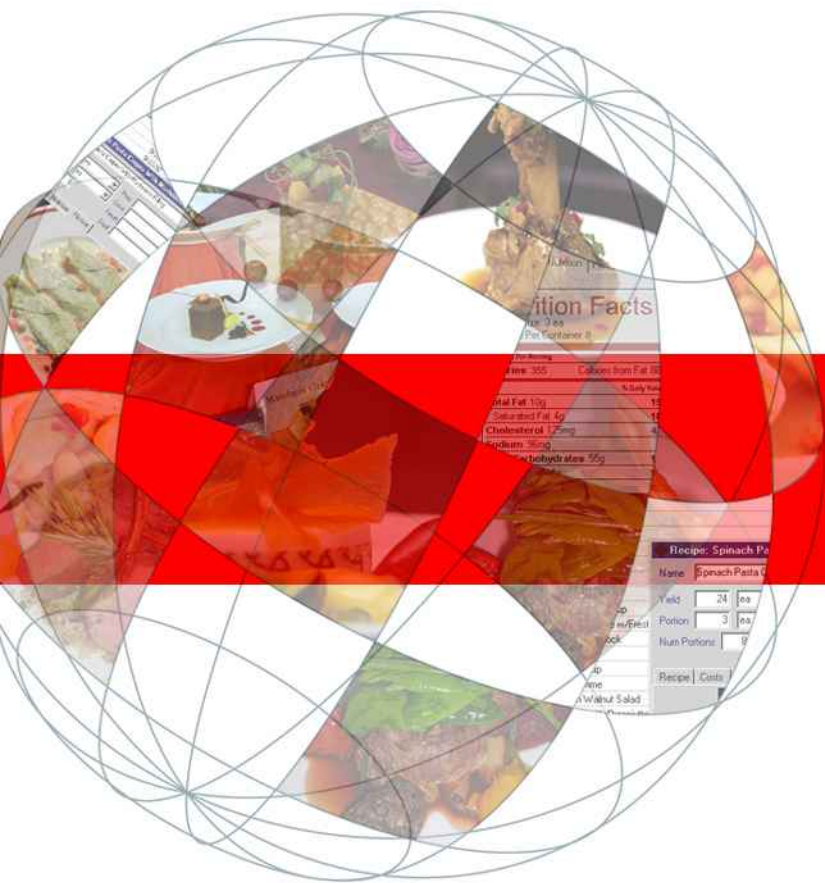


NexC[®] TradeMart



Global Hospitality
Network



www.nexc.com



Software Solutions for Food and Beverage Operations

ChefTec is an integrated program with recipe & menu costing, inventory control, and nutritional analysis capabilities. Designed to meet the specific needs of foodservice operations of any size, *ChefTec Plus* and *ChefTec Enterprise* provide users with powerful functionality in an easy to use Windows environment.

CHEFTEC is a complete package that offers Recipe & Menu Costing, Inventory Control, and Nutritional Analysis. It has advanced features that take advantage of the 32-bit platform and none surpasses its ease of use. *ChefTec* comes with over 1,900 inventory items preloaded to make startup faster.

The Recipe & Menu Costing part of the program allows you to write, store and scale an unlimited number of recipes. Calculate recipe costs and optimum menu prices instantly. Use any recipe as an ingredient in another recipe. Create complex menu items and function menus. Calculate food cost by percent food cost or profit margin. Customize kitchen readable recipes. Save or even import recipes in HTML format so you can post them over the web or send by e-mail to another *ChefTec* user.

A culinary spell-checker is included for writing your recipe procedures. It comes with over 160,000 words including culinary terms in French and Spanish. Plus, you may add any of your own words to the dictionary. You can also add preparation videos and photographs for plate turnout.

Inventory Control tracks and analyzes inventory purchases and price variances. The software can store an unlimited number of inventory items and purchases. Inventory items can hold purchases by multiple vendors with multiple product item codes. Ordering can be done based on bid prices, or on actual purchases. *ChefTec* allows for calculating physical inventory extensions. You can produce an ordering guide from par levels. For recipe costing, you can utilize purchasing history by last, highest or lowest prices. It has many detailed purchasing reports, as well as the ability to import online vendor ordering files.

Nutritional Analysis provides a quick and accurate analysis of nutritional values for over 1,300 inventory items. This includes instant calculation of nutritional information of recipes and automatic analysis of recipes against the FDA and NLEA guidelines for dietary or health claims.

The image displays several overlapping windows from the ChefTec software. The top-left window shows a 'Nutrition Facts' label for a 50.0 ml serving, with 200 calories and 11g of total fat. The top-right window shows recipe details for 'Smoked Duck Breast with Goose Liver Mille Feuille', including yield (1500g), prep time (20 min), and cost (30 minutes). The bottom-left window shows a list of ingredients with their quantities and units, such as Fat (1.9 mg) and Vitamin A (1.76). The bottom-right window shows a photograph of a plated dish, likely the duck breast mentioned in the recipe details.



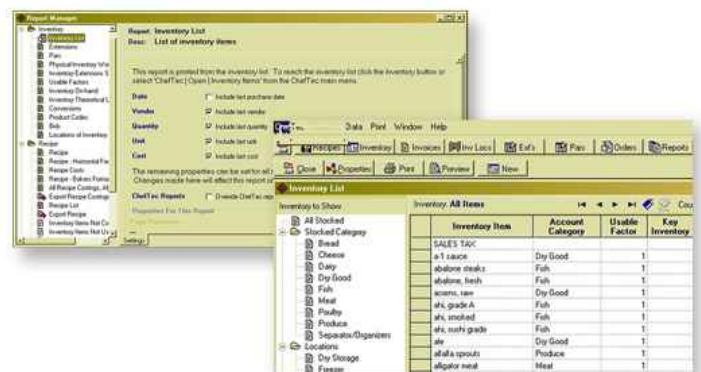


Recipe & Menu Costing

- Store, scale, and size an unlimited number of recipes
- Instantly analyze recipe and menu costs by portion or yield
- Transfer recipes between profit centers
- Update prices, change ingredients in every recipe with the touch of a button
- Cost an entire function or catering job in minutes. Generate accurate catering bids
- Update menu pricing using Theoretical Food Cost Worksheets to analyze "what if" scenarios across menu categories
- Add pictures of plate turnout, or plate layout, for consistency
- Add videos of preparation steps
- Easily access HACCP information for common inventory items
- Add operator specific information
- Print HACCP information on recipes for use in the kitchen

Inventory Control

- Preloaded database of over 1,900 ingredients with unlimited capacity for additional inventory items
- Track rising food costs automatically
- Compare vendor pricing at the touch of a button - from purchases or bids
- Enter invoices quickly using the "auto-populate" feature
- Generate customized reports on purchases, price variances, bids, and credits
- Take the pain out of physical inventory, ordering and maintenance of par levels
- Automatically track theoretical and actual inventory levels taking into account sales, purchases, requisitions and transfers
- Calculate usage and shrinkage
- Switch language (**Spanish**, **French**, and **German**) as necessary for inventory items. Input an unlimited number of additional ingredients



Purchasing & Ordering

- Generate orders based on par levels
- Order based on lowest price/lowest bid
- Generate orders for multi-vendors or single vendor
- Use a Personal Digital Assistant for ordering
- Convert orders into an invoice instantaneously and modify for changes on receipt of goods
- Track purchasing in detail and summary
- Analyze by inventory category, account category, profit center, location, etc.
- Instantly flag price increases and decreases
- Compare vendor bids and actual purchases between vendors

Nutritional Analysis

- Get a quick and accurate analysis of nutritional values for up to 5,000 most commonly used ingredients. Add your own specialty items
- Calculate nutritional values for your recipes and menu items
- See at a glance which menu items are low fat, low calorie etc.
- Print a "Nutritional Fact" label



Summary Differences Between CHEFTEC, CHEFTEC Plus and CHEFTEC Enterprise Edition

ChefTec: For chefs needing recipe & menu costing, inventory control, and purchasing & ordering at a price all foodservice operations can afford.

ChefTec Plus: For the international Executive chef, it offers additional features form, plus password capability, multiple language inventory lists (Spanish, French, and German), multiple profit centers, POS-interface, perpetual inventory and an easy-to-use Quick Bid Update feature. As well, ChefTec Plus has HACCP (Hazardous Analysis Critical Control Points) information and a place to add videos for recipes. And create purchasing lists.

ChefTec Enterprise: is the ideal tool for managing multiple on-site profit centers! **ChefTec Enterprise Edition** is best suited for complex foodservice operations with more than one profit center on the same site that need to be centrally managed, such as large hotels, conference centers, catering halls. Besides all the advanced features of **ChefTec Plus** it further offers

- Tracking requisitions and transfers between profit centers using a single program.
- Updating menu pricing using Theoretical Food Cost Worksheets to analyze
- "what if" scenarios across recipe/menu categories.
- Manages several restaurants that operate from one main site.
- Transfers information such as inventory, invoices and recipes between profit centers.



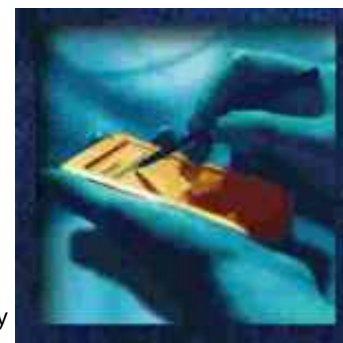


Differences Between *ChefTec*, *ChefTec Plus* and *ChefTec Enterprise Edition*

	<i>ChefTec</i>	<i>ChefTec Plus</i>	<i>ChefTec Enterprise</i>
Recipe & Menu Costing, Inventory Control, Purchasing and Ordering	●	●	●
Nutritional Analysis with Ability to Print Nutrition Facts Labels	●	●	●
Ability to Import Purchases from Vendor's Online Ordering Systems	●	●	●
Works with Handheld devices	●	●	●
Attach Photographs, Videos and Diagrams to Recipes	●	●	●
Shelf-order Inventory	●	●	●
Inventory Extensions	●	●	●
Ordering. Automatic based on Pars, Bids, etc.	●	●	●
Sales Analysis, Perpetual Inventory/POS Interface		●	●
Calculate Overall Percentage Food Cost		●	●
Password Capability with Multiple Read/Edit Rights		●	●
Create Shopping Lists for Banquets and Functions		●	●
Multiple-language Inventory lists (French, Spanish, and German)		●	●
HACCP Information		●	●
Profit Centers (add-on profit centers)	1 (none)	5 (unlimited)	20 (unlimited)
Requisitions and Transfers			●
'What If' Food Cost Calculator			●
Move Inventory, Invoices and Recipes between Profit Centers			●
QuickBooks Interface Included for Free			●
Network Versions	●	●	

Add-on software for your PDA

- Physical Inventory Taking (PIT)** - Do your physical inventory without paper and pencil! PIT will give you an easier, faster, and more efficient way to enter physical inventory counts. Rather than having to print out worksheets, write your physical inventory counts, and then manually enter the data into *ChefTec*, the customized Palm Handheld application lets you take your Palm throughout your operation, entering inventory counts, and instantly uploading the physical counts into *ChefTec* on the desktop. It's as simple as the click of a button on the included cradle.
- Ordering (ORD)** - Organize orders on the fly! Enter orders into the Palm Handheld computer, create a master order, regardless of vendor. Then simply upload the information into your desktop *ChefTec* and assign vendors to specific items. Your orders are ready to go, saving you time in double data entry and avoiding the hassles of running out of critical inventory.
- Recipes (REC)** - Download your recipes from *ChefTec* to your Palm to take them wherever go. Display recipes or write new recipes on the move! You can enter new recipes into the Palm Handheld computer regardless of where you are and then simply upload them into *ChefTec* on the desktop.
- ChefTec* PDA BarCoder** - Cut the time it takes you to take physical inventory and create orders in half by using the *ChefTec* PDA BarCoder. With the Symbol 1550 scanner you can scan items for either physical inventory taking or creating orders on the fly.



about NexC services

NexC[®]
TradeMart

We created a single platform that connects the industry and professionals worldwide; bridging cultural and geographical barriers. We provide an interactive facility within reach anytime. We make you visible among people that count most — the decision-makers of our industry.



NexC Membership

Your hospitality platform for worldwide networking.

- CM Corporate Member** - Industry-tailored services for the global business and trade.
- EM Executive Member** - Comprehensive business tool for the managers of today.
- PM Preferred Member** - Advanced services for industry professionals.
- HM Hospitality Member** - The hospitality village and global alumni network.
- RG Registered Guest** - Access to rich information sources for hospitality and tourism.



NexC JobMart

A variety of services to address your diverse local and international recruitment needs.

- Executive Search** - Personalized recruitment service to fulfill your most demanding requirements
- NexClassifieds** - Digital hospitality job magazine distributed to more than 160 countries.
- JobsExchange** - Meeting today's demand for special short-term assignments.
- JobsExpress** - Multiple service feature online for the global career and HR professionals.
- CVvault[®] and CVrom[®]** - Professional profile management with secure worldwide access.



NexC TradeMart

Trading network for companies and products catering to the hospitality industry.

- Trade Index** - Detailed company information of manufacturers, producers and service companies.
- EXPO TradeMart** - Global hospitality-focused trade exhibition and convention directory.
- NexChange** - News, trends and information link for business and trade.
- School Directory** - The largest network for hospitality education.
- Travel TradeMart** - Tourism information and global travel resource.



NexCenter

The news and media pool of NexC helping you to bring your messages across, instantly.

- HNN Hospitality News Network** - Communication tool to promote your products and services.
- PR Express Service** - Global distribution of press releases and latest company information.
- WOWW What's On Where When** - Because what happens around you matters to your business.
- DMA Direct Marketing Agent** - Distribution of targeted sales and marketing information.
- HIT Hospitality Information Tools** - Online tools, the quick help for small needs.



NexCreative

Focus on one industry only gives our team the creative advantage.

- Interactive** - Concept development for dynamic business solutions.
- Web** - Development and enhancement for your online presence.
- Digital** - Creation of brochures, magazines and business collaterals.
- Design** - For companies with creative requirements.
- Advertising** - Innovative approach for brand awareness and recognition.



For complete information about
NexC services, visit us at
www.nexc.com

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Since its inception in 1995, NexC has been in the forefront of establishing a global hospitality communications network that caters to the specific needs and requirements of the hospitality, travel trade and tourism industries, as well as educational institutions.

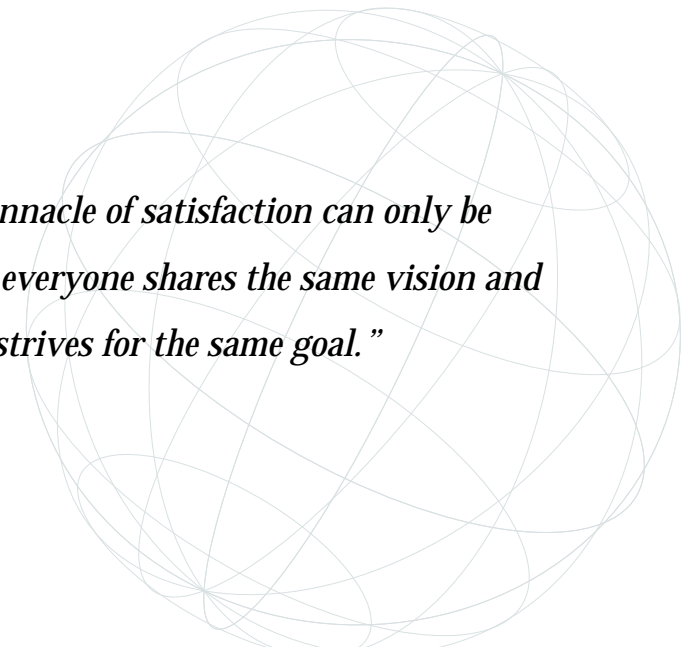
We offer a common virtual platform where individuals can interact dynamically and exchange professional and industry information, ideas and services for the enhancement of careers or businesses.

NexC's suite of services and features are geared towards nurturing people-to-people relations. Our business is fueled by the desire to create a universal arena for professional networking that has no boundaries, an arena that we call the NexClub.

NexC... beyond time zones, truly global.



“The pinnacle of satisfaction can only be achieved if everyone shares the same vision and strives for the same goal.”



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