

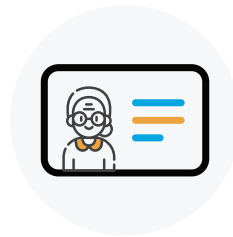
Delivering Smiles & Satisfaction to the Continuum of Care through Foodservice Technology.

Providing solutions for communities ranging from independent senior living through complex acute care, MealSuite is a fully integrated software & hardware technology set, designed to automate and simplify your end-to-end foodservice operations, so that staff can spend more time focusing on the quality of care for their patients and residents.



Put Time Back in Your Day

Streamlined operations mean less administrative load, boosted efficiencies and more time for staff to spend with patients and residents.



Enhance Patient and Resident Experience

MealSuite provides a comprehensive card file with the ability to keep record of resident likes, dislikes, allergens, food textures and diet orders so you can cultivate personalized dining experiences that ultimately boost satisfaction.



Take Worry Off Your To-do List

We know you're busy, let our in-house team of dietitians do your heavy lifting. With MealSuite, it's easier than ever to meet HIPAA Requirements, implement HACCP Controls, output compliant nutrition reports and meet needs for therapeutic and texture-modified diets.



Our Commitment to You is Unparalleled

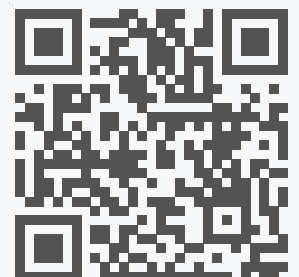
More than just a software provider, MealSuite is your partner. You, as our customer, always come first. We are passionate about our industry and are here for you 24/7, every step of the way. Our dedicated team is always innovating with the ultimate goal of helping you serve more smiles in your community.



Learn how MealSuite technology makes it easy to juggle all your foodservice tasks.

Scan to schedule a demo and check out our free industry resources: Low Labor Menu, Fortified Recipes & Mealtime Joke Cards

or visit [MealSuite.com/LearnMore](https://www.mealsuite.com/learnmore)



ALL-IN-ONE

Healthcare & Senior Living Dietary, Point of Sale & Kitchen Management Solution

Menu & Recipe Planning

2 Annual menu cycles & 8K+ recipes preloaded including prep steps, nutrient analysis & IDDSI Support & many diet extensions.

Nutritional Analysis

Full suite of tools to analyze nutritional values based on exact procurement specifications and recipe volume.

Touch Modules

Provide front & back-of-house automation, in a virtually paperless environment, allowing you to access real-time menu and resident information on interactive KMS screens, menu boards and ordering tablets.

Point of Sale

Take orders on tablets and send them to Kitchen Management Screens and printers. Support a range of meal plans & charge accounts for residents and/or staff. Rely on MealSuite supported hardware solutions!

Production Management

Streamline production with forecasts and menu building to create an efficient operation that reduces waste and maximizes the time of your kitchen staff.



Procurement Platform

Utilize your order guide(s) to update item and production costs. Create shopping lists and purchase orders based on census, forecast and various industry and production requirements.

Service Tools

Reduce risk & deliver exceptional service at bedside, tableside or in a restaurant setting. Take orders on tablets or allow ordering from personal devices in rooms!

Inventory Controls

Automated real-time rolling inventory based on menu planning; manage multiple storage, production and service locations.

MEALSUITE | TOUCH

Customize your solution with technology extensions so you can be fully supported in all aspects of your foodservice ecosystem.



MealSuite CONNECT: EHR Integration

Instantly transfer ADT, Allergies, Diet Orders and resident photos from your EHR provider into your MealSuite system, so you can save time, mitigate risk of keystroke error and improve resident dining experience.



Paperless Kitchen

Automate your production processes while meeting the highest level of compliance. Our Paperless Kitchen Technology takes recipes, production steps and HACCP tracking digital, with real-time reports and alerts, including wireless temperature monitoring.



Portal & Menu Boards

Save on labor by allowing patients/residents and staff to self-order & pay, see their account history, view menus and more.

Encourage engagement with interactive touch screen menu displays or set up behind a counter to display the rolling menu.



Smart Service Suite

Take orders and send tickets to the kitchen instantly via tablet or computer from the tableside, bedside or your snack cart. Use our Advance Ordering module to take orders up to 7 days ahead of time!