

PRIME Services, Inc.

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Key Features and Benefits:

- Selective Menus
- Servery
- Restaurant Style Dining
- Kosher/Finger Foods/
Dysphasia Menus
- Bar Codes
- BEE and BMI Calculations
- Centralized Menu Planning
- Standardized Production
- Production Sheets
- Color Coded Tray Tickets with Reminders
- Posting Menus
- Menu Garnishes and Notes
- Color Coded Production Sheets
- Customized for your Needs
- Reduce Redundant Entries

MOREHOUSE, CHESTER 1 915 D 11/13/07
NAS NCS LOW CHOL/LF
PUREE
Built Up Knife, Plate/Guard, Scoop/Dish
Lunch Set: N/A Tray: N/A
Chocolate, Fish/Shellfish, Nuts/Seeds

Allergies
NEC. THX. 2 ea Creamer
1 ea Black Pepper
PUREE 1/2 ea Banana → Plate, Dessert
PUREE 6 oz Spanish Beef Soup
PUREE HALF 3 # Chicken
■ REGULAR Sauce
■ HALF 3 # Mashed Potatoes
■ REGULAR Gravy
■ PUREE HALF 3 # Carrots
REGULAR 1 sl Wheat Bread
■ 1 ea Jelly
Hospitality Cart
NEC. THX. 3 # Applesauce
NEC. THX. 3 oz Skim Milk
NEC. THX. 2X 4 oz Diet Gingerale
NEC. THX. 8 oz Coffee → Disposal

CNA Location: DR 9-MAIN
HAPPY BIRTHDAY JO!!
NO STRAW
FLUID
WMP
NO STRAW

Dietech Software Automation for Food Service

Visit www.primeservicesinc.com/dietech for an online demo

Dietech — Improved Efficiency and Compliance

Dietech is a highly specialized program, which represents an important evolution in software that has operated previously in the field of Food Service. It incorporates the most recent developments in the science of food service using our exclusive computing technology. This powerful software is designed to meet your facilities' needs now and into the future. Above all it is easy to use!

Our research team, thanks to the experience of a committee of Registered Dieticians, Diet Technicians, Food Service Directors and Health Department Personnel, is reflective in the design of each software component. Dietech is designed to manage all the needs of the most demanding facility.

- Maintain all Resident Data in one Centralized Repository
- Tools for HAACP, Weight Tracking, Calorie and Protein Needs
- Better Utilization of Human Resources to Focus on Effective Care Planning
- Web Based Updates to Remain Compliant
- Live Interactive Tech Support
- Disaster Planned Menu Option
- 99.9% Uptime

Training and Support

- Trained Dieticians
- Cost Efficient Customized Menus
- Onsite Training

You have a business to run and your food service software should be there to help; all of the time, whenever you need it. Our specialists are here to guide you from start to finish when it comes to implementing

Dietech. We provide a cost effective solution to the everyday challenges of managing your food service operation. We are dedicated to making sure that this software does not become a program that sits on the shelf!

Today there is a fine line between profit and loss. We constantly observe and watch for every opportunity to increase efficiency without increasing

costs. Find out how PRIME's Software Solutions can help you improve the efficiency of your facility; call (800) 666-3344 and speak to one of our dedicated specialists.

There is no doubt in our minds that the results you will secure will be beyond your own expectations. Try it and see!

"It has made my job as a Director of Dietary much easier!"

*Nancy Moon —
Fairchild Manor
Nursing Home*