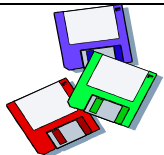
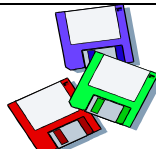




Foodco Version 6.0 Program Features and Benefits

Ref. #	Feature Description	Benefit Description
 GENERAL PROGRAM FEATURES 		
1	Program is a Windows 95, Windows NT application.	Foodco 6.0 is a 32 bit-processing program, which takes advantage of the latest computer technology.
2	Closes all modules and saves all information with one keystroke.	Quick and easy way to ensure that all information is saved when you quit the program.
3	Program allows users to access the help system for different levels of help needed while operating the program.	Foodco 6.0 has context sensitive help with a search engine. Eliminates the need to reference the operation and/or training manuals.
4	Navigator bars are provided in all sections of the program.	Allows users to perform functions with the click of the mouse.
5	When viewing tables/columns of information you can change the width of the columns and/or rearrange the order of the columns.	Makes it easy and fast to see the pertinent information that you want to change.
6	Provides a "Tip of the Day".	Helps teach additional features available from within the software.
7	Information can be viewed for multiple operations at the same time.	Gives you the ability to compare costs and break down information for multiple operations.
8	There is on-line Internet access to the program's home page.	Easy notification of updates, features, Q & A, etc. You will have quick access to the very latest program information.
9	Program has shortcut icons on screen for moving around in the program.	Increases speed and ease of use.
10	Function keys (hot keys).	Allows quick access to other modules without going through the menu options or using the mouse to get there
11	On-line built in calculator with in numeric fields.	Allows you to enter an equation, press return and automatically put the results in the appropriate field.
12	System supports the use of positive and negative numbers.	Usage amounts in recipes, receiving amounts, etc. Can be positive or negative amounts. Allows you to track under and over portioning.

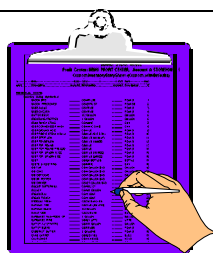
Ref. #	Feature Description	Benefit Description
13	Has the ability to add, change, or delete items from one screen.	Reduces the number of screens/modules you have to learn. Saves time and makes you more efficient.
14	An Alpha/Numeric system, which allows you to work with, names and/or numbers for inventory, recipes, and vendors.	Foodco 6 does not even require numbers to be used unless you want to. You can also have an alpha/numeric system.
15	The program follows correct accounting principles and can use your general ledger accounting numbers within the modules.	Synchronization of your systems will make your job easier while you use correct accounting principles and procedures.
16	Has a built-in safeguard to insure the integrity of the database and reports.	No down time and you can have confidence in the reports.
17	Program Data files are Open Database Connectivity (ODBC) compatible.	Foodco 6 uses a Paradox database engine as a default, however, these data files can be converted to any format that you may want to work with (i.e. MS Sequel, Oracle, Access, Etc.) Allows total integration of all programs that you use.
18	Has full network support. Networked printers, disk drive, network and local drive combinations.	Provides total integration for multiple users.
19	System allows you to do on-line processing at each location or at a central office where you can process many locations, or both.	Foodco 6 is a transactional based system and allows for importing and exporting of information without having to overwrite information.
20	Program has set-up preferences to define the feature and the way you want the program to run.	Allows you to customize the program to the way that you want it to work for your specific foodservice operation.
21	Ability to define the company information, i.e. name, address, etc. for each operation/profit center.	Keeps you organized and ensures that the reports and information is attached to the correct operation.
22	No period posting functions have to be run at the end of a period to close out the information.	Foodco 6.0 is completely date sensitive and you never have to run closing procedures. Allows you to enter transactions anytime.
23	Period information can be defined in advance	Period information can be defined any time for any range of dates. This enables you to evaluate information on a daily, weekly, monthly, quarterly, annual or any time frame that you desire.
24	Can remove any item from the entire database with one entry.	Speed and efficiency is ensured.

Ref. #	Feature Description	Benefit Description
25	Ability to record and play macros for any procedure that needs to be repeated on a regular basis.	Uses Windows standard macro program so that you are not limited to running macros for just one program. Eliminates the need to be in the office and increases productivity.
26	Has the ability to update/merge selected information from one profit center to one or more profit centers, i.e. items, recipes, vendors, etc	This is done through the built-in SQL manager and it has endless possibilities. Allows you to create new operations without all of the data entry.
27	Has the ability to make global mass changes for a range of items.	This is achieved with the use of the Sequel Manager/Wizard built right into the program. Reduces the amount of time i.e. inventory groups, menu groups, etc.
28	Supports Multi Media functions for attaching pictures, videos, and/or sounds to the items in the database.	Record instructions, video preparation methods, voice and/or other items to clarify instructions and training.
29	Program is date sensitive and maintains complete history.	Builds product movement history so you can make better management decisions.
30	Ability to work with a variety of report writers.	The data files are ODBC compliant and will work with most report writers to develop your own customized reports.
31	Security password is not required to run the software.	This is a preference for the user. In some operations, there is not a need for security and the software should not require it.
32	Can handle non-food items like paper, china, glass, silver, etc. without affecting Food Cost information.	Gives you better control for all products you use in your operation. Separates food and non-food items into proper categories.
33	Built in Standard Query Language (SQL) Manager with a built-in Wizard to walk you through building queries for any desired information.	Gives you the ability to interface to your cash registers, vendors, accounting software, and other programs that you use.
34	Printing can be done for any range of pages on reports.	When point jobs are interrupted, you don't have to print the whole report.
35	Documentation is easy to read, easy to use and easy to understand.	You can learn the program when you're not at the computer with step-by-step instructions. Takes into account years of foodservice experience.
36	Error Trapping – If the program has an error, you will receive a detailed message as to what might be wrong.	

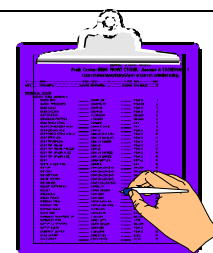
Ref. #	Feature Description	Benefit Description
 INVENTORY FEATURES 		
1	Ability to view historical information on screen without running a report (i.e. purchases, transfers, requisitions, physical inventories, Etc.)	Easy evaluation to check any type of transactions without having to waste large amounts of paper.
2	Ability to view the activities of the items without having to run a report (i.e. seeing what recipes the item is being used in, what meal, worksheets, vouchers, you are using the item in, Etc.)	Knowing where items are used will help in reducing waste with/by products.
3	The program does not allow you to delete items when the item is being used in other sections of the program.	Maintains database integrity.
4	Program takes the prep yield factor into account on inventory items when costing out recipes.	Factors the cost of known waste back into the cost of product so your customers will pay for it instead of you. Ensures accurate costing.
5	Allows the breakdown of items to use any recipe unit of measurement.	Converts usage measurements from weight ounce, fluid ounce, & count so you can measure the product the way you use it.
6	The use of item numbers for the internal use of the system is not required	Foodco 6.0 allows the use of numbers but is not required, eliminating you from having to figure out what number to assign.
7	Program provides for quick, visual on-screen orientation/identification of high cost items/areas.	Gives the user(s) the ability to identify items quickly that are high/low in cost.
8	Ability to easily modify the structure/framework after the installation has been completed.	You're not locked into the way you want to track your items.
9	You can assign UPC codes to the items for bar code scanning.	Faster inventories and integration to your cash register sales.
10	You can view a detailed product movement of any item, analyzing trends and product usage.	Gives you up-to-date, detailed information on any inventory item.
11	Unlimited number of items that can be tracked in the database	Never need to worry about "maxing" out the program.

Ref. #	Feature Description	Benefit Description
12	Inventory items are automatically sorted at all times.	Makes finding items fast and easy.
13	When searching for products can you search by: Item Description Vendor's Product Number Item Number	Provides flexibility to find any item easily.
14	The program provides a way to select a substitution item if the vendor is out of the primary product	Foodco 6.0 allows a substitution item number for each product for each vendor assigned to the item. Gives you control of what you will receive if the vendor is out of the product.
15	When selecting case description, program does automatically breakdown the part description, parts per case, unit description and units per case.	Foodco 6.0 allows user to select the case description from lookup to automatically breakdown the partial case and recipe unit information and/or allows manual entry of information.
16	Ability to track costs using last cost, FIFO, or LIFO calculations.	Allows you to calculate the cost the way you want.
17	Software gives case size, part size, recipe unit, and cost breakdown with prep yields figured in for each inventory item.	Allows you to know the cost of an item in any measurement.
18	The program's framework cost-categories = current accounting P&L Cost Categories.	This gives you a double check for accuracy of information.
19	Has a manufacturer rebate database to allow the tracking of all rebate offers.	Provides a way to ensure you get all rebates, regardless of which vendor you purchase from, which will maximize food cost savings.
20	The program automatically calculates and updates the finished product inventory price.	Lets you know the actual cost of products regardless of the number of ingredients being used to make it.
21	Ability to write detailed specifications for each item in the database for purchasing or receiving procedures, storage, and training purposes.	Allows for easy communication and training during any phase of inventory processing.



Ref. #	Feature Description	Benefit Description
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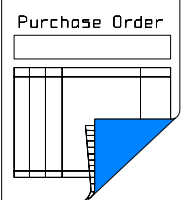



CUSTOM INVENTORY WORKSHEET FEATURES

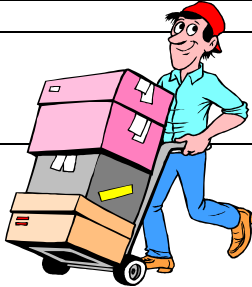


1	Produces worksheets for all facets of the operation to use for recording ending inventory, purchasing, requisitioning, etc.	Reduces the time it will take you to take inventory and increases productivity.
2	New items can be added to the worksheet while entering inventory counts.	Changing worksheets on the fly will always keep you up to date for the next time that you use them.
3	Allows posting of worksheets to the following areas: Inventory Receiving Purchases Requisitions Transfers Waste Sales	All transactions being entered from one place will minimize the amount of training needed for operation of program.
4	Verification report printed in the same sequence that your worksheet prints, with extension totals and line numbers printed.	These reports are unique for each type of data i.e. Sales, Bids, Purchases, Etc. Will also minimize the number of mistakes.
5	Has a jump feature to move to a specific line number on worksheets.	Allows for speed of entry and/or changing of data on worksheets. Ensures accuracy.
6	You can print worksheets with only the columns you wish i.e. cases, parts, or units for taking a physical inventory.	Gives you the control on how items are tracked.
7	Can change menu prices in worksheets and update menu item prices in the recipe module.	Eliminates the need to search for recipes individually.
8	A hand-held computer and/or scanning equipment can be used to take inventory or for ordering/purchasing.	Foodco 6.0 does not require any certain type of hand held device. The conditions for this are that the device must be able communicate the gathered information to the PC in a delimited format that can be read by a SQL manager
9	Allows you to create a worksheet to track menu item sales.	Although register interfaces can be used, if you don't have the communication software you can manually enter the sales according to your sales tapes.
10	Multiple custom inventory entry worksheets may be produced for team inventories, separated by physical locations.	Gives you the flexibility to record information in the most productive way.
11	Inventory forms can show the beginning inventory, so obvious errors may be caught as you are counting.	Gives you an easy way to eliminate obvious errors.

Ref. #	Feature Description	Benefit Description
 RECIPE FEATURES 		
1	Allows you to organize recipe ingredients the way you want to.	Create the database the way you want them organized.
2	Prints recipes with or without sub recipes.	Eliminates information in summary or detailed.
3	Recipe ingredients may be replaced with another ingredient just by changing two items and will update all recipes and costs.	Fast and easy maintenance saves you time and will maintain integrity of your database.
4	Recipes give cost and percentages per ingredient item as well as total dollars and percentages.	Know what ingredients are contributing the most cost to your recipes.
5	Uses target/ideal percentages, which automatically suggests your menu prices.	Setting goal on what profit margin you want to achieve and keeps your food costs in line.
6	Written instructions can be entered for the production procedures at the recipe and/or the ingredient level.	Teach employees how to correctly produce your products.
7	Instructions from one recipe can be copied to a different recipe and be changed/edited if you want.	Minimize the amount of manual data entry. Allows flexibility in “copy and paste” features.
8	Recipes can be assigned to recipe groups as well as revenue departments.	Gives you versatility to evaluate information.
9	You can label menu items as inactive so they won’t be printed on reports if not needed.	Reduces amount of paper being used as well as the time necessary to evaluate the information.
10	You can put a recipe within a recipe many levels deep.	Minimizes the amount of data entry and allows for mass changes within a single entry.
11	Program allows the assignment of what utensils should be used when serving the product.	Trains employees to use proper equipment to ensure correct portioning.
12	You can assign the type of storage container/pan size you want the product stored in.	Trains employees to use proper equipment to ensure correct storing.
13	The program automatically converts fluid ounces to gallons and weight ounces to pounds for the prep cooks.	Lets cooks use most logical measurements when producing products. Ensures the accuracy of making recipes.
14	There can be a shelf-life expectancy assigned to each recipe.	For quality control purposes and to ensure the freshness of products.
15	You have the option to default the ingredients in a recipe when adding “similar” recipes	Reduces data entry errors and saves time and effort.

Ref. #	Feature Description	Benefit Description
	 <p style="text-align: center;">COMPARISON OF PURCHASE ORDER FEATURES:</p>	
1	Produces vendor bid sheets with easy vendor bid entry.	Easy way to update vendor prices when electronic updates are not available.
2	Provides vendor bid updating via file on disk.	This is done with the use of the built-in SQL manager. Eliminates data entry for cost comparison.
3	Allows comparison of all vendors for pricing by unit cost.	Efficient and effective method of comparing vendors.
4	Automatic ordering according to Build To/Par Levels.	Maintains adequate inventory levels without the labor.
5	Automatically assign vendors to purchase from: Least expensive Preferred vendor Last vendor	Gives you the control to buy the product using the method you want.
6	Purchase orders can be changed after they have been posted to receiving and reprinted if desired.	Gives you the ability to change orders before you send/give them to your vendors.
7	Allows for full or partial case ordering, transfers and requisitioning.	Maximum flexibility to provide products in the manner the units need them.
8	Order frequencies can be defined (i.e. Daily, M.W.F., Weekly, etc.) into the ordering module.	You may have flexible order frequencies and multiple frequencies for inventory items.
9	Transactions are kept in real-time.	Program maintains an accurate perpetual inventory.
10	Gives a warning report for the products that have gone up and/or down in cost by any range of dates.	Know your cost changes prior to buying the products.
11	Shows pricing history for each vendor by every inventory item; indicates whether the cost has gone up or down and by what percent.	Shows trends of pricing so you know when to promote sales.
12	Produces reports on out-standing purchase orders.	Ensures that all transactions are completed prior to running reports.

Ref. #	Feature Description	Benefit Description
13	Tracks historical paid case costs for any length of time by date.	Helps you know your pricing and inflation percentage over a long period of time.
14	Tracks ordered amounts against received amounts.	Allows you to evaluate vendor performance.
15	Ability to compare prices from an unlimited number of vendors.	Maximizes product availability and ensures the best value for your dollar.
16	Ability to compare different product lines offered from the same vendor.	Helps you compare different grades of products.
17	Can have multiple par levels and re-order amounts for each product item.	Helps you maintain adequate inventory for different business cycles.
18	Program allows multiple re-order and par levels for the different days of the week.	Ensures accuracy of orders.
19	When processing purchase orders from within the program, you can specify where you want the P.O. printed and/or sent to i.e. Email, Fax, File, and Printer. This is set up on a vendor by vendor basis.	You can specify the method that is the most efficient and effective for each vendor.
20	Unlimited number of vendors can be assigned to each item.	Allows you to get the lowest price and compare different qualities.
21	You can establish par levels, order frequencies, purchasing specifications, i.e. brand name and vendors product number(s) for each inventory item.	You can establish meaningful and specific purchasing specifications for each inventory item.
22	Software has full requisitioning (not a simple transfer package), suggests what you need to requisition: Perpetual Inventory, Theoretical Inventory, Physical Inventory Automatically generates the invoice, transfers, changes, records, etc.	
23	When transfers or requisitions are made, the program performs a debit and credit for the general ledger distribution.	Ensure accuracy and saves time when transfers and requisitions are performed.
24	FOODCO™ organizes transfers and requisitions in the same order as the shelves (Pick List follows inventory location on Shelves).	Makes it easy to fill orders and to verify completeness.

Ref. #	Feature Description	Benefit Description
RECEIVING FEATURES		
1	Allows for transfers and requisitions.	
2	Receiving program distributes inventory to general ledger, accounts payable and costing to eliminate double data input into the computer	Establishes a system and provides multiple entries of the same date.
3	Catches errors on invoices by comparing with purchase order.	
4	Tracks vendors bid price against the received price for vendor performance evaluation.	Measures vendor performance; ensures accuracy and eliminates errors.
5	System provides way to input invoices as a quick and simple process when a purchase order has not been created.	
6	Can produce credit memos for any amount.	You can produce your own credit memos to give to the driver/salesman when sending products back.
7	Has date sensitive posting.	Can run reports, etc. for any range of dates.
8	Non-food items may be handled on invoices in the receiving package without costing against food cost but still “balancing”: the invoice and transferring the total to accounts payable.	Allows for an accurate method of figuring food costs as well as non-foods.
9	Has “Instant Receiving” for invoices that match purchase orders.	The program can be set-up to have pre-defined invoices for distribution and will automatically post transactions on a per vendor basis.
10	When posting invoices, it updates the number of recipe units purchased from that specific vendor and not just the number of cases	
11	Can overlap months i.e. do not need to finish one month’s work before beginning the next month’s work.	

Ref. #	Feature Description	Benefit Description
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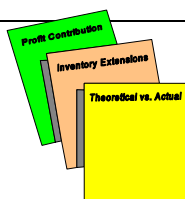
CATERING/BUDGET MEAL PLANNING PROGRAM FEATURES:



1	Meal planning module allows you to customize meals, project servings and usage on each item for ordering and preparation.	
2	Graph meal costing to compare costs for any period for every meal.	A visual graph allows you to spot areas where costs may be out of line or savings made.
3	Automatic ordering for specified range of dates for the forecasted amounts.	Allows you to automatically place an order, rounded up to the next full case, according to the product needed for meals.
4	Recipe explosion for any number of portions.	Just put in the number of portions to be served and it “sizes” the recipes for prep cooks.
5	Ability to customize production reports to print the information that you want: Single portion information Projected information Actual information With costs Recipe instructions Sub Recipe information	
6	Ability to copy meals from one menu cycle to the next.	A great time saver for meals that are going to be used in the next meal cycle.
7	Displays a recipe/inventory item usage frequency by any range of dates.	Can be evaluated on screen to see the frequency that items are served.
8	Ability to display what was projected compared to what actually happened by: Cost overall Cost single serving Attendance	
9	You can specify portion sizes for each item.	

Ref. #	Feature Description	Benefit Description
10	You can specify portion usage per guest.	
11	Generates pull lists for a recipe, a complete meal, or a range of meals.	
12	Generates a weekly usage report, by day, for all the products used in a week.	
13	Ability to import actual historical sales to use as projection figures.	
14	Ability to copy an entire menu cycle to another period.	
15	Allows you to play “what if” on menus so you can get within your budget.	Structures your menus for profitability.
16	Produces a budget period summary by: <ul style="list-style-type: none"> - Serving costs for each meal - Projected and actual cost for current meal - Projected and actual cost for current day - Projected and actual cost for period to date - Average daily costs, both projected and actual 	
17	Graphical reporting on screen for analyzing meal cost information from within each meal.	A picture is worth a thousand words.

Ref. #	Feature Description	Benefit Description
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COMPARISON OF PROGRAM REPORT FEATURES:



1	Receiving reports print by: range of dates specific vendors open purchase orders received purchase orders	
2	Reports are written in Food Service Language, so they are easy for the food service professional to understand.	
3	Program has a built-in report generator that allows the user to define reports as needed, based on several different criteria options on most reports.	
4	Has an illogical conclusion report to insure inventory accuracy.	
5	Inventory groups allow you to accurately figure costs on coffee, soft drinks, paper-to-go, condiments, etc., to factor into your recipes.	
6	Produces theoretical vs. actual usage figures for each item within the program.	
7	“Selling with Suggestion” reporting which shows the most profitable items on an “each” basis as well as with a sales mix.” Prints menu groups and/or the total menu separately.	
8	Reporting so you can measure the Selling with Suggestion practices of your entire crew on “high profit specials” and/or “go-alongs”.	
9	Reports can be run as often as necessary and only required data must be entered.	
10	All reports are structured to MAXIMIZE PROFIT for the Food Service operation.	
11	All reports can be printed to the screen, printer, or file.	

Ref. #	Feature Description	Benefit Description
12	You can get theoretical vs. actual usage figures using only cost category coding.	
13	Program has reporting to give variances on inventory items by dollars, units and percentage amounts.	This is provided on our Theoretical vs. Actual Usage Report.
14	Produces an increase/decrease warning report, lists all inventory items reflecting any change in purchase price exceeding a user specified range, either increase or decrease, lists old and new costs, shows difference in both \$ and %.	
15	Shows actual inventory usage by any range of dates.	
16	When printing reports can you specify the font and the font size that you want the report printed with.	
17	You can select which printer you want the report sent to and the system will remember each individual report and where you want it printed.	
18	Reporting by alphabetical, numerical, framework, and/or custom worksheet for most inventory reports.	
19	Increase / Decrease warning report anytime a case cost is changed anywhere in the program.	
20	Workbooks are provided to train employees as employee turnover occurs.	
21	Interfaces to a wide range of cash registers.	
22	Provides ability to interface invoice information to Accounts Payable Interfaces.	
23	Food Suppliers/Vendor interface for updating price quotes.	
24	Food Suppliers/Vendor interface for sending orders.	