



*Improving food service through technology*

Announcing our newest and most powerful tool available to School Nutrition Administrators, **Nutri-Net**. Streamline your Food Service Program with our comprehensive and customizable web based program management tool. Communicate with staff and administrators. **Nutri-Net** is a secure, web-based intranet application. **Nutri-Net** is easy to use and ready to implement immediately in your district with the following modules ready now:



### Security

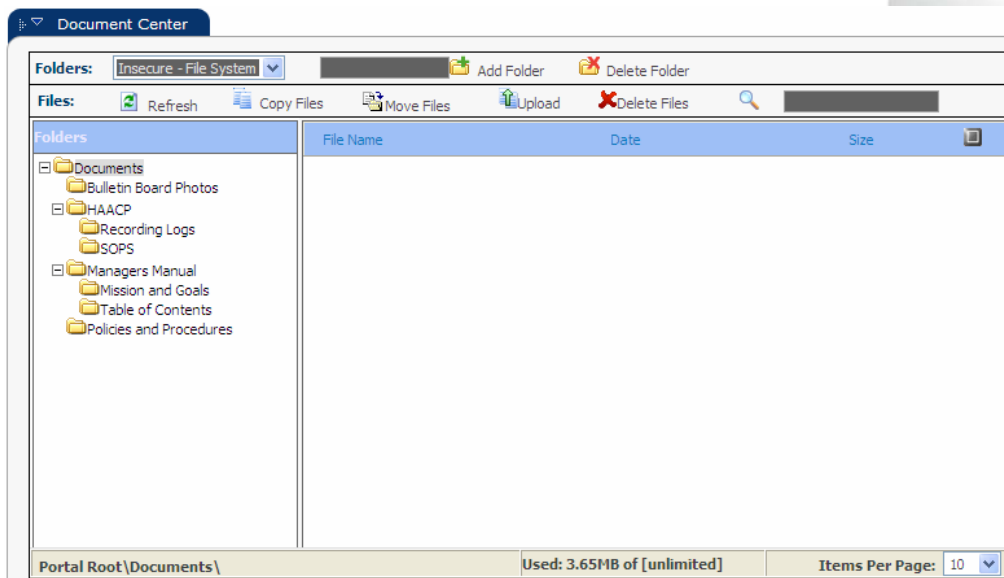
This is a secure web-based Intranet system. You will have ability to manage staff logins with individual rights and access. Login from anywhere there is an Internet Connection, at work or even from home! No software to install, manage or update!

The screenshot shows the login interface for the Nutri-Net system. At the top, there is a banner with a background image of a child eating an apple. On the left side of the banner, it says "SCHOOL USA" and "SCHOOL NUTRITION PROGRAM". On the right side, it says "NUTRI-NET" and "Central Office Management Program". Below the banner is a "User Log In" button. The main login area contains a "User Name:" label with a text input field, a "Password:" label with a text input field, a "Remember Login" checkbox, a "Login" button, and a "Forgot Password?" link. At the bottom of the page, there is a copyright notice: "Copyright 2006 by Nutrilink Technologies".



## Document Center

Ability to upload and share documents and information with your staff. No more printed copies!



## Surveys

Post any survey for your Managers, with tools for consolidating the results centrally. Knowing who has and who has not responded to the survey! Post as many surveys as you want and target your surveys to a specific audience. No more waiting for email responses or manual consolidation and tally!

**Take/Retake Survey**

How many new uniforms do you need to order (\*):

What time would you like for the Manager's Meeting to be scheduled? (\*):  
 8:00 am  10:00 am  2:00 pm

What type of food would you like at the meeting?:

Will you be attending this year's annual School Food Service Conference? (\*):

What Meals do you serve in your cafeteria? (\*):  
 Breakfast  Lunch  Snack

### Vendor Discrepancy

Used by Managers to log discrepancies on deliveries by vendors, such as incomplete, substitution, damaged goods, etc, including delivery person's professional demeanor. Both Central Office staff and vendor are notified by email (if desired) with issues tracked for historical reporting. Keeps everyone in the loop of ongoing vendor discrepancies.

☰
▼ Edit Discrepancy

Main Street High

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**Vendor:**

**Invoice Date:**

**Delivery Date:**

**Discrepancy Type:**

**Reason for Discrepancy:**

**Comments Title:**

**Immediate Resolution Required?:**

Date

Date

Yes  No

Submit
Cancel

### FAQs

Post Frequently Asked Questions with answers for your staff. Reduce common phone calls!

☰
▼ FAQs

✎ **Q.** What are the best type of shoes to wear in the kitchen?

✎ **Q.** Who do we contact with Payroll questions?

### Announcements

Post information about upcoming events and meetings. No more miscommunication of directive!

☰
▼ Announcements

**Staff Meeting 3/21/07 - Wednesday, February 07, 2007**  
 The staff meeting will be held at Carmen Dragon Elementary at 3:00 PM.

**Manager Meeting Reminder - Tuesday, February 06, 2007**  
 Don't forget the manager meeting next Tuesday at 2:00 pm in the Conference Room. 😊

**Manager of the Year Form - Tuesday, February 06, 2007**  
 Manager of the Year forms are available at Central Site. Please fill out and return them by Next Friday!



### **Nutrition Links**

Have all your favorite Nutrition Website links available to your staff in one place. Add as many as you want and as often as you want!



### **Directors Section**

Special Main Page section for messages or important information exclusive to the Director. Personalize a message, add a Nutrition fact, post a daily thought, or add a nutrition promotion of the month theme!



### **Automatic Feeds**

You will have the ability to link to many other web based News services such as Local Weather, MSN, etc.



### **Kitchen requests**

Used by Managers to order new or replacement kitchen equipment when needed. The system requires your staff to submit the request online with justification. Email notifications with approved or denied status are returned to the requesting Manager. This helps with requests that can fall through the cracks!



### **Technology requests**

Allows Managers to request new or replacement technology related equipment such as PIN pads, printers, etc. Email notifications with approved or denied status are returned to the requesting Manager.



### **Site Reviews**

Used by Central Office staff to create and enter school reviews online.

**Modules Coming Soon to Nutri-Net:**

**Sub Employee requests**

Used by Cafeteria Managers to request a substitute worker or Temp worker when they are short staffed. Email notifications with assigned substitute worker are returned to the requesting Manager as well as sent to the substitute workers home email account.

**Professional Development**

Allows Managers to sign up for continuing education classes provided by Central Office and tracks their progress.

**Manager information**

Such as General Information, FAQ's, and Employee Directory, Recipes, or anything you want.

**Nutrition Information**

Post News articles, nutrition education tools and tips, and events related to Nutrition Education.

**Calendar**

A Calendar view for all staff to keep informed of meetings or scheduled events.

**Kitchen Equipment & Tech Support Call Tracking**

Allows staff to request repairs or support for equipment and computers. Enables central office to manage and monitor completion of repairs/support.

**F&R Percentages for School Managers or Principals**

Post each sites Free and Reduced percentages.

**Job Postings**

Post job openings within the Food Service Program and allow potential candidates to apply on line.

**Equipment Inventory Tracking**

An easy way to keep detailed records of equipment/computers issued to sites or staff members.

**Financial "Stars"**

Post "Health of My Program", which includes information about the profitability of each site. Including Meals per Labor Hour, Lunch/Breakfast Participation, Number of Months Cash Resource, etc. Reports can be viewed centrally comparing same level schools!



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**Time Keeping**

Allows staff to clock in/clock out. Keep track of employee hours.

**HACCP Monitoring**

An online form to collect refrigerator and freezer temperatures.

**Simple Food Ordering**

An online shopping list for Site Managers. Staff can pull up a list of available items; mark quantities needed, and submit. Nutri-Net will consolidate the individual site orders into individual vendor orders.

For further information regarding **Nutri-Net**,  
please contact us at

**404-437-7964**

Nutri-Link Technologies, Inc.  
[www.nutri-linktechnologies.com](http://www.nutri-linktechnologies.com)