering functions. The individual hotels are also responsible for ordering and updating inventory prices.

Be more efficient  
with purchasing.  
No more over  
ordering.





# CorTec Controls Costs

CorTec supplies the solution for food cost controls across your enterprise. CorTec provides –

**Powerful reporting that creates an audit trail detailing sales, purchases, profit and loss in real time.**

**Centralized purchasing capabilities and production controls to maximize efficiencies and profitability.**

CorTec provides you with accurate real time purchasing reports that will give you the information you need to make critical decisions on inventory management and purchasing.

- Track purchases in detail and in summary.
- Analyze purchases by inventory category, account category, profit center, specific location and more.
- Compare vendor pricing, track bid accuracy.
- Identify waste and theft.

Look at your annual sales figures. If you implement CorTec and ChefTec to control costs, your operation will save an average of 3 to 8% on food costs.

## Annual Dollar Savings (assuming a current 33% food cost)

PERCENT SAVINGS ANNUAL SALES VOLUME	3%	5%	8%
\$1,000,000	\$9,900	\$16,500	\$26,400
\$1,250,000	\$12,375	\$20,625	\$33,000
\$1,500,000	\$14,850	\$24,750	\$39,600
\$1,750,000	\$17,325	\$28,875	\$46,200
\$2,000,000	\$19,800	\$33,000	\$52,800
\$2,500,000	\$24,750	\$41,250	\$66,000
\$3,000,000	\$29,700	\$49,500	\$79,200
\$4,000,000	\$39,600	\$66,000	\$105,600
\$5,000,000	\$49,500	\$82,500	\$132,000



Hotels

## CorTec Customer: Resorts, Country Clubs, Casinos

### GOALS:

- o Flexible system to manage diverse recipe and menu costing capabilities for various profit centers.
- o Create centralized purchasing processes.
- o Deploy system of requisitions and transfers for distribution of inventory throughout concept.



Country Clubs



Casinos

Today's vibrant recreational market requires flexibility in menu management, inventory control and production management. A single food and beverage department might manage several dining and entertainment venues, as well as providing their clientele with numerous food-service and banquet offerings. In this scenario CorTec is used to create, distribute and manage diverse recipes for various on-site concepts. Purchasing is centralized but each venue is responsible for doing their physical inventory. The operation uses ChefTec Mobile Solutions, with a PDA and barcode scanning technology to streamline the physical inventory process. Using CorTec's production management features, product is moved from a centralized kitchen to snack bars and kiosks and production levels are kept tight to avoid waste. Requisitions can be triggered by par levels and inventory levels are automatically updated as transfers occur. They also use recipe and menu costing features to bid on and organize catering functions.

## CorTec Secure & Stable

CorTec provides you with a secure data source that will manage multiple outlets, eliminating the need for additional back office software such as spreadsheets at each unit.

CorTec is:

- Software that is powerful and easy to use.
- Driven by Microsoft SQL Server.
- Fast and flexible, harnessing the power of Internet technology or standard networking to facilitate communication and controls.
- Scalable and can be configured in a variety of ways to work with your operation's existing IT framework.

With CorTec's powerful System Administrator you can create a data environment that is secure, robust and stable.

- Create user-defined rights and privileges for specific groups and individual users throughout the system.
- The system is flexible and highly customizable, letting you decide what functions and features users can access or edit. For instance, let users write recipes but limit the ingredients they can use to items that are approved and in stock.
- Track who logged in to the system, when they accessed data and how long they worked with the program.



Restaurants

### CorTec Customer: Quick Service Restaurant Chains

#### GOALS:

- o Implement a centralized food and beverage management system that will be affordable and easy to scale as the concept grows.
- o Develop recipes for chain-wide rollout.
- o Create and implement coherent processes for consistency across the enterprise.
- o Manage inventory control at individual units.

One of the critical components to developing a successful chain of quick service restaurants is creating a clearly defined brand and achieving consistency across the enterprise. In this scenario, the corporate office writes the recipes to be used by all locations and uses CorTec to distribute them to the individual locations. Recipes cannot be changed by individual locations. The individual locations are responsible for ordering and updating inventory prices. These units use electronic data interfaces to automatically integrate vendors' invoices and bids into ChefTec Clients. As new units come online, additional ChefTec Clients are added to the company's system.



## CorTec Flexible & Efficient



CorTec is flexible, easy to use and highly customizable. With our comprehensive onsite consulting, implementation and training services, your organization will be up and running with CorTec quickly and efficiently. Once your system is deployed, CorTec will save significant labor dollars by improving and streamlining business processes.

CorTec can be implemented and maintained without additional staff and hardware costs. With dozens of reports in CorTec pre-configured, the business intelligence you need is instantly accessible upon implementation. As your business expands, CorTec grows with you, making it easy and affordable to continue your success and growth.



Supermarkets

### CorTec Customer: **Chain of Grocery Stores, Delis & Bakeries**

#### GOALS:

- o Central recipe writing and nutritional analysis for packaged foods.
- o Create system of production, requisitions and transfers for distribution of product between individual units.
- o Make production management more efficient and cost effective.

Today's grocery store consumers are looking for high-quality prepared foods to go, creating a whole new revenue stream for savvy operations. Using CorTec, the corporate office creates and then deploys recipes across the enterprise. Individual units can update and rescale recipes to meet the needs of their specific target audience. Using CorTec's production management features, production sheets are generated based on sales or user-defined par levels. Product is moved from a centralized kitchen, bakery or warehouse to individual units. Master Production Sheets are automatically broken down into Location Production Sheets. Using CorTec's nutritional analysis features, individual units create Nutrition Facts labels for packaging. Serving sizes can be edited to reflect servings per container to give customers the information they need and want.

# CorTec

## Core Functionality

### INVENTORY CONTROL

Your inventory represents a major financial investment — protect your assets! Improve business processes across the enterprise and find relief from rising food costs.

- Automatically see price increases, inventory activity and inventory on hand.
- CorTec keeps you in control by highlighting inventory usage, waste and shrinkage.
- Create an audit trail that keeps staff accountable for portion control, actual versus theoretical inventory and safe food handling.
- Save time and labor dollars with *ChefTec* Mobile Solutions for fast and efficient physical inventory taking on a handheld device.

### PURCHASING & ORDERING

CorTec is flexible and customizable, allowing organizations to use a variety of ordering methods.

- Generate orders using diverse criteria including user-defined par levels, shopping lists, menus, templates, lowest price, lowest bid.
- Make informed management decisions with the ability to compare multiple bids and accurate, real-time pricing data.
- Improve operational efficiencies by instantly converting orders into invoices and using a seamless interface with your purveyors' online ordering systems.

- Stay in control of the bottom line: verify orders, approve invoices and instantly send them to your corporate accounting office.

### PRODUCTION MANAGEMENT

Now more than ever you cannot afford waste. CorTec's Production Management features keep production schedules tight and precise.

- Streamline processes, increase efficiency and save labor dollars with production management systems that automatically split Master Production Sheets into individual prep and production sheets.
- Inventory is seamlessly updated with raw ingredients for prep items deducted from inventory and finished product added.
- No more wasted product! Print color-coded labels to keep items freshly stocked and properly rotated.

### REQUISITIONS & TRANSFERS

Efficiently manage the movement of inventory and finished product between locations such as a commissary and individual stores.

- Automate your processes! Generate requisitions based on user-defined par levels, menus, templates. Instantly generate pick lists to pull product for a transfer and then convert the completed requisition to a transfer.
- Use Remote Notifications to automatically receive information via text message or email when a requisition is received and/or completed.



## RECIPE & MENU COSTING

CorTec provides the solution for recipe development and deployment across the enterprise. Keep menu concepts and pricing consistent with centralized recipe management controls.

- Creating recipes in CorTec is fast, flexible and efficient, keeping your menu profitable and dynamic. Make your corporate recipes “read only” to achieve menu consistency across the enterprise.
- Cost out plates, menus and events using current, highest, lowest or average ingredient prices.

## SALES ANALYSIS AND MENU ENGINEERING

CorTec puts you in control with detailed, comprehensive sales analysis and pre-configured reports demonstrating menu performance and contribution to the bottom line.

- Make informed business decisions with precise sales data showing menu winners and losers.
- Use a “What If” Food Cost Calculator to determine ideal price points and potential profitability for menu items.
- Save time with a seamless POS system interface that automatically integrates sales data into CorTec.

## NUTRITIONAL ANALYSIS

CorTec simplifies the process of calculating the nutritional information today’s savvy customers require.

- Keep customers safe and satisfied with automatically generated nutrition descriptors and Allergen Alerts.
- Enhance your product packaging information and save time with preloaded nutritional information for all commonly used ingredients and pre-formatted Nutrition Facts labels based on USDA nutritional information.



“ ChefTec is the one system that over the last 16 years has led to my long term solvency and has helped me keep the doors open, even during the roughest economic times.” *O’Brien’s Crabhouse*

# Integrated System Components for *CorTec*

## ADDITIONAL PRODUCTS & SERVICES



**REMOTE NOTIFICATIONS** Provides the ability to trigger multiple notifications via printer, text message or email when specific events occur in *CorTec*. Remote Notifications gives you the critical business information you need, when and where you need it.



**REPORTER** Provides consolidated reporting across different business profit centers. Reporter includes the flexibility to group together profit centers into any number of user-defined reporting units in order to run meaningful reports for your company.



**ChefTec MOBILE SOLUTIONS** Use a hand-held PDA for Physical Inventory Taking, Shipping & Receiving, Ordering and Recipe Management for greater efficiencies and flexibility. Add barcode scanning to simplify processes even more.



**CALENDAR BUILDER** Manage and display menus in a whole new way! Calendar Builder lets users build weekly or monthly calendars of menus with up to six meal periods each day. Calendar Builder automatically generates HTML files for easy posting to the Internet. An ideal application for caterers and institutions like schools, assisted living facilities, campus cafeterias and hospitals.

## SUPPORT, TRAINING & CONSULTANCY SERVICES FOR *CORTEC*

When you bring *CorTec* into your organization, you get more than just a software package. Through the deployment process and with ongoing training and support, we will help you analyze every aspect of your operation, building a consistent structure for training staff and applying systems.

**SUPPORT & TRAINING** Receive comprehensive support and training throughout your operation's rollout of *CorTec* and beyond. With in-depth training, access to technical support and online backup service, we partner with you for your long term success.

**ROLLOUT & TRAINING PACKAGES** Get your operation up and running with *CorTec* quickly and efficiently. Using a combination of on-site training plus telephone and web-based conferencing, our Implementation Specialists will train staff and analyze your operation to optimize your success.

Marriott Hotels Worldwide Trump International Hotel & Tower Wild Dunes Resort US Naval Academy Publix Super Markets  
Jungle Jim's International Market Boston Market Corporate Dean & DeLuca Tournament Players Club Quizno's Corporate  
Whole Foods Market American Medical Association Tournament Players Clubs Concessions International MGM-Mirage Corporate  
Pelican Bay Foundation Augustana College Renaissance Hotel, Beijing University of Hawaii Dade County Public Schools Hard Rock Casino  
Culinary Institute at Virginia College Lettuce Entertain You Full Sail Brewing Ritz Carlton Hotel, Montréal Space Needle Corp.  
Voodoo BBQ & Grill Camelot Theaters & Café Beverly Hills Food Company Intercontinental Hotel, Miami Masala World, London  
Bingham Memorial Hospital Elephants Deli Normandie Casino Mission Bay Foods Renaissance Hotel, Zurich Sam Houston Race Park  
US Military Academy The Country Club Lenox Hill Neighborhood House Ritz Carlton, St. Thomas Colorado State University  
Great American Chop House Nando's, London Palmer Food Services Catholic Charities Stone Brewing World Bistro Wynkoop Brewing  
New York Cruise Lines Inc. City Club at River Ranch Great Wolf Lodge Corporate Renaissance Hotel, Dublin Phillips Seafood  
Top of Waikiki Daddy Mac's Best Western, Ontario Quail Creek Country Club Galaxy 66 Avanti's Italian Restaurant  
Cincinnati State Technical & Community College Somewhere Inn Thyme US Army Culinary Arts Team PCC Natural Markets  
JW Marriott—Starr Pass Ever Fresh Sushi Bice Ristorante Maui Beach Hotel Dubuque Golf & Country Club Rowdy's Steakhouse & Saloon  
Yellow Fin Steak & Fish House Northeast Medical Center Brookhaven at Lexington Atlantic City  
Pure Wine Café Renaissance Hotel, Sao Paulo The Chocolate Swirl River's Edge Grille  
Pacific Beach Hotel Molly Maquire's Pub Stephen P  
North Carolina Central University DNC Parks & Events  
Coal Mine Pizza Alta Bates Medical Center  
Weiss Kosher Cuisine Shenandoah  
River's Edge Grille  
First Coast Technical College  
Brown & Caldwell  
Schneider's  
M...



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