



For Supermarkets

CBORD systems offer fully-integrated features. All modules of Fresh Retail Manager work together seamlessly to automate your operation.

Fresh Retail Manager is an integrated group of comprehensive modules that address

- Forecasting
- Purchasing & Inventory
- Menu and Recipe Management
- Nutritional Analysis
- Costing & Pricing
- Analysis & Reporting
- Catering

Fresh Retail Manager from CBORD

The ideal planning tool for Bakery, Deli, Perishables, Foodservice, and Catering.

Menu and Recipe Management

CBORD has the most accurate and chef-friendly recipe costing and production planning tool. Manage the simplest to the most sophisticated operations—from your basic recipes to your complex production processes.

Fresh Retail Manager

Nutrition

An integrated part of your food production system—nutritional information is updated immediately when you modify your recipe ingredients. Integrate to your existing scale system for nutrition and ingredient statement labeling. Use NetNutrition® to provide nutritional information right on your website.

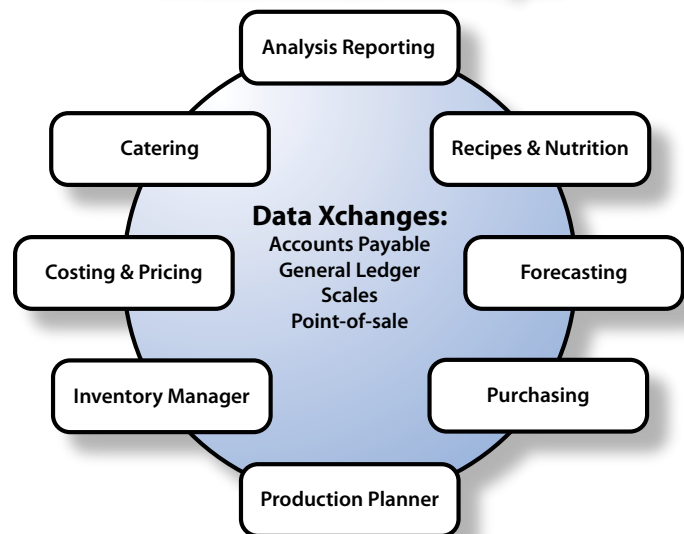
The CBORD Master Nutrient Database is a library of 19,000+ items that you can update online. Add your own nutritional items for special ingredients unique to your operation.

Food Production

Help plan your production with a flexible Production Schedule based on store demand. Your stores and commissary will know how much to make and when to make it. Ensure the freshest product with forecast-driven production. Optimized production saves time ensures consistency, and reduces shrink—all resulting in a more profitable business.



Fresh Retail Manager



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Theoretical Food Costing and Reporting

Know what you should have done vs. what you did. Make appropriate adjustments based on accurate information. CBORD® provides the tools so you can make timely business decisions.

Inventory Control

Establish better inventory controls and have accurate costs. Count inventory items in unlimited areas and units of measure. Simplify purchasing and leverage enterprise-wide purchasing data to get the best prices for your perishable items from your suppliers. Manage inventory at both the warehouse and store level.



Transfers

Fresh Retail Manager provides easy-to-use transfer capabilities for requests from a warehouse or for finished goods from your central production facilities. Track stock or finished goods movement between locations so you can accurately allocate costs.



Catering

Designed to simplify the most complex catering orders, handle your high-volume catering business—whether its holiday pick-ups, corporate luncheons, party packages, or more elaborate full-service events. Eventmaster PLUS provides customer correspondence, organizes back-of-house production/fulfillment, and integrates with your normal in-store production plan.

Interfaces

Use the POS interface to forecast future business, update your theoretical food costs, and deplete inventory based on sales. AP and GL interfaces save time and improve accuracy by sending transactions to your existing financial system. Our team of interface analysts is ready to handle the most complex integration projects.

Database Services

The most time-consuming part of any software implementation is coding base data—the foundation of your system. To get you up and running as quickly as possible, our database services team is ready to begin coding your database. We'll work with you and your suppliers to get your items, costs, recipes, and nutrition data entered. You'll be up and running fast with CBORD.

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