



## **Networkx gp FoodService Division**

### **MENU, PRODUCT & PRICING AUDIT PROGRAM**

#### Menu analysis:

- Help with choosing the proper products for yield, quality, production and cost.
- Assistance in achieving and maintaining desired menu PPD through menu and product development.
- Consulting with your staff to create a menu that takes into account the resident's preferences while staying focused on meeting the budgeted PPD.

#### Operational procedures analysis:

- We consult in the kitchen to help you streamline and make better use of your cooking procedures, labor, recipes, and equipment; increasing your overall productivity.

#### Recommendations for maximizing rebates:

- We conduct a rigorous review of your purchases to help you better utilize Networkx gp contracts to increase rebates back to your facility or corporation.

#### Custom Order Guide Development:

- All kitchens are not created equal. We assist in developing order guides that offer multiple options to fit a particular kitchen's situation. (ex: some kitchens within a corporation are better equipped than others to produce the finished product)

#### Inventory Control:

- Assistance in developing product par levels to help maintain control and produce a PPD that is consistently within budget.

#### Developing a focused plan of action:

- By reviewing operations with your staff, discussing menu/product development and a desired PPD, we help to develop a focused plan of action that the facility can utilize as a guide to better achieve their goals.