The SAIT School

With MenuSano the Southern Alberta Institute of Technology (SAIT) inform about different dietary options

https://www.sait.ca/

SAIT now offers dietary details on meals prepared by students and served in the campus' restaurant.

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Customer Profile

The Southern Alberta Institute of Technology (SAIT) opened its doors in 1916 as an educational institution for veterans returning from war. Now, SAIT has over 2,000 students, offering a variety of smaller schools on campus. The Hospitality & Tourism Management and Baking & Pastry Arts programs provide students with hands-on education in the food-service industry, ensuring they receive real-world knowledge inside the classroom. SAIT's food programs create items for their on-campus restaurant, and they also sell food in locations outside the school.

The Challenge

For over a decade, the Baking & Pastry Arts program used an on-campus lab and software to analyze their recipes' nutrition. These recipes were used for classroom teaching and food items sold in the on-campus restaurant and externally off-campus. As the Baking & Pastry Arts program tailors their recipes to food allergies, their nutrition analysis must be exact.

Over time, the Baking & Pastry Arts program found that their software became outdated and could not provide them with the correct nutrition information required for their recipes. The Baking & Pastry Arts program needed software that was easy to use for teaching students while also providing nutrition analysis, recipe experimentation and label printing for food items outside the programs. They also needed this software to consistently stay current and up-to-date to ensure accuracy with their recipes.

The Solution

The Baking & Pastry Arts program at SAIT began to search for other options to fit their specific nutrition analysis needs. They required software that could double as a teaching tool while still functioning as a nutrition analysis tool for their restaurant and food items. While exploring their options, the Baking & Pastry Arts program came across MenuSano.

MenuSano is an online nutrition analysis software that eliminates the need for food items to be sent to a lab and contains extensive, government-sourced databases. Using MenuSano, the Baking & Pastry Arts program can quickly perform detailed nutrition analysis on their recipes and make any changes needed with the recipe experimentation feature. MenuSano's detailed databases allow the Baking & Pastry Arts program to consistently provide customers with healthy recipes that match their specific dietary needs.

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"By using MenuSano for our recipe experimentation, we have saved hundreds of hours of work. For example, when I see carbs are too high on a product, we use MenuSano to reevaluate the recipe and experiment. Without MenuSano, we have no idea if a product is actually healthy when we make changes."

- Andreas Schwarzer - Baking & Pastry Arts Instructor, SAIT

MENU SANO Nutrition Tech

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"At SAIT, we are always very busy, and MenuSano works perfectly for what we need. When we want to enter a recipe and look at the breakdown, we have no time to fiddle around and wait for information to process. With MenuSano, it is instant. The software always works, and I love being able to log in from anywhere to look at our recipes. MenuSano never has glitches or delays, we can get our work done fast, and it is always accurate."

- Andreas Schwarzer - Baking & Pastry Arts Instructor, SAIT

The Result

Using MenuSano's nutrition analysis software, the Baking & Pastry Arts program has saved hundreds of hours by analyzing their recipes and quickly making changes. MenuSano allows them to provide accurate nutrition information on their food labels and to continue catering to their customers' dietary needs. In the classroom, MenuSano helps the Baking & Pastry Arts program teach its students about crafting healthy recipes and performing nutrition analysis. The Baking & Pastry Arts program also uses MenuSano to create and print nutrition labels for their food products quickly and easily.

Students from the Baking Pastry Diploma at SAIT use a lot of different ingredients delivered by different suppliers from Canada and USA. Students need to ensure the components of every ingredient for better nutritional reporting. With MenuSano databases, they can guarantee all information is accurate. They also use a lot of custom ingredients, another advatage of this software.

The Highway is one of the two restaurants loacated at the SAIT campus that provides nutritional data on its menu with MenuSano.

"A lot of our customers have food allergies. We don't just do gluten free or vegan, everything is dairy free too. We want to cater to a lot of different customers with different needs. That's what's great about MenuSano, we can just put gluten-free or vegan right on the label."
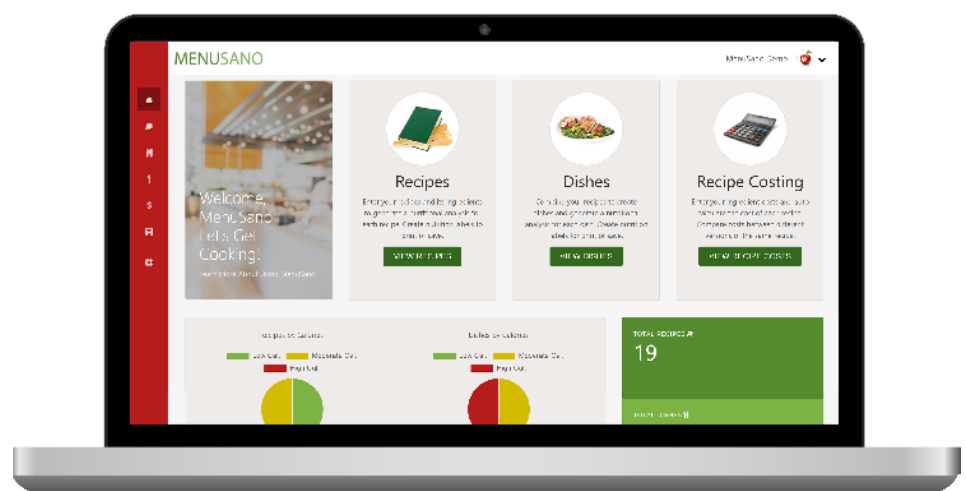
- Andreas Schwarzer - Baking & Pastry Arts Instructor, SAIT

About MenuSano

MenuSano is a leading nutrition analysis and recipe costing software for foodservices, hospitality, and food manufactures. With MenuSano, foodservice businesses can also perform recipe analysis, virtual experimentation, government-compliant labelling, and so much more. MenuSano saves its customer thousands in lab and consulting fees by bringing nutrition analysis in-house with an easy to use online software. With recipe costing, foodservices can effectively engineer their menus for optimum profits.

MenuSano is an award winning nutrition analysis and recipe costing software.

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