

STOCK & RECIPE MANAGER

The Stock & Recipe Manager helps you take complete control of your stock management process. 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.



The Stock and Recipe Manager 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.

Choose the key features you would like activated:

- Recipes:** Create detailed recipe templates complete with production methods, images, recipe costs, gross profit calculations, and nutritional 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
- Supplier Ordering:** Receive electronic invoices (EDI)
- Remote Data Input:** Using iphones, Blackberries and other PDA's

As with all IndiCater modules, companies with multiple sites using the Stock & Recipe Manager can both view and work with the data remotely, 24/7, providing a comprehensive range of consolidated and site specific reports, including transfers.

The Stock & Recipe Manager module is licensed on a monthly basis and can be linked to other IndiCater modules and applications at any time.