

Lodge-ical News – March 2007

Spring is in the air! Montana grasses are turning green and the little accumulation of snow in the mountains is quickly disappearing.

User Tip: Reporting - Assumed Mealcount report vs the Daily Activities/Meals Only report

There are two reports in Lodge-ical which show you individual meal counts. The Assumed Mealcount report shows you a total guest count for each meal based upon a reservation's arrival date, arrival meal, departure date, and departure meal. Version 7.0 allows you to print the report either in summary mode (guest counts only for each meal) or detail mode (guest name and a total number of guest for each meal). You can use this report to forecast food ordering and prepare seating arrangements. The Daily Activities/Meals Only report is a very specific report based upon information entered into the Lodge-ical Activity Planner. In addition to tracking breakfast, lunch and dinner, clients use this to record cocktail hours, appetizers, and other special events. The number of guests can be decreased to account for a guest eating a meal "off property" or increased because a friend of a guest is joining the party. Each meal activity can be accompanied by guest notes and inhouse notes. You might use the two note fields to indicate specific menu requests, special events, detailed seating assignments, and/or descriptive text for a guest itinerary.

For Your Information: The Food and Beverage module

We developed a Food and Beverage module for a guest ranch in Wyoming. The following quote is direct from the client describing his reason for the custom requirement. "The Food and Beverage portion of your guest ranch is a very important cost / revenue producing center. This is one area that can be monitored, it can be improved and it can make or break your season. Lodge-ical helped us create a Food and Beverage module that allowed us to track "sales" in the dining room and to utilize proper food cost analysis that created a very clear picture of what it cost to feed each guest as well as each crew member. With very little time spent entering in inventory and guest/crew meal numbers you can have a report which will show you how your kitchen is doing. The Food & Beverage area is not a "fixed" cost, you can control it and you can find a way to make it work for your operation. Kristin & Paul at Lodge-ical are easy to work with, great at customer service and even better at understanding the needs of our operation. This F&B module is just another great tool in helping you to provide your guests with the best service available."

This module is now available to all clients who are using version 7.0. The components include the following:

1. Maintenance – enter each meal that you serve, the price of the meal and the category (food/beverage, and adult/child/employee)
2. Each time you receive a food or beverage delivery, enter the amount of the invoice
3. Enter food and beverage sales – on a periodic basis (i.e. daily, weekly, monthly), enter the number of meals you have served.
4. Food and Beverage Cost Analysis report – this report breaks down the food cost and beverage cost as of a particular date in time.

If you are interested in implementing this module at your place of business, please call or email us.

Reminder: 2007 Orvis Lodge Retreat

If you are attending the retreat in Virginia next week, please come visit us!