

Save Time and Money

Menu Management on the Active System is by far the most efficient way to dynamically change your menu to accommodate resident and family wishes, and to adjust your menu as needed. You no longer have to wait for spring, summer, fall or winter. Adjust your menu now and improve satisfaction while saving time and money. Make menu changes quickly and easily for all diets and locations.

**Corporate Menus
and
Menu Management**

Improve Service

The Active System allows you to improve services and empower your residents to have the menu they want. The consequence of this is the highest level of resident satisfaction EVER !

You Get 10 Sets
(28 days each) **of Menus**
and you can send
us your changes
each week and we
send you back a
completely new set
of spread sheets,
weekly and daily
menus, along with
Food Committee
Documentation.

www.ahpg.net

MENU MANAGEMENT

**Active Healthcare
Professionals
Group, LLC**



Dynamic Menus

Save Time and Money while improving Service and Satisfaction. When you plan menus on the Active System, it is like having a Dietitian looking over your shoulder telling you what to put on each diet. The Dietary Manager will be able to quickly and easily input menu changes and automatically spread the changes across all the diets with appropriate diet substitutions. Spread sheets can have unlimited diet columns and the columns can be customized to your needs. Pre-Loaded menus and menu item lists allow you to get started immediately. There are ten complete cycle menus and over 2000 menu items already in the system when you install it. You can also add several thousand of your own menu items, but you will find most of them already in the system.

You have the choice of printing your menus as daily display menus, week at a glance for any diet, or comprehensive spread sheets. Additionally, you can print colorful tray cards, meal cards, or select menus. All versions are coordinated and interchangeable.



Cost, Nutrition, Color and Composition Analysis are done at the click of your mouse.. You will know how much each meal and day of your menu costs to produce, as well as the nutritional breakdown, color presentation and composition mix. You will know if any particular meal has too much red, or whether you have chicken items too close together. You can also print a complete cook book with recipes just for your menu. The system comes with over 1500 standardized recipes for Long Term Care.

Each recipe is illustrated and nutritionally analyzed.

Your menus come with a full set of table tents for each dining location, table ornaments and tray mats in full color and with many special occasion designs. Dining Location Diagrams are easy to view, maintain and print. All this results in a well organized dining service where all residents are treated with dignity and given special care.

