

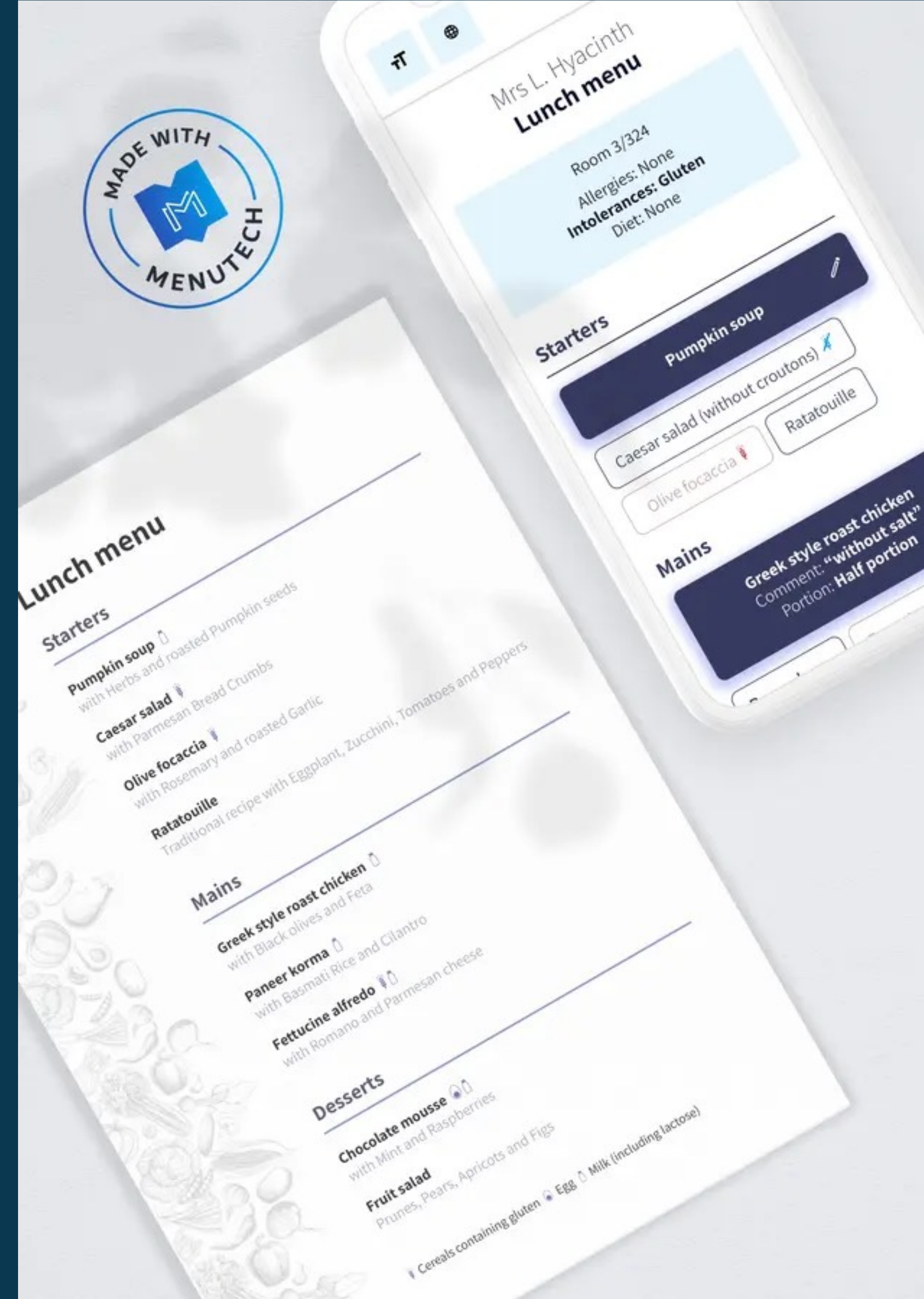


# Fully Customisable Meal Ordering Software

Cloud-based Menu planning, Diet management and Order-taking  
software for Healthcare and Senior Care.

MENUTECH for Healthcare & Senior Care: Company Presentation 2025

TEASER VIDEO: "HOW DOES MENUTECH  
BOOST PATIENT SATISFACTION?"



# Growing Strong, One Digital Order at a Time

Whether you're a private clinic offering premium healthcare dining, a multi-clinic institution managing high patient turnover, or an establishment serving a diverse international population, we've got you covered.

**525 orders** placed in 2020.

**460 000 orders** placed in 2021.

**1 050 300 orders** placed in 2022.

**1 526 500 orders** placed in 2023.

**1 521 000 orders** placed in 2024, so far \*

\* January - August 2024 data

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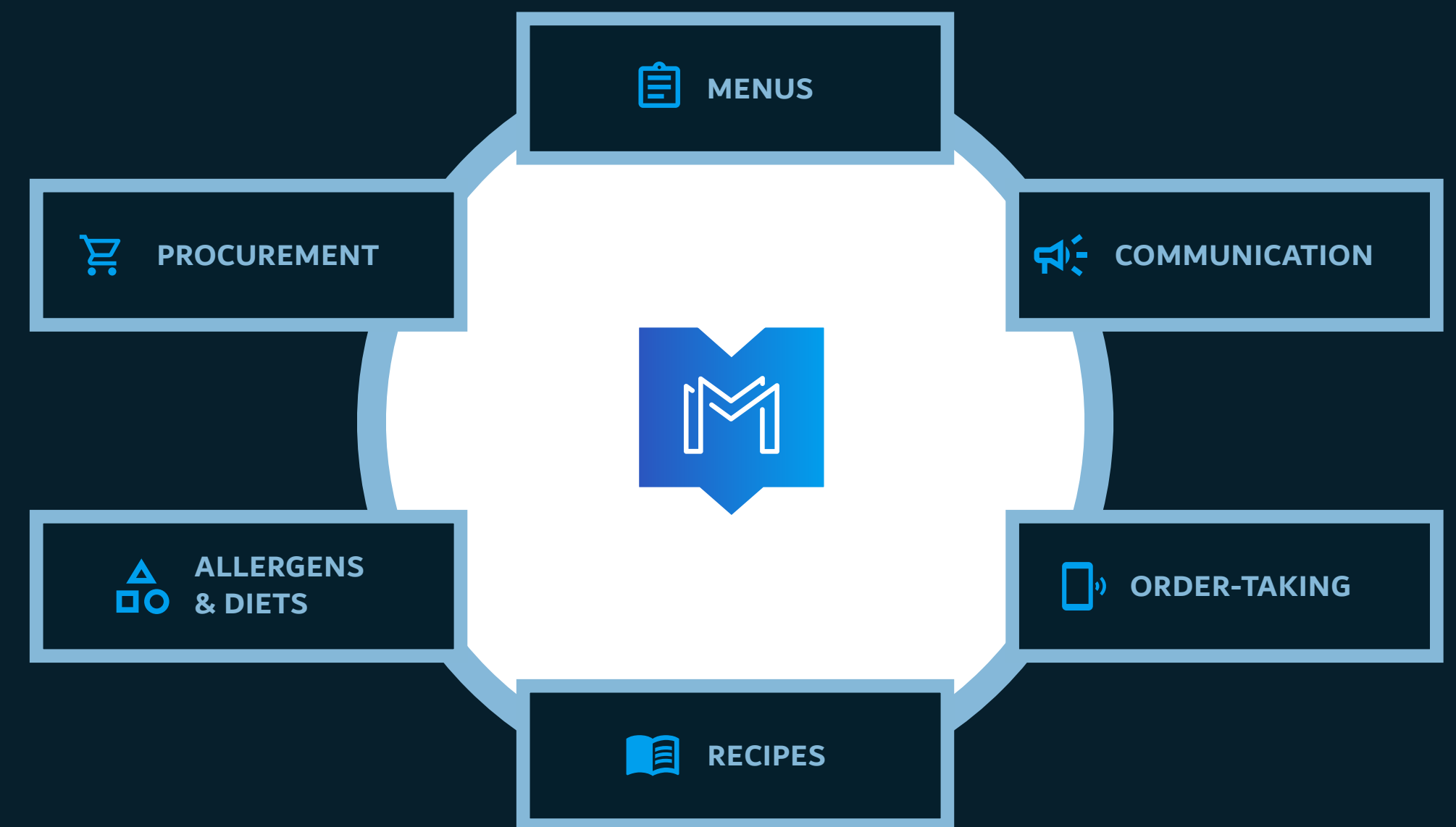


# 360° solution for Hospitals, Clinics and Long Term Care Homes

Menutech provides centralized product management with modular software, enabling you to customize features based on the needs of your teams, patients, or residents, and activate them whenever it suits you.

[DISCOVER MENUTECH'S 11 KEY FEATURES](#)

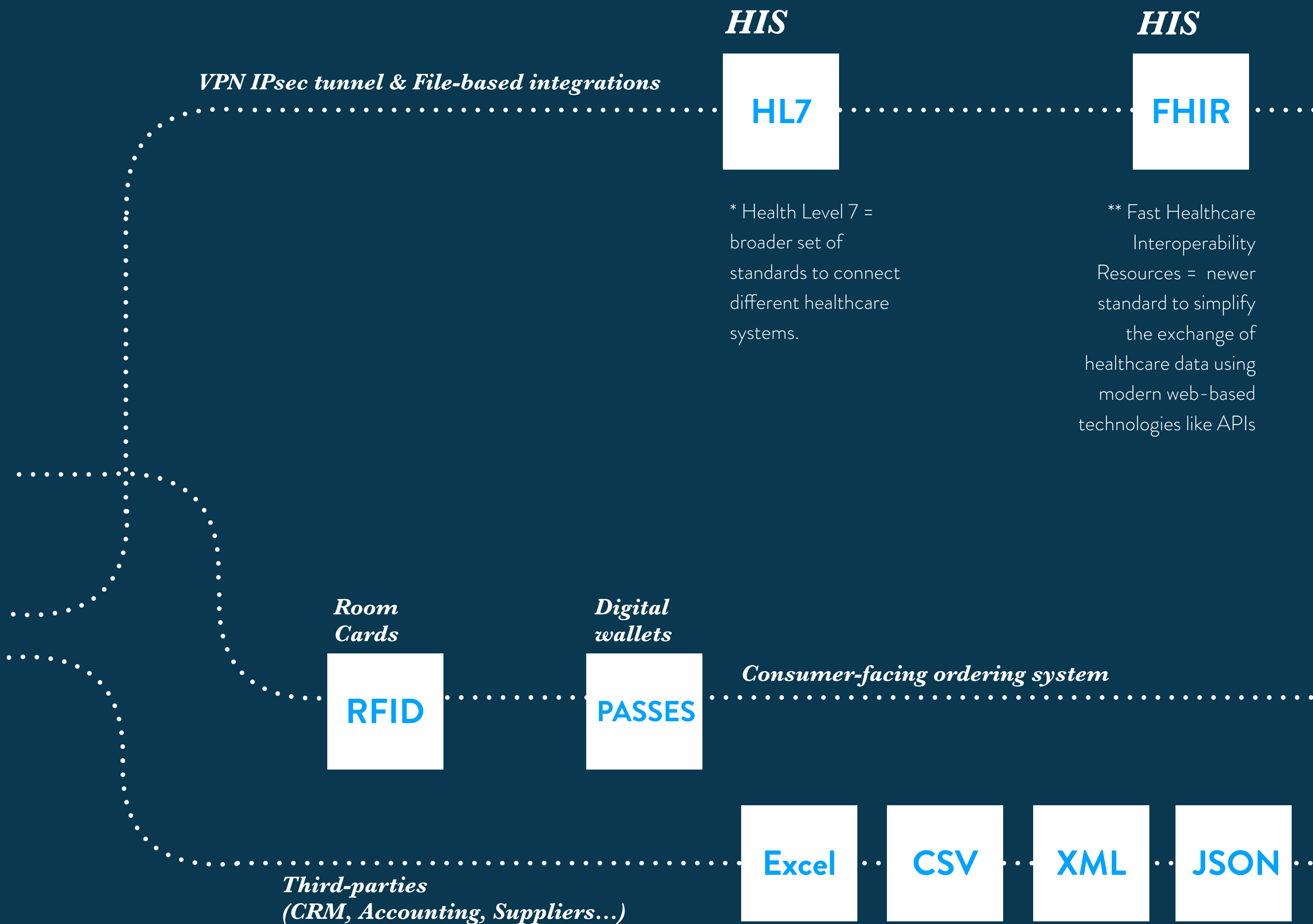
The following Menutech features contribute the most to the Team satisfaction of Healthcare and Senior Care sites:



# Integrations

## Say goodbye to data entry hassles.

Menutech offers a zero-data input solution with customizable import/export in CSV and Excel formats, ensuring a perfect blend of culinary creativity and business efficiency.





TERMINAL ORDERS

AUTOMATED  
& REPEATED ORDERS

SCAN TO ORDER  
(QR CODE)

RFID CARDS

DIGITAL WALLETS

AUTONOMOUS ORDERS  
(LINKS, EMAIL)

API-BASED ORDERS

STAFF ORDERS

ASSISTED ORDERS  
(ON TABLETS)

CENTRALISED ORDERS  
(ON PC)

# Pick & Mix

**Collect orders, your way(s).**

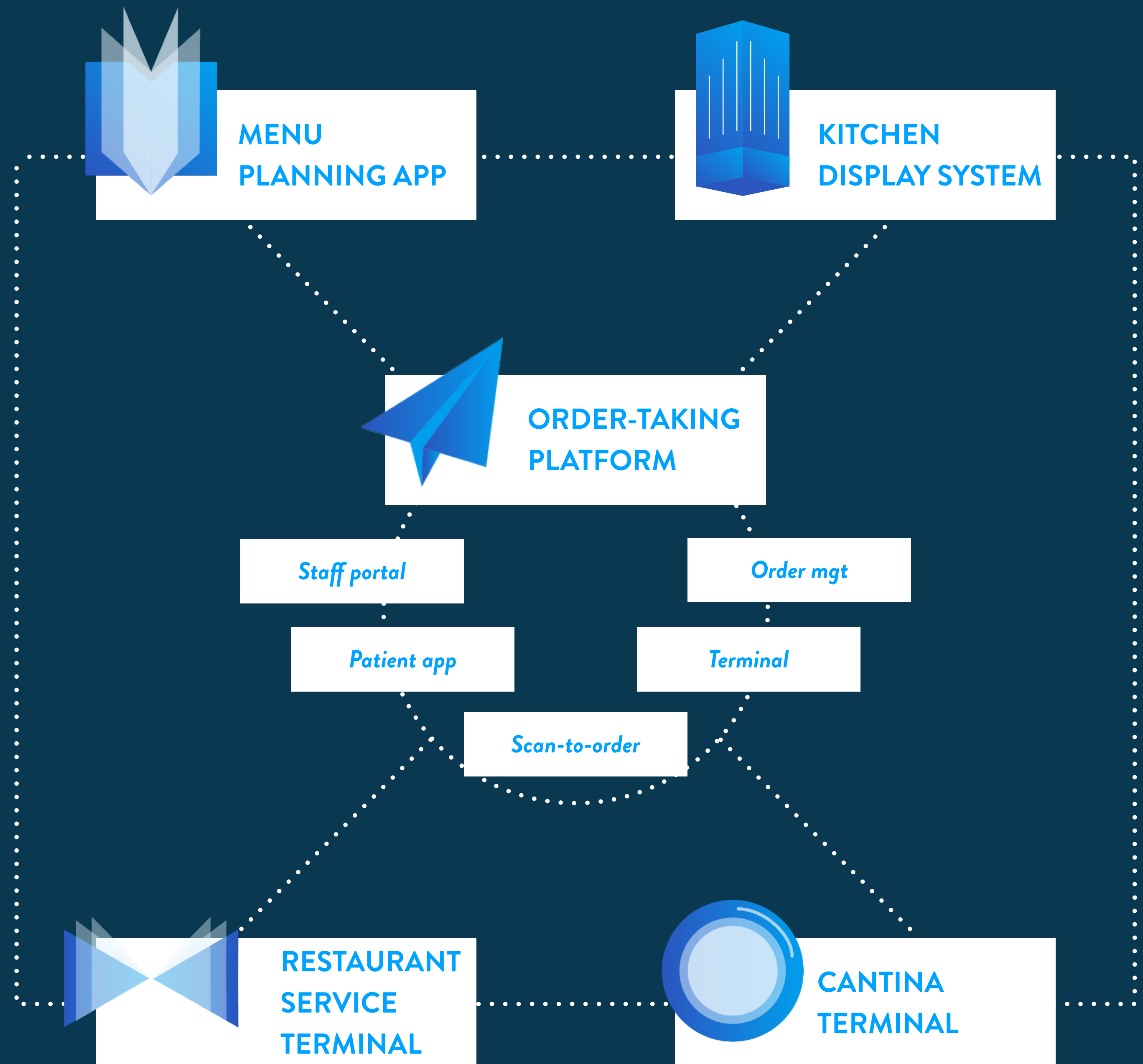
We built a fully customisable and modular order placement software for our customers to pick and mix different order taking systems - even within the same kitchen and dietary team.

# Tailored for Every Team

## All in One Flexible Platform.

We offer a phased approach to digitizing your order-taking process, allowing you to choose which aspects to digitize and when.

[WATCH PRODUCT DEMO](#)



**MENUTECH**

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# The Preferred Choice for Patient-Centered Care

## 1 Effortless Food Information Management

Automatically detect and display allergens, nutritional values, and other key details directly from your products, recipes, and product sheets.

## 2 Tailored Dietary Solutions

Smart menus are instantly generated to cater to specific operations, preferences and dietary needs, like celiac disease or diabetes.

## 3 Customizable and Ready-to-Go Menus

Create polished, on-brand menus with automated templates that are always ready to print or share.

## 4 Seamless Cloud-Based Self-Ordering

Customers order from their own device, with their dietary requirements automatically communicated to your team for top-notch service.

## 5 Comprehensive 360° Meal Planning

Connect F&B data with staff, customers, and partners, reducing context switching and enhancing transparency.

## 6 Integrate with Your Trusted Platforms

Seamlessly connect with your existing websites, intranets, and third-party platforms.

FURTHER READING: ["HOW DOES MENUTECH'S ELECTRONIC MEAL ORDER SYSTEM \(EMOS\) WORK?"](#)



# Choosing the right plan

## L

Ideal for Single Sites  
(est. 25 - 125 consumers)  
Single menu planning user access

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**€ 400 / month** (billed yearly)

**€ 1000** configuration fee  
+ data import fee

## Enterprise

Ideal for Groups  
(est. up to 2000 consumers)  
Multiple menu planning user  
accesses & permissions

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**€ 900 / month** (billed yearly)

**€ 2000** configuration fee  
+ data import fee

## White-label

Ideal for Corporate Solutions.  
Inviting Sites and External users to an  
integrated suite of digital tools.

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**€ 3000 / month** (billed yearly)

**+ external users**

Configuration fee upon request

Our multilingual support covers English, French, German, Italian, and Spanish.

Support is available Monday to Friday from 9 AM to 6 PM CET for all plans and extends to weekends (9 AM to 4 PM) for Enterprise and White-label plans.

The Account Configuration phase includes importing existing menus, dietary breakdowns, and recipes, along with dedicated Training and Launch Support outlined on the next page.



	L	Enterprise	White-label
Annual subscription	€ 400 / month	€ 900 / month	€ 3000 / month
Assumed # of Consumers <small>(Adjustable based on your needs)</small>	125	1250	2000
Assumed # of Staff Accesses <small>(Adjustable based on your needs)</small>	5	30	50
External users	No	No	From + €5 to + €25 / month
Upfront configuration cost	€ 1000 fee	€ 2000 fee	Upon request
Recipes import cost	Add-on	Add-on	Add-on
Dietary breakdowns import cost	Add-on	Add-on	Add-on
Multiple locations	No	✓ Yes	✓ Yes
Launch Support	Standard configuration	Bi-weekly Office Hours	Project Management
Continuous Support	5/7, General support	7/7, Account Manager	7/7, Account Manager
IT Service Ticket System access	No	✓ Yes	✓ Yes
Training at launch	1:1	Up to 5 participants	Up to 15 participants





# Transforming Food Services for the Clinique Générale Sainte-Anne

## Digital Transformation in Patient Dining

Clinique Générale Sainte-Anne, a leading private clinic in Fribourg, Switzerland, is enhancing its patient dining experience by adopting Menutech's meal planning and digital order-taking solutions since 2018. These innovations streamlined ordering, reduced administrative burdens, and supported sustainability by cutting kitchen paper use.

## Tailored Menus for Specialized Care

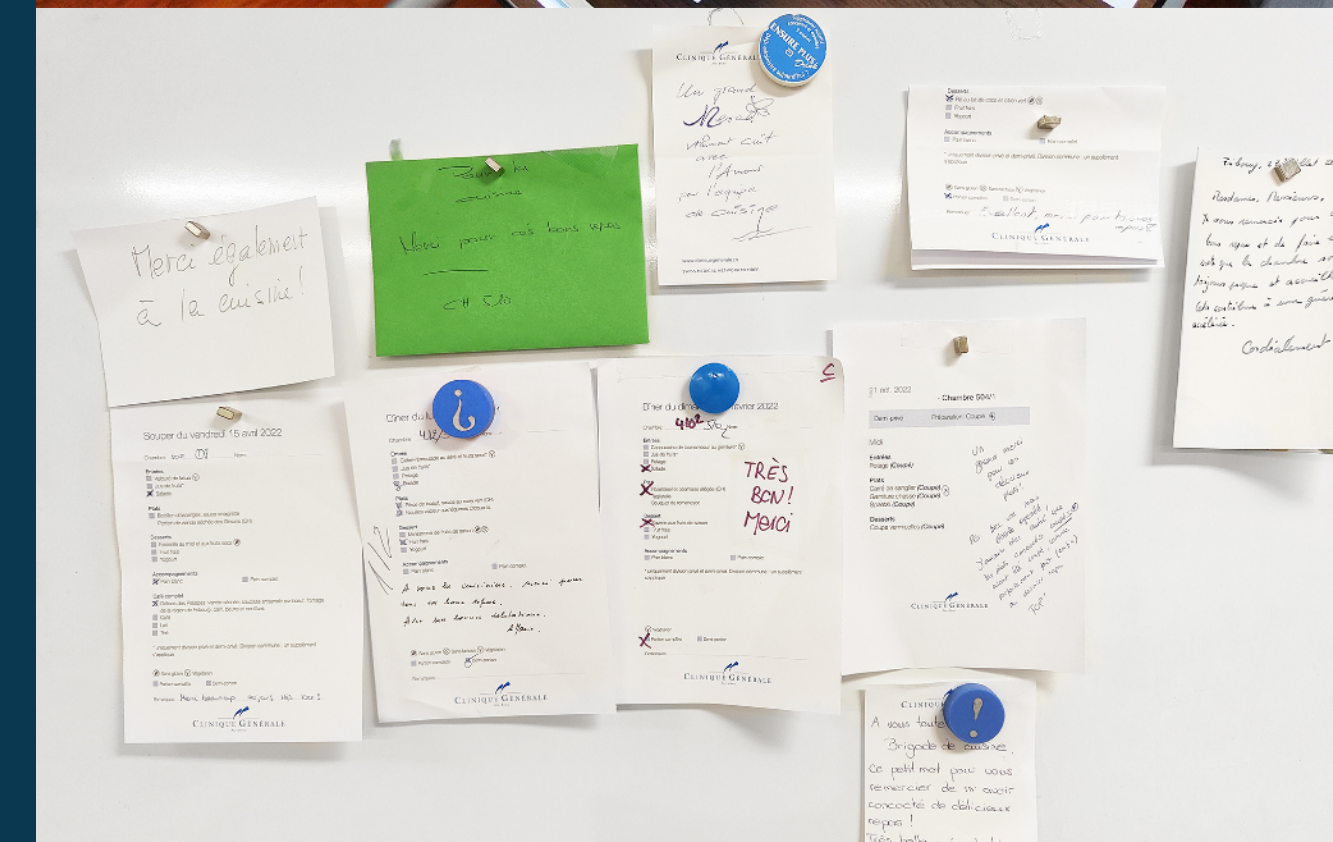
Menutech's real-time menu updates enabled the clinic to provide customized meal plans across departments, including perioperative menus, recovery-specific diets, and tailored options for ambulatory care patients. This approach enhanced patient satisfaction and optimized kitchen efficiency.

## Phased Implementation and Revenue Boost

Carefully phased implementation of Menutech's system led to substantial improvements, including a 63% increase in food service revenues within three months, highlighting the positive impact on patient care and the clinic's financial health.

## Future-Ready Digital Solutions

Clinique Générale Sainte-Anne is poised for future growth with a system accommodating next-generation staff and patients. Digital initiatives like QR code-enabled menus and self-learning materials ensure a seamless, personalized experience for all.







# Your Journey to Empowered Patients & Residents

Dining Experience level 1:

## **Productivity gains**

Digitise your existing meal planning processes to end to paper-based processes.

F&B Information is digitally stored and easily accessible

## **Eliminate Paperwork Hassles**

Dining Experience level 2:

## **Manual processes eliminated**

Integrate your Hospital Information Systems (HIS) to your patient meal ordering system.

## **Streamline Operations with HIS Integration**

Dining Experience level 3:

## **Patient Self- Ordering**

All menu options presented are filtered based on the patient's dietary restrictions, food allergies and kitchen order time limits.

## **Ensure Safe & Compliant Meal Service**

Dining Experience level 4:

## **New opportunities**

Leverage upselling opportunities for paid menu items, integrate payments for your staff, and more.

## **Boost Revenue and Service Efficiency**



# Automated, Safe & Delicious Diet Menu Solutions

It's what we do **best.**





# Let's get in touch

Your contact person:

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**Director**

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[Click here](#) to schedule a Zoom/Teams call

