FOOD-TRAK® UNIVERSITY

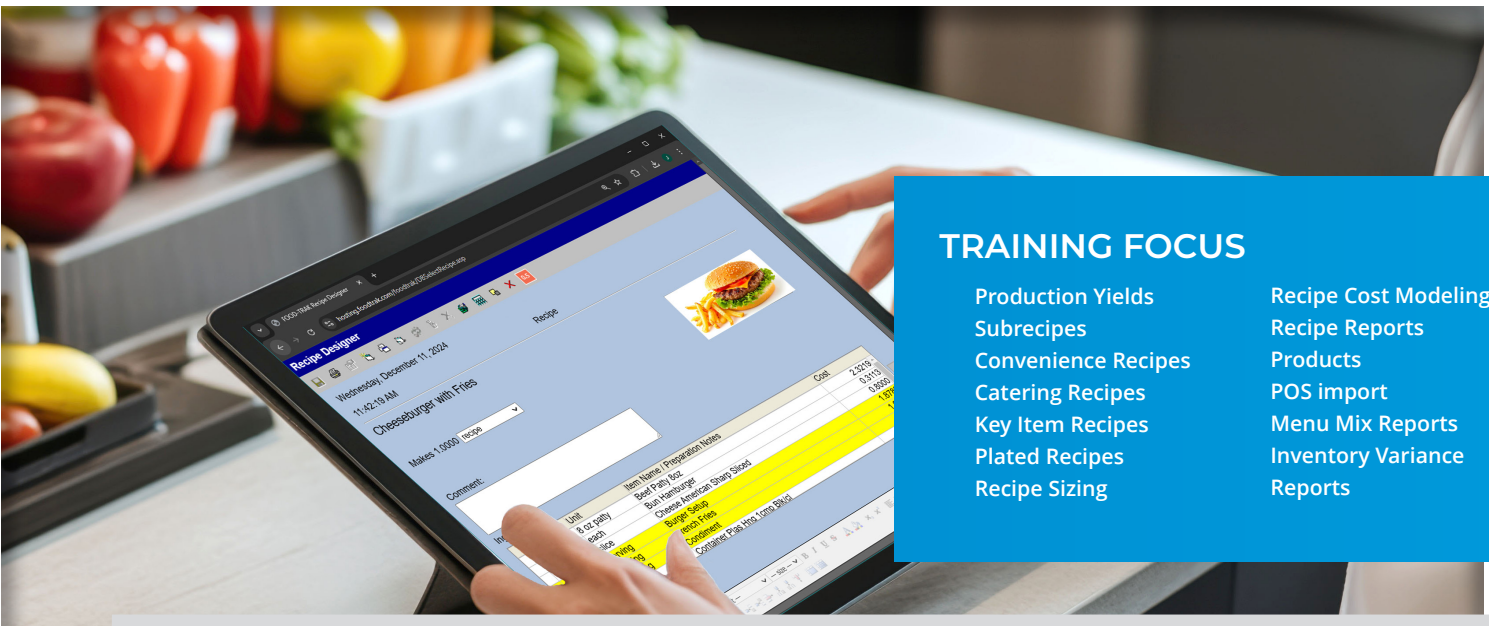
COMPREHENSIVE RECIPE CONSTRUCTION & POS INTEGRATION

ONLINE INTERACTIVE EXPERIENCE

FOOD-TRAK University, Advanced Recipe & POS training is an exciting online course focused on the creation and management of recipes which includes batch recipes, yield recipes, convenience recipes, catering recipes, key item recipes and plate recipes. In addition, products (sellable purchased items and recipes) will be created to facilitate the integration of FOOD-TRAK with POS systems. The POS integration will include the creation of an execution plan to push the POS file to FOOD-TRAK along with reviewing the audit list FOOD-TRAK creates to troubleshoot any mismatches between the POS menu items and FOOD-TRAK. FOOD-TRAK's strong menu analysis reports will be reviewed along with inventory variance reports. You will be given a food and beverage training database to practice in throughout the seminar, with hands on exercises dealing with recipes, sales and POS integration.

The Advanced Recipe & POS training seminar is the best way to acquire very specific skills and the preparation needed to integrate FOOD-TRAK and your POS System. Our main objective with this seminar is to provide you with a higher level of training and knowledge of the FOOD-TRAK System, and all process flows, task operations and reports related to recipes, saleable products and POS integration. At the completion of this seminar, you will have the proper tools to gain even tighter control over your food costs.

Working on your own computer workstation and the latest version of FOOD-TRAK, you will be led by a live instructor through a series of lectures explaining the "how to" functionality of each process, followed by practice exercises outlined in the training manual. This "real world" foodservice operation approach prepares you to make effective use of the FOOD-TRAK system.



TRAINING FOCUS

- Production Yields
- Subrecipes
- Convenience Recipes
- Catering Recipes
- Key Item Recipes
- Plated Recipes
- Recipe Sizing
- Recipe Cost Modeling
- Recipe Reports
- Products
- POS import
- Menu Mix Reports
- Inventory Variance Reports

TECHNICAL REQUIREMENTS & PREREQUISITES

Each attendee will be required to participate from their own computer which meets the following requirements:

Webcam and Microphone (recommended)
Web Browser Chrome (recommended), Edge, Firefox or Safari
Wired or Wireless Network Connectivity
Minimum 1.8 GHz, 4GB RAM and Pentium IV or better
Disabled Windows Firewall

Prerequisites include: working knowledge of the item editor, especially the units tab. FOOD-TRAK University: The Fundamentals seminar or FOOD-TRAK University course Database 102 are highly recommended prior to taking this advanced training seminar.

800.553.2438
System Concepts, Inc.
Copyright © 2025. All Rights Reserved.
ftsales@foodtrak.com
www.foodtrak.com

REGISTRATION

"For years our standard FOOD-TRAK training program has covered the basics regarding recipes and POS integration. Based on your input we're super excited to offer a new advanced class concentrating on recipes and POS integration! We love helping you optimize your use of the FOOD-TRAK System!"

-Mary Ritter, COO

FOOD-TRAK University, Advanced Recipe & POS Training is being offered online! Space is limited for this course and advanced registration is required. The deadline for timely registration (accompanied by payment) is 7 days prior to the first day of the course.

The standard registration fee for the 1.5 day course is $495 for the first attendee. Additional attendees are $445 each. A special, discounted rate of $445 per person is available if payment is received in full at least 14 days prior to the seminar date. Payment can be made using a company check, Visa, MasterCard or AMEX. Final registration (within 7 days of the seminar date) will be accepted on a space-available basis only. Payments are non-refundable if cancellation occurs within 7 days of the seminar unless we are forced to cancel or reschedule the course. SCI reserves the right to cancel seminars in the event of insufficient registration or events beyond our control. Pricing is subject to change without notice.

2025 COURSE DATES:

AUG 20 - 21
SEPT 24 - 25
OCT 8 - 9

Instructor-led Classroom:
1.5 Days

LOGISTICS

Attendees will receive an email containing a link to participate in the class online. It will include instructions on how to join the meeting, and connect to both the audio and video. Contact your Account Manager for additional details.

CONTACT US

Register Online
www.foodtrak.com

Register by Phone
800.553.2438

Register by Mail
9977 N. 90th Street
Suite 360
Scottsdale, AZ 85258

PRICING:

Pre-Registration Fee: $445.00
Standard Registration Fee: $495.00
Additional Attendee Registration Fee: $445.00

Prices listed are per person

MAIL REGISTRATION

Training Date_____
Name_____
Company_____
Title_____
Phone Number_____
Email Address_____
Additional Attendee Name(s)_____
_____

PAYMENT

☐ Check Enclosed
☐ Credit Card (Visa/MasterCard/AMEX)

Credit Card #_____
CVC #_____ Expiration Date_____
Name on Card_____
Billing Address_____
Billing Zip Code_____
Signature_____

Copyright © 2025. All Rights Reserved.