

THE FOODPRO® CATERED EVENTS SALES MODULE



Aurora Information Systems has developed a fully functional and flexible Catered Events Sales Module that provides a broad range of capabilities for Catering Operations of all sizes.

This module has been designed to streamline the event booking process and because it is integrated with FoodPro, the production kitchen for the catering department can access real-time purchasing needs and production information as events are scheduled.

Some of the core features of the product include: Event Scheduling, Room Scheduling, Contact Management, and Flexible Document Creation.



Another feature of the module is the ability to accommodate multiple types of methods of payments such as cash, checks, and interdepartmental charges, to name a few. In order to facilitate interdepartmental charges that are normally processed as transfer journal vouchers on the general ledger system, a billing interface has been developed and will be customized to the needs of each operation.

Invoices, Confirmations, and Thank You Letters, are just a few examples of the many documents that can be created using the Document Templates Program. Each Catering Operation is unique and it follows that they each have their own documents used to conduct their business, therefore Aurora Information Systems has developed a flexible document creation utility (used in conjunction with Microsoft Word®) for users to develop their own business forms and documents.

The Catered Event Reports program contains a series of standard reports that have been created with user-selectable filters to review sales, financial, and event data, based on various criteria: salesperson, dates, and event type, among others.

The FoodPro® Catered Events Sales Module will be an asset to any Catering Operation because of its user-friendly design, unparalleled flexibility, and powerful features.

The calendar and contact management components have been developed to feel familiar to users that are comfortable using modern calendar and contact software, therefore the learning curve will be easier for many users.

As with general FoodPro, the Catered Events Sales Module is a multi-user environment that allows real-time interactivity and shared data, such as contacts and schedules. Aurora has also developed maintenance programs that help users manage the shared components of the module, including data that is used in "soft-coded" dropdown lists used during event creation, room management, catering inventory.

The menu building program within an event provides users with the ability to use pre-built menus or develop new menus "on-the-fly", both options featuring dynamic food cost calculators. Aside from adding menus and/or recipes to an event, users can also add inventory items for direct sales or rentals. This enables them to add equipment or miscellaneous charges to an event without having to create "recipes" in FoodPro.

FOODPRO'S CATERED EVENTS SALES MODULE MEETING YOUR NEEDS

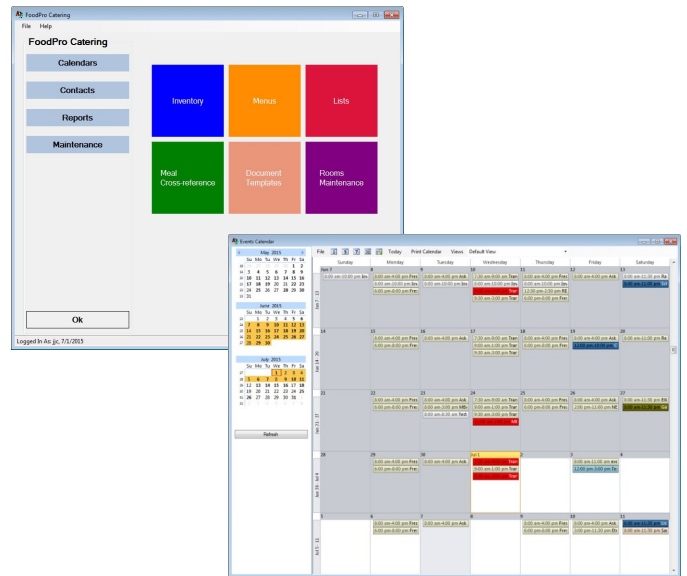


Powerful combination of software:

- Catered Event Sales Module
- FoodPro's Inventory and Menu Management Software

Catering users share a common event calendar.

- Custom views enable users to define different ways to view the calendar based on various needs (for example: sort by event status, then by time, or by type of event like "deliveries").
- Use of event color-coding enables users to mark events with visual references on the calendar so they are easier to locate.
- Rooms management and scheduling enables operations to define meeting rooms and "book" them within an event.



To facilitate booking Catered Events an Event Entry Form has been developed:

- The form is comprised of tabs and fields directly related to Catered Events such as billing fields, delivery detail fields, setup styles, and many others.

Flexible Menu Management and Creation Tools

- Allows for Recipes and Inventory Items on the same menu
- Menus can offer "select any X of Y" choices
- Recipes and Inventory are assigned not only a menu category but can be subdivided by type: Menu, Beverage, Equipment, and Miscellaneous
- Pricing is flexible and can reflect per person, per item, or combinations thereof

Menu	Beverage	Equipment	Miscellaneous	Service Instructions							
Name	Number	Portion Size	Unit	Portions	RF	Cost	Extended Cost	Price	Revenue	Cost %	Recipe Notes
01 Appetize-Sandwich											
01B BANANA	88870	1	loaf	2	1	2.380	4.760				
01C1 MINI HONEY WHEAT	88885	1	each	15	1	0.595	9.925				
01C2 MUPN BLUEBERRY	88870	1	each	15	1	0.548	8.220				
01C3 BEV COFFEE DECAF CATERING	12812	1	gallon	1	1	0.000	0.000	0.00	0.00	0.00	
01C4 BEV JUICE ORANGE FROM MACHINE	12812	1	gallon	67	1	0.013	0.871				
01C5 BEV COFFEE 4 CATERING 20GAL	12816	1	gallon	1	1	0.000	0.000				
01C6 BEV JUICE ORANGE FROM MACHINE	12816	138	opp	2	1	6.127	8.256	0.00	0.00	0.00	
01C7 SAUSE BUTTER INDY WHIPPED	70800	1	lb	1	1	0.037	0.037	0.00	0.00	0.00	
01C8 SAUSE PINEAPPLE RASGET	70800	16	oz	5	1	1.881	9.410				
01 Appetize-Sandwich				102		1.271	31.781				
TOTAL				102		1.271	31.781		333.75	3.816	

Operational documents are completely custom and are created using Word:

- Create custom documents as required
- Add your logo and use colored fonts to highlight important fields
- Using Mail Merge functionality, select from over 100 merge fields to populate your document with appropriate data
- Documents can be printed from within an event or in batches that span multiple events

Since the Catered Events Sales Module is integrated with FoodPro, Catering Operations can take advantage of all of FoodPro's features:

- Food Cost Control, Inventory Cost Control, Production Information for the kitchen, Purchasing Information, Menu and Recipe Maintenance, and menu analysis