

Presentation to NACC

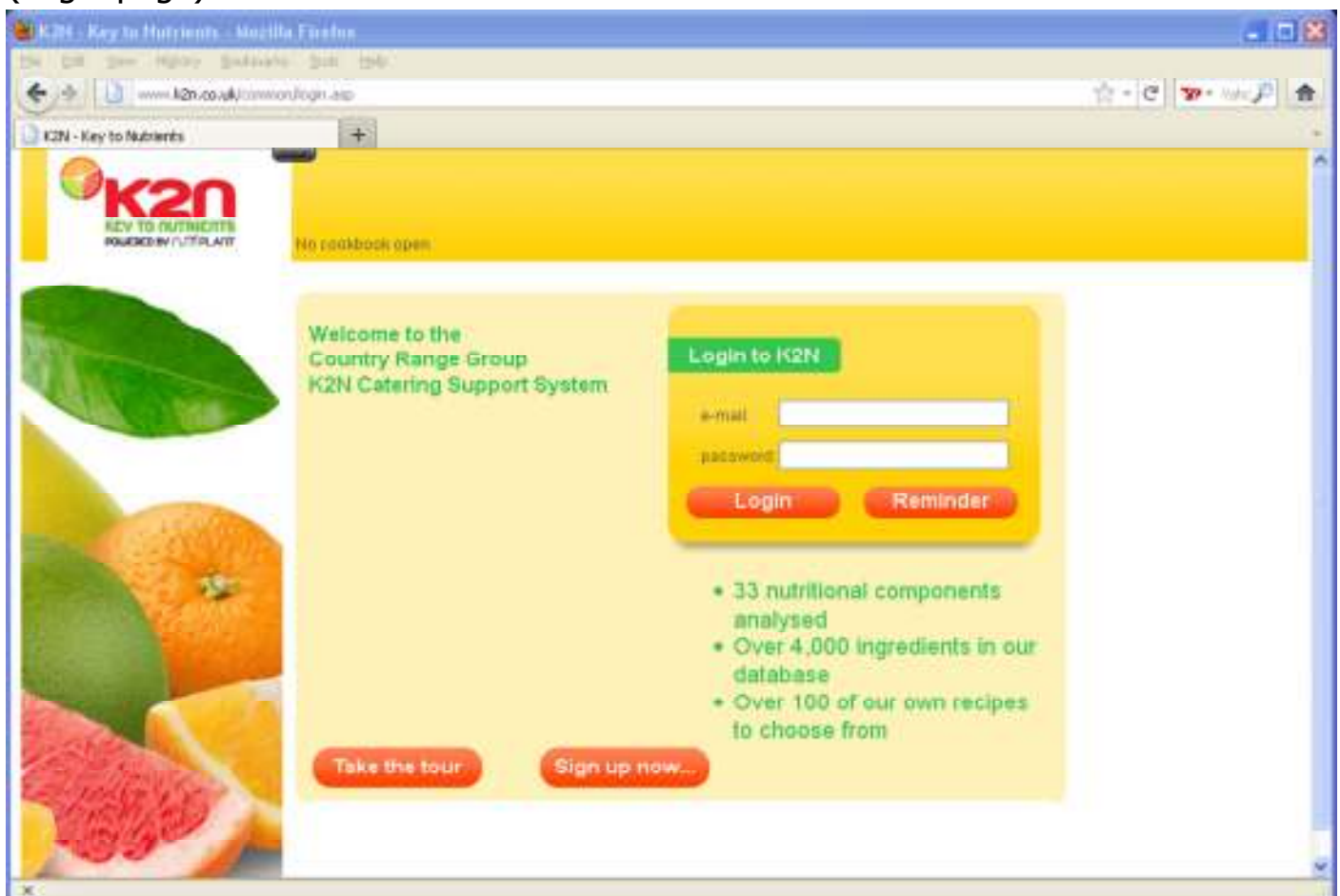
Good afternoon Ladies and Gentlemen my name is David O'Malley and I am going to give you a brief introduction to K2N (Key to Nutrients) and K2N+.

I am aware of your president's campaign to encourage legislation to ensure minimum nutritional standards are served in the care environment. As one of the creators of the system you are about to see you have my whole-hearted support, however as the experience of the schools has shown having the legislation is only a small part of what needs to be done.

Caterers have so many different elements to manage in the day adding nutrition to this will to some seem like significant overload. There is already the complication of menu planning, regional variations, stock management, cost control management, food production the list goes on.

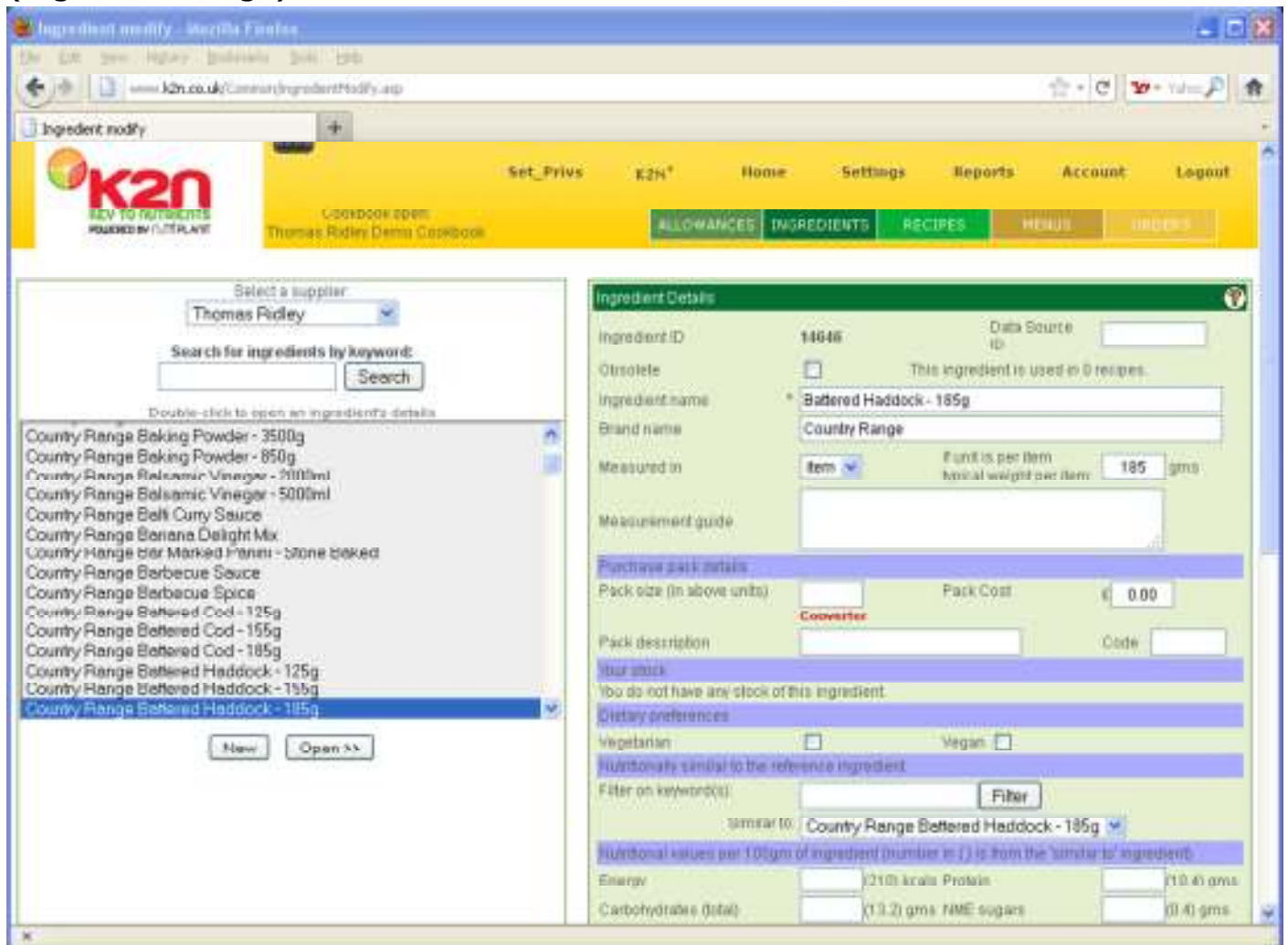
Looking at the challenges facing caterers, we designed K2N and K2N+ to significantly reduce this overload, we have made it user friendly, easy to understand, as broad a range of applications as we could and all you need is connection to the internet. (show login page)

(Login page)



I am sure you will have questions about this and I will be happy to take them at the end of the presentation or afterwards when I will be available with the Thomas Ridley team should you want to discuss anything specific.

(Ingredients Page)



The first consideration for K2N was how to ensure the system was ready for use so we have suppliers and ingredient list, this enables caterers to have an infinite number of ingredients costed or not, available for the creation of recipes and menu's. The only limitation is the nutritional data that is available from the source supply, however this can be overcome by linking the ingredient with the FSA data if the ingredient is in the FSA detail- We have nutritional data for over 4000 ingredients contained in this. The evaluation takes place over up to 33 nutrients and there are 15 established RDA groups based on the Governments average recommendations for each group.

(Recipe page)

Recipe modify - Health Times

www.k2n.co.uk/Content/recipeModify.asp?doRecipe=825

Recipe modify

Set_Privv K2N* Home Settings Reports Account Logout

Cookbook open: Thomas Ridley Demo Cookbook

ALLOWANCES INGREDIENTS RECIPES MENU GROUPS

Recipe details

RecipeID: 825

Recipe name: Meatballs in Tomato Sauce Secondary School Portions: 14 Quantity calculator: 14 portions Calculate

Keywords: Main Dishes

Belongs to: Centrally defined 'Set' cookbook

Ingredients Evaluation Preparation method Cost analysis

Recipe ingredients

Ingredient	Supplier	Quantity	Quantity Calculator	Cost	Vegetarian	Vegan
Eggs, chicken, whole, raw	FSA Reference	200 gm	200 gm	£ 0.00	✓	✗
Onions, raw	FSA Reference	150 gm	150 gm	£ 0.00	✓	✗
Beef, mince, raw	FSA Reference	2000 gm	2000 gm	£ 0.00	✗	✗
Country Range Garlic - Minced [26269]	Country Range Brand	30 gm	30 gm	£ 0.00	✗	✗
Country Range Natural Breadcrumbs [77264]	Country Range Brand	100 gm	100 gm	£ 0.00	✗	✗
Country Range Tomato & Basil Sauce [7118]	Country Range Brand	2000 gm	2000 gm	£ 0.00	✗	✗

Total ingredient weight: 4,480g Enter zero quantity to remove an ingredient

Portion weight: 320g

Make ingredient Export Print Duplicate Delete New Save

Add another ingredient to the recipe

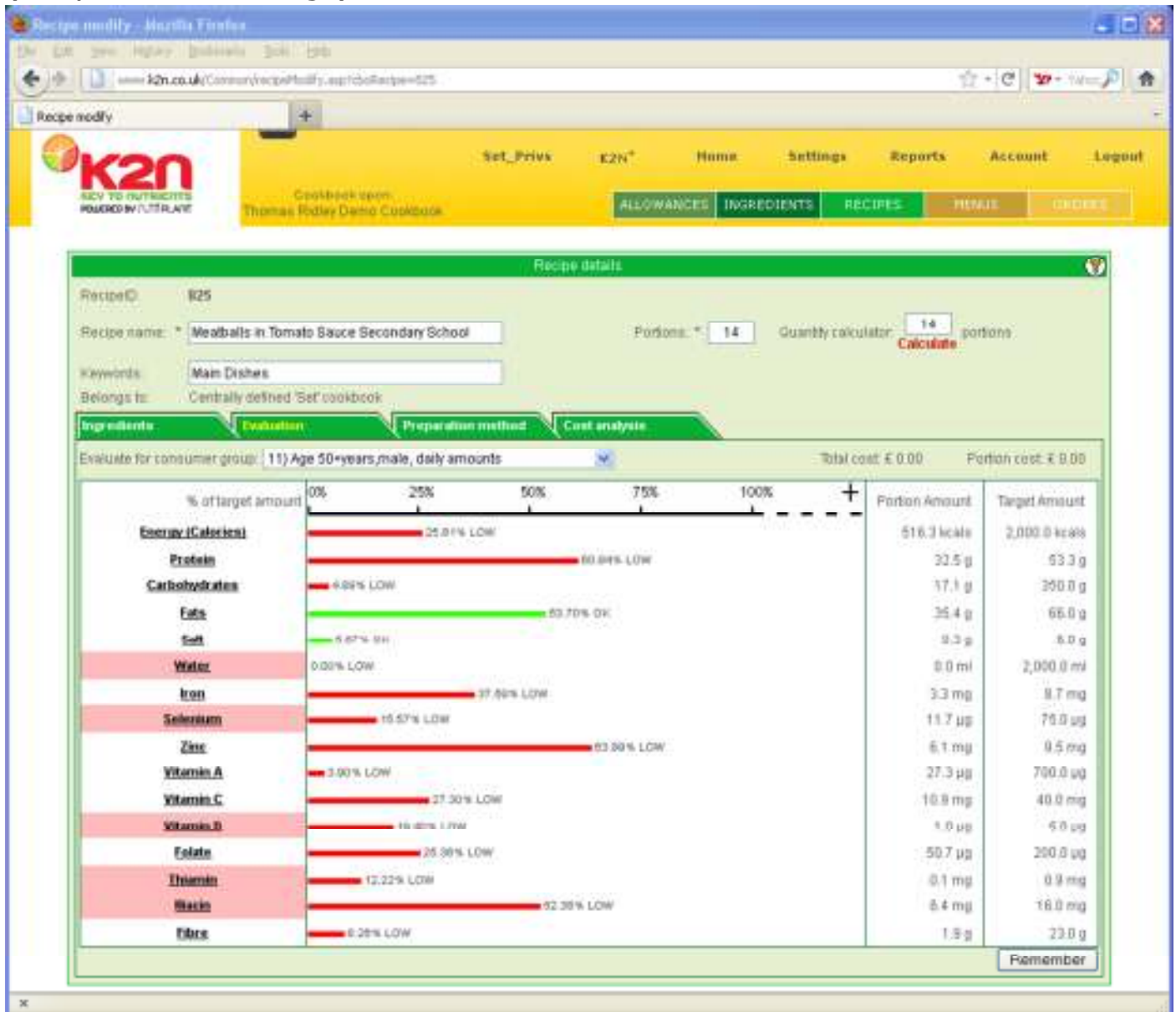
Search for ingredients containing: Search Sort by: (if you change this, click Search to re-sort the list)

Enter search words and click Search Quantity: Add

To add an ingredient to the recipe, selected the ingredient, enter a quantity and then click Add Converter

Caterers can then go to creating recipes or as the system has pre-loaded set recipes these can be copied and edited to suit or used as they are. The evaluation of the recipe takes place immediately and dynamically against the selected RDA's (recommended daily allowance) As this demonstration shows (Demonstrate Recipe Evaluation, costing, compare function page)

(Recipe Evaluation Page)



(Menu Page-demonstrate functions- adding item- selecting portions required- menu choices etc)

Once recipes have been established (additional recipes can be added at any time and the system will store and maintain them in the cookbook- again the potential number is almost infinite)-- the caterer can move on to building menus. Selections are evaluated and costed immediately and dynamically.

(Menu Page)

The screenshot shows the 'Menu modify' web application interface. At the top, there is a navigation bar with the K2N logo and the tagline 'KEY TO NUTRITION POWERED BY ULTRA, A.S.E'. The main header includes navigation links: 'Set_Privs', 'E2N', 'Home', 'Settings', 'Reports', 'Account', and 'Logout'. Below the header, a yellow bar indicates 'Cookbook open: Ian's Cookbook' and contains tabs for 'ALLOWANCES', 'INGREDIENTS', 'RECIPES', 'MENU', and 'ORDERS'. The 'MENU' tab is active, showing a form for editing a menu. The menu title is 'Day fifteen' and the menu date is '22/7/2011'. The menu belongs to 'Centrally defined 'Set' cookbook'. Below this, there are tabs for 'Custom', 'Evaluation', 'Interpretation', and 'Cost analysis'. The 'RECIPES IN THIS MENU' section displays a table with columns for Section, Recipe name, Selection, Vegetarian, Vegan, Portion Cost, Selling Price, and Req'd. The table lists several recipes, each with a selection checkbox and a 'Req'd' column with a '1' and a 'Tick to remove' checkbox. Below the table, there is a 'Number of covers' field set to '2' and buttons for 'Print', 'Duplicate', 'Delete', 'New', and 'Save'. A search section allows users to search for recipes by name, location, and price range. The interface is designed for managing menu items, including adding, editing, and deleting recipes.

Section	Recipe name	Selection	Vegetarian	Vegan	Portion Cost	Selling Price	Req'd	Tick to remove
1	Spanish Omelette Secondary School (Set)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>
1	Fish Cakes Oven baked Secondary School (Set)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>
2	New Potatoes Secondary School (Set)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>
3	Garden Peas Secondary School (Set)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>
3	Mixed salad Secondary School (Set)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>
3	Baked Beans Secondary School (Set)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>
4	Fresh fruit Secondary School (Set)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>
4	Raspberry Jelly Secondary School (Set)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	£0.00	£0.01	1	<input type="checkbox"/>

Built into the system are the following capabilities:-

(Flick through order pages stock updates etc)

Stock, recipe costing, menu costing, order requirements (taking into account stock), consumption records, automated stock update from delivery. There are a number of reports that can be generated. To demonstrate all these elements would take more time than we have however I would happily discuss them with you after the presentation over lunch or a coffee.

(Stock page)

The screenshot shows a web browser window with the URL www.k2n.co.uk/Content/IngredientStock.asp. The page title is "Stock list". The K2N logo is visible in the top left, with the tagline "KEY TO NUTRITION POWERED BY ULTRALANT". The navigation menu includes "Set_Privs", "K2N+", "Home", "Settings", "Reports", "Account", and "Logout". Below the menu are buttons for "ALLOWANCES", "INGREDIENTS", "RECIPES", "MENU", and "ORDERS".

The main content area is titled "Your stock" and includes a "Sort alphabetically" link and a "Show ALL past & present stock" link. The data is organized into four sections based on location:

- No location specified:**

Ingredient (supplier)	Amount in stock	Expiration date (dd/mm/yyyy)	Location
Egg, chicken, whole, raw - medium (Generic Ingredients)	9 item	3/12/2011	
Thyme, dried, ground (FSA Reference)	10 gm	20/4/2012	
- Basket:**

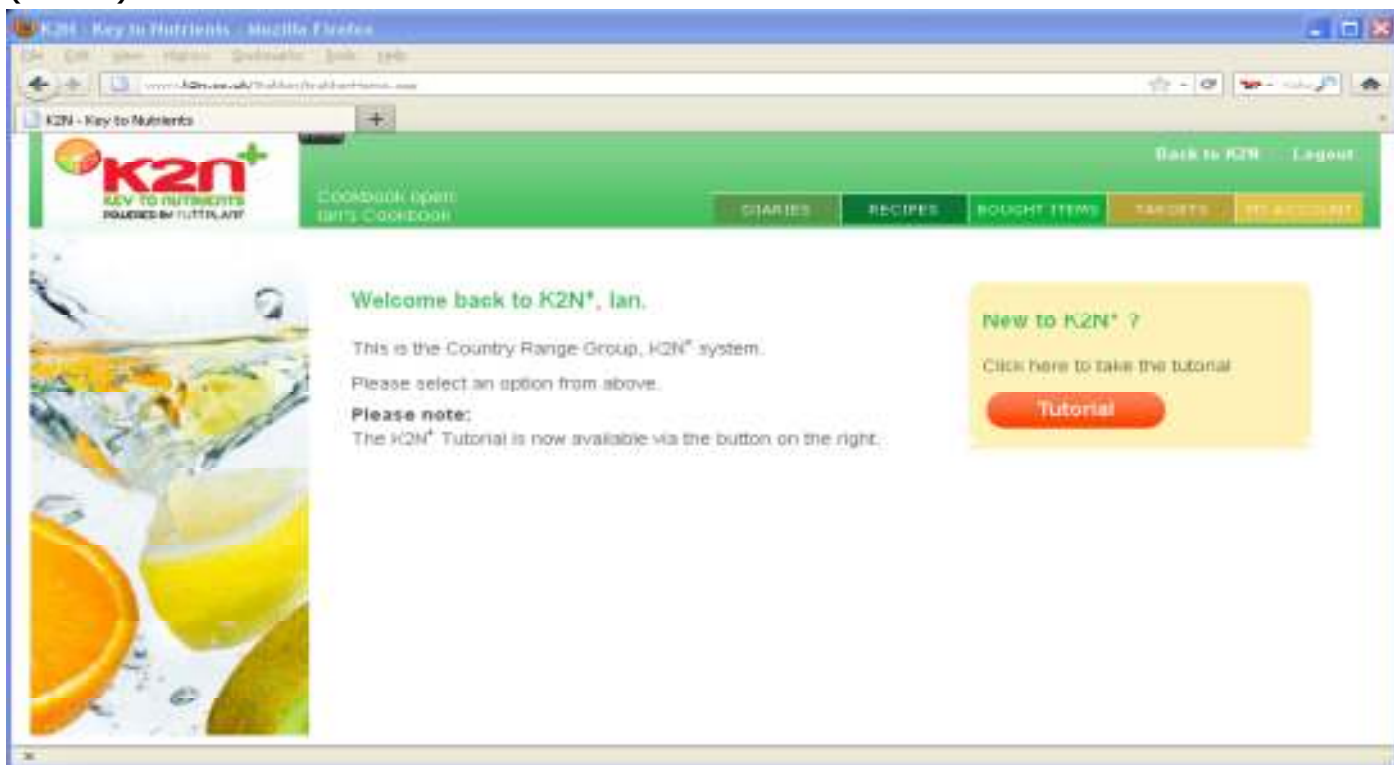
Ingredient (supplier)	Amount in stock	Expiration date (dd/mm/yyyy)	Location
Lemon - RAW (Safeway)	1 item	4/10/2011	Basket
Lemon - RAW (Safeway)	2 item	5/12/2011	Basket
Red Grape fruit (Safeway)	2 item		Basket
- Cupboard:**

Ingredient (supplier)	Amount in stock	Expiration date (dd/mm/yyyy)	Location
Safeway Quack Oats (Safeway)	100 gm		Cupboard
- Pantry:**

Ingredient (supplier)	Amount in stock	Expiration date (dd/mm/yyyy)	Location
Onion - medium (Generic Ingredients)	4 item	4/3/2011	Pantry
Parsnip-medium (Generic Ingredients)	22 item	1/12/2011	Pantry

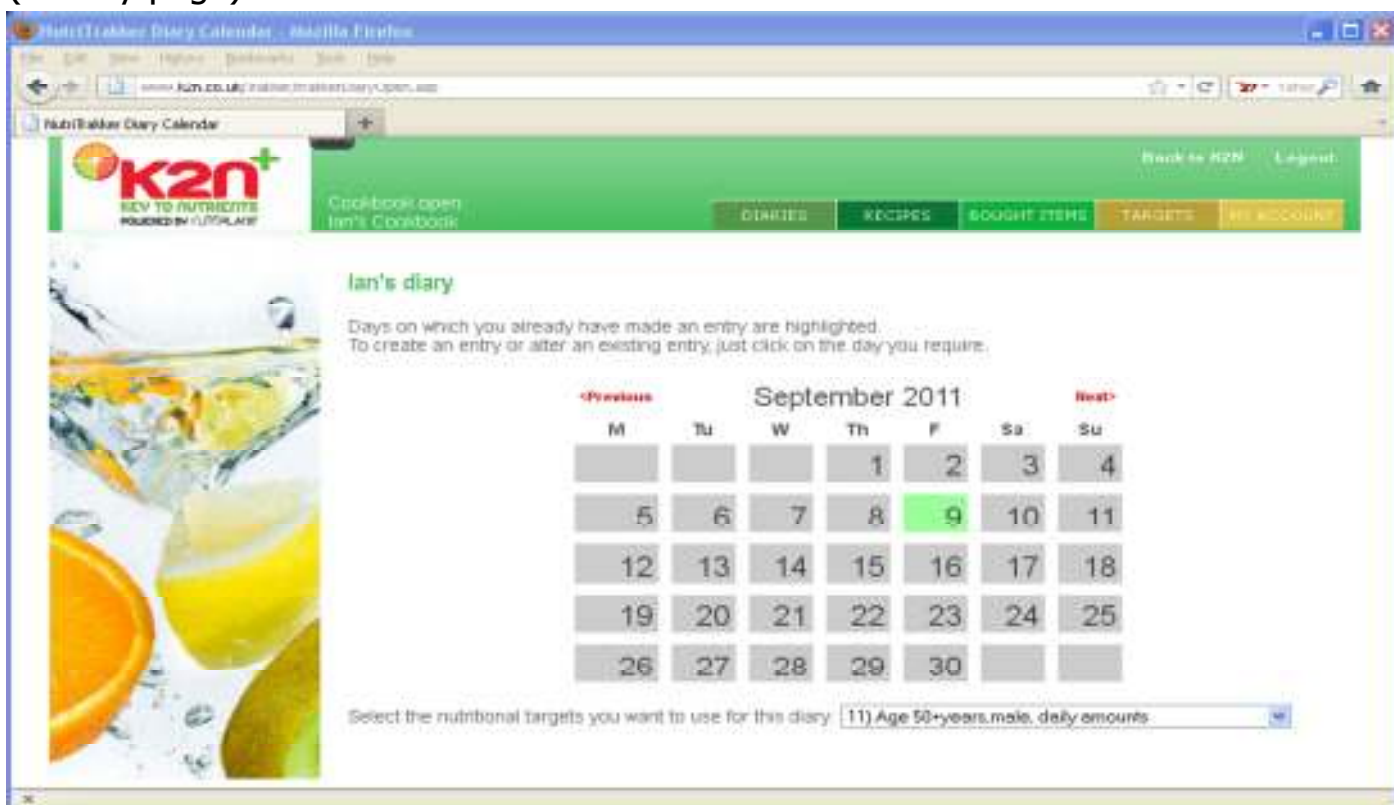
At the bottom of the page, it states "Nominal value of good stock = £ 2.98" and includes "Print" and "Save changes" buttons.

(K2N+)



Having the nutritional detail of what you serve is only half the battle, in this day and age of accountability and due diligence, information is needed to corroborate what has been served or eaten by the resident. This is where K2N+ comes into play. K2N+ is linked to the K2N cookbook for each user location. K2N+ has a section we called diaries that allows the user to keep a dietary record of the food the resident has actually eaten.

(A diary page)



(Show diaries page)

(A day in the diary)



The screenshot shows a web browser window titled "NutriTracker Diary Entry - Mozilla Firefox". The address bar shows "www.k2n.co.uk/TrackerTrackerMenu.asp". The page features a green header with the K2N+ logo and navigation buttons for "DIARIES", "RECIPES", "BOUGHT ITEMS", and "TARGETS". The main content area is titled "Ian's diary - Friday, 9-Sep-2011" and includes a "Day title (optional):" input field. Below this, there are three sections: "Breakfast" with "Nestle Cheerios" (Amount: 50 gm, Remove), "Morning snack" with "Tracker Bar" (Amount: 1 item, Remove), and "Lunch" with "Sweet Potato Cottage Pie NH" (Amount: 0.75 portion, Remove). At the bottom, there are buttons for "Back to calendar", "Add an item", "Evaluate this day", and "Save changes".

Again the potential for record storage is almost infinite and in the diary section this allows for the inclusion of drinks, snacks and additional items that maybe consumed outside of the formal meal times giving an accurate record of the level of hydration and additional information needed as selected in the diary set up. K2N+ is not a recipe or menu creation tool as this is contained in the K2N cookbook but they are connected so the input is only required once for the recipes and menus to be available in K2N+, however you can create specific recipes in K2N+ by simply selecting the manage my recipes function. (Give demonstration)

(Put testimonial up on screen)