

## **March 2006 Barrington Software Newsletter**

### **City of Toronto Selects CookenPro® Commercial For Back-Office, Food and Nutrition Management**

The [Shelter, Support and Housing Administration of the City of Toronto](#) has selected [CookenPro® Commercial](#) as it's back-office foodservice software application. The Administration provides temporary shelter and support to homeless people while creating and maintaining permanent housing solutions.

With CookenPro®, users can link both Metric and U.S. ingredient unit quantities to the nutritional values in a Database and even use both Metric and U.S. quantities in the same recipe. Nutritional entries can be added and RDIs can be changed. Users can view the nutritional profile of a recipe, an ingredient, or a menu in a variety of formats and they can print nutritional labels with or without a price.

The City of Toronto will also be using CookenPro's [Production Module](#), created for quantity food production and designed for Lakeland Regional Medical Center where it is used with their Cook/Chill food production operation. It comes with a variety of reports to assist with quantity food production, including Advanced Withdrawal Sheets that specify the advance withdrawal times for any ingredient or recipe and Ingredient Production Sheets that sort by ingredient with instructions and quantities. With the Production Module, you can create a requisition for a selection of recipes that produces a list of inventory items and quantities needed and deducts the quantities from inventory.

### **Did You Know?**

The Production Module allows recipe scaling by yield quantity so that 1-quart of soup can become 120 gallons.

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