

The Catalpian Chronicle

Enhanced Back Office and Management Dashboards for FoodService Ace™

A recent enhancement available for all V10 users of FoodService Ace™ focuses on additional dashboard functions and productivity tools for restaurant operations. As daily unit-level management continues for be in the forefront with our clients, FSA InfoCenter we are continuing to provide expanded dashboard functions aimed at spotlighting sales and performance information in an "at a glance" format.

Latest functions available:

- Centrally Controlled Daily Task List with Drill Down Access to Processes
- **Active Key Performance Indicators**
- Daily Sales, Labor and Theoretical Cost Data
- Actual vs Theoretical Ingredient Costs Daily/Weekly
- Most and Least Profitable Items by Location by Day

Rockefeller Center Adopts FSA Commissary Model



With several fine dining and event-driven PATINA RESTAURANT GROUP venues located around the famous Ice Rink at Rockefeller Center in Mid-town Manhattan,

servicing these efficiently has always been a challenge. Patina, already utilizing the back office components of FoodService Ace, approached Catalpa for assistance in leveraging features available within FSA supporting a commissary operation. With the diverse menus, extensive wine selections and catered event requirements, Patina needed a way to create re-supply efficiencies and audit controls.

By re-aligning and centralizing procurement and inventory responsibilities, FSA helped Patina streamline daily processing, tighter control of valuable inventory and gives management accurate daily cost information for each operating unit.

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FoodService Ace™

Ready When You Are

FoodService Ace™ **Cool Feature**

Multi-level drill downs from nearly all screens provide access to supporting details and data at your fingertips. These drill downs are also available on selected reports where more information is desired without leaving the report to access elsewhere-COOL!

Bugaboo Creek Steakhouses creates excitement for it's customers!



Understand Your Customers... **Drive Sales!**

Leveraging information about their customers' habits and preferences, Bugaboo Creek Steak Houses is taking advantage of the powerful features in Fidelity Dining to create a win-win relationship. With the Creek Club, rewarding customers for their loyalty provides value they find hard to resist.

Track points real-time, redeem for products, integrate with a web store and leverage purchase habits at the quest check level with other customer specific data. Profile and target your audience effectively!

Use Fidelity Dining's built-in Profiler and Email Blast Engine for even greater reach and impact!

For More Info on Fidelity Dining

To remove your name from our mailing list, please click here.

Questions or comments? E-mail us at contact@catalpa-systems.com or Call at 312-663-3658 x5 Catalpa Systems, Inc., 53 W. Jackson Blvd, Chicago, IL 60604