Case Study: Modern Vegetarian Restaurant

Overview

This modern vegetarian restaurant is the brainchild of three brothers who, out of personal need, decided to put up a place where they can eat vegetarian cuisines in a relaxed and modern environment, without the lentil and hemp groove. Their business concept has earned them several awards from a competition which attracted enormous positive feedback.

Under the watchful eye of the owners of Europe’s oldest vegetarian restaurant, three brothers were able to put their idea into practice. They fused together tradition and innovation to bring about a philosophy of enjoyment and holistic eating: vegetarian food is healthy and can be very delicious.

For a holistic-themed restaurant such, nutrient and allergen information would most certainly be one of their main concerns.

This Swiss vegetarian restaurant is all about fun, freshness and quality. Every recipe and product they develop undergoes their own demanding criteria of freshness and flavor. Meals are freshly prepared several times a day, using only the most natural, organic and top-quality raw materials. Nutrient, allergen and other specific content in their food are also meticulously monitored to ensure that diners have the accurate information about what they’re consuming.

In order to better keep true to their commitment of fun, healthy eating. This restaurant has sought the aid of EGS, who provided them with a web-based solution that will enable them to:

- manage and standardize their recipes through a web-based service
- instantly gather information on allergen and nutrient content
- gain efficient food production through several customized features
- maintain their high-quality food standards of freshness and taste.

Business Solution

EGS has developed intelligent desktop and web-based interface Recipe and Back Office Management Solutions for the foodservice professionals who need to control their food costs, keep track of their inventory levels and costs and at the same time, keep the standards and quality of their menus.

Results

- Centralized recipe management through a web-based solution
- Optimized operations at minimum costs
- Guaranteed quality through standardization

Software solution

EGS Calcmenu Web

In use

Since 2005
EGS is the only software company that can provide you with solutions that focus on solving your needs and problems, increase bottom line and minimize food costs. Our solutions enable you to monitor the production process, analyze menu profitability using menu engineering and at the same time, manage your recipes and menus in a fast and easy way.

With over 22 years of combined technology and culinary expertise, EGS is undoubtedly a credible and trusted solutions provider for the foodservice industry.

The software solution implemented by EGS

It may seem to be a challenge for this modern vegetarian restaurant to constantly come up with new ways to present numerous vegetable varieties into vegetarian recipes, that would consistently captivate their customers’ taste buds. EGS Calcmenu Web is the indispensable tool that enables this restaurant to constantly surprise their guests with new and delicious ways of experiencing vegetarian meals.

Here, meals are served in small amounts at certain times to ensure that each dish on their famous food boat is fresh and tasty—no wilting vegetables, lukewarm dishes or stale bread. Thus, it is important that these meals are served as quickly and fresh as possible but without sacrificing taste and quality.

EGS Calcmenu Web makes this possible through an organized recipe list that provides a very detailed food preparation guide for each recipe. A comprehensive search feature enables users to quickly search for a recipe on the recipe database. They can also print out these recipes for their use. This restaurant’s Recipe Printout features a special printing style: sub-recipes (ingredients that are in itself recipes) are easily identified as italicized entries through the placement of an asterisk (*) next to the ingredient.

To further make food preparation easier and at par with this vegetarian restaurant’s own quality standards, their recipes are grouped into steps, with each step detailing the required ingredients and procedure.

Benefits

Through this web-based system, this modern vegetarian restaurant has been able to:

- efficiently manage and standardize their merchandise, recipes and menus
- keep an organized food production process
- maintain consistency in the quality of their foodservice
- optimize their resources and savings

Keywords are also used to provide specific or special information about certain recipes—e.g. seasonal, cold dish, etc. Pictures are also an integral part of their recipes as they give a clear illustration of the methods of preparation or of the visually appetizing end-product.

Pictures also help identify the merchandises or ingredients used by this restaurant for their recipes. Most of the ingredients used in their dishes are locally and organically produced although they also make sure to include tropical flavours in their menu. With bountiful ingredients, both common and exotic, this restaurant ensures that each merchandise is correctly identified in the kitchen. A special and customized printout created for them enables them to include pictures with the merchandise list that they print out.

For a holistic-themed food establishment such as this Swiss vegetarian restaurant, nutrient and allergen information would most certainly be one of their main concerns. This has been easily addressed by EGS Calcmenu Web, which has a built-in Nutrient and Allergen Calculation function. As soon as recipes are created in EGS Calcmenu Web, nutrients are automatically calculated and allergens instantaneously determined. This enables them to openly provide these information to the diners enjoying their delectable dishes.

All these features allow this restaurant to optimize their resources, which in turn enables them to bring new and quality foodservice to their guests.

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