

StORM

Stock: Ordering: Recipes: Menus

Encompassing stock taking, ordering, recipe & menu management, StORM helps you take complete control of your stock and menu processes. From creating recipes through to detailed stock take and supplier ordering, this is the definitive tool for controlling, specifying and managing food and beverage costs.



StORM replaces multiple labour intensive paper based systems such as manually created stock sheets, off the cuff supplier orders, and inaccurately costed recipes. The module links together each step of the food and beverage journey, from order to plate, resulting in a dramatic impact on the bottom line. Offering exceptional flexibility, this module can be activated in bite size stages, with additional features turned on at any time.

Designed around the 'Pay As You Go' principle, you select the key features that you would like activated:

Recipes: Create detailed recipe templates complete with production methods, images, recipe costs, gross profit calculations, nutritional and allergen data

Stock: Create detailed stock sheets, track/transfer goods, update stock sheets from live supplier catalogues, stock loss identification, and receive supplier price change alerts—all from your existing suppliers

Wastage: Detailed waste management by product and by recipe

Supplier Ordering: Order online from all your existing suppliers and receive electronic invoices (EDI) from them

Menus: Create daily, weekly and cyclical menus

Remote Data Input: Using ipads, and other PDA's

As with all IndiCater modules, companies with multiple sites using StORM can both view and work with the data remotely, 24/7, providing a comprehensive range of consolidated and site specific reports, including transfers. Data can be imported from any epos system and exported to any accounting application.

Key functions

OVERVIEW

Single outlets generally start with supplier catalogue management and stocktaking, whilst multi outlet groups have started by using the requisition & purchase order part of e-procurement to authorise all costs throughout their company.

The costing of recipes and recording wastage tends to be the next priority, followed by the supplier integration of e-procurement including the importing of purchase invoices. The final tools to be activated by clients are usually nutrition and epos data imports.

Clients using StORM aim to better manage and improve their margins, identifying 'unknown losses' by product, stock location & incorrectly calculated GP's.

SUPPLIER RECORDS

Record of meetings; document library; supplier complaints process; key contacts; multi depots; delivery days by outlet; order cut off times; electronic invoice activation date; audit certificate upload tool; new supplier request process; outlet supplier 'favourites' allocator; data export exclusion tagging; purchase category mapping.

SUPPLIER AUDIT MANAGER

This tool provides an end-to-end process for auditing suppliers who access and update the system, and receive automated invoices and audit certificates.

E-PROCUREMENT

Requisition creator with eight levels of authorisation; purchase order creator with supplier email submission; order integration with suppliers; order book off; auto creation of accruals/estimates; estimate converter to invoice; import of invoices from suppliers; cost price index creator; request products from stores and issuing process; import orders transmission from third party e-procurement systems. Back Orders; Auto Supplier Credit Requests; Suggested Orders tool; Minimum Order Alert.

STOCKTAKING

Stock locations creator; detailed and simple stock taking; line by line stock take value alert; detailed and simple stock transfers; product search; stock holding days monitoring; stock take report; stock transfers report; stock take data export. Ability to define the order of your items on your stock sheet for easy and quick referral. Stocktaking also available for use on Tablets / Smart Phones.

RECIPES & NUTRITION

Dish picture upload; wastage by recipe and/or product; daily alert of recipes effected by supplier increases; theoretical sales and selling price modelling; global and local selling price; recipe specification; cooking method; quality checks; recipe notes; critical control points; global and by recipe wastage %; par stock levels; integrated FSA nutrition; supplier nutrition & allergen database import; product switch tool; margin report; recipe summary report; dish PDF view; default menu creator; default nutrition menu report.