



Tray Tracking System

the ultimate control tool for your room service hospitality team

Take the next step to “raising the bar” in Room Service Delivery. The Vision Tray Tracking System will make your operation better/faster/smarter!

FEATURES:

Hands Free Operation • Instant Messaging • Automated Alerts • Route Mapping • Delivery Notifications • Audio Alerts
Archive & Metrics • Room/Bed Status • Diet Order Status • Guest Tray Tracking • System Integration • Cart Tracking
Kitchen Communications • See Who/What/When/Where • Reprint/Reorder Print Options • Scheduled Orders
Patient Verification • Visual Notices • Tray Pickup Status • Single Tray Tracking



*Information is the currency of today's world.
Disseminating and intelligently communicating
information creates powerful, real-time results.*



Real-Time information automates your decision management triggers. By instantly compiling readily available data, the Vision Tray Tracking System effortlessly transforms massive volumes of communication inputs into useful operational intelligence for the hospitality team.

The Vision Software Tray Tracking applications uses real-time information to automate decision management triggers. With meal trays going out on demand, it's crucial to know the status of each tray and identify any obstacles or bottlenecks for immediate intervention. As a complement to room service information systems, Tray Tracking software allows food service managers to:

- Shorten delivery times, do more with less, and better allocate your budget dollars.
- Devote resources to the tasks at hand to eliminate service errors and delays.
- Instantly see where service issues may be backing up so you can rapidly deploy corrective measures to reduce staff frustration and customer disappointment.
- Keep track of hundreds of crucial service details—simplified in one easy-to-read dashboard screen. This allows the service team to respond to a multitude of patient questions quickly and accurately meeting the highest of professional standards.
- Raise the morale of your staff and make it a joy to come to work. When hot foods are served HOT and cold foods are served COLD, patient satisfaction scores soar. Team members see how their direct service makes a difference.
- Access extensive reports (through versatile data filters), empowering you to spend more time away from the desk. Increase face time with your staff and stakeholders.



**For more information,
please contact:**

North America:

Vision Software Technologies, Inc.

Tracey Turnquist

P: 248.499.9793

E: tracey.turnquist@vstech.com

