Manage your food service operation and keep residents satisfied.

WE HAVE YOU COVERED.

Gordon®
FOOD SERVICE

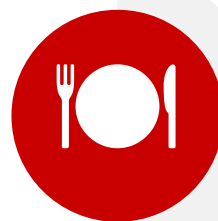PRESENTS

Gordon CMM™

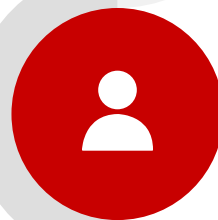✓ Increase efficiencies   ✓ Boost menu variety   ✓ Reduce food waste

Gordon
CYCLE MENU
MANAGEMENT™

Our menu software makes it easier to do great work. Equip your staff with the tools they need to maximize efficiencies and support resident well-being.

Menu Planning

Resident Management

Digital Choice Dining

Menu Planning

- ✓ Control labour costs by building efficiencies with this easy-to-use software program
- ✓ Seamlessly compare your menus to custom nutrition goals
- ✓ Live recipe & menu costing
- ✓ Access to customizable GFS recipes and menus
- ✓ Serve delicious, consistent meals by using census-specific production reports
- ✓ Streamline your ordering process

Resident Management

- ✓ Track resident diet orders, allergies, preferences, dining location, and much more!
- ✓ Minimize the need for manual menu adjustments
- ✓ Improve resident safety and satisfaction
- ✓ Reduce production shortages and food waste
- ✓ Ability to track resident weights

Digital Choice Dining

- ✓ Take resident orders on a tablet in advance or at point of service
- ✓ Seamlessly view key up-to-date resident information
- ✓ Select from menu options instantly customized to resident needs
- ✓ Use photos to identify residents and eliminate the need for show plates

Interested in hearing more about how CMM can work for you?

Click Here for Request Form

Gordon® FOOD SERVICE | Nutrition Resource Centre