EMBRAYSE FACT SHEET

Feature	What it does / how it works	Benefit for residents & families
Digital menu & ordering	Residents (or staff / families on their behalf) can view weekly menus, see photos/descriptions, select meals.	More transparency, more choice; reduces misunderstanding about what will be served.
Dietary profiles & safety	Each resident has a profile: allergies, likes/dislikes, modified textures (e.g. IDDSI), special utensils, etc. Smart safety warnings (allergies / medical conditions / texture-warnings) flag when order might conflict.	Safer food ordering; reduces risk of incorrect orders; ensures dietary needs are respected.
Multiple meal-services per day	Up to 6 services: e.g. Breakfast, Morning Tea, Lunch, Afternoon Tea, Dinner, Supper; with configurable open/close times for orders.	Flexibility; clarity on deadlines so kitchen & staff can plan appropriately.
Menu planning & recipes / nutritional info	Weekly & seasonal menu planning; recipe builder; ingredient database; nutritional per-serving data.	Families can see that meals are balanced / nutritious; can accommodate preferences or dietary restrictions.
Kitchen reports, prep / production tools	Prep reports, order dockets, intelligent filters; kitchen sees what to prepare, how many, special notes.	More efficient kitchen workflow; lower risk of errors; less waste.

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TV menu boards	Display current / upcoming menus on TV-screens in dining areas; showcase options; visuals; also include images/posters.	Helps residents see what's on offer; assists those who benefit from visual cues; more engaging.
Feedback from residents	Residents can give feedback about meals / dining experience; system supports continuous improvement.	Ensures that meals are not only nutritious but also enjoyable; allows us to adjust based on preferences.
Integration & compliance	Integrates with clinical systems; meets Australia's Aged Care Quality Standards (especially around food & nutrition). Also supports data / reporting to help with audits / compliance.	Peace of mind for families; that care is meeting required standards & regulatory obligations.
Business continuity / backup	In events like internet outage: PDF printouts of orders; supports printer setups; offline contingencies.	Ensures meals service can continue smoothly even if technology fails.