



St Monica Trust



INDICATER™

Software tailored to your taste

StORM in partnership with St Monica Trust

“IndiCater’s offers a fantastic return on investment, paying for itself within the first year of use”

IAN JOYNER, *Head of Facilities, St Monica Trust,*



St Monica Trust

Return on Investment

Catering costs cut significantly in the first year of use

Personal development of chefs and catering staff with greater control and responsibility

Financial efficiencies achieved throughout the food production process

Control of purchasing costs

Access to nutrition & allergen data

Reduced staff administration time & costs

Adherence to sector legislation and accreditation standards

“IndiCater has paid for itself within the first year of use, offering a fantastic return on investment”



Background

Within the care home sector detailed standards and auditing processes must be met to be considered best in class. Greater foodservice controls, demonstrating purchasing efficiencies, nutritional management, and accountability were sought by St Monica Trust to meet both the industry standards set and residents satisfaction. A solution was sought to provide improved control over food purchasing costs, reliable menu costing, the automation of nutritional data, and the overall streamlining of foodservice processes. IndiCater's StORM (Stock|Ordering|Recipes|Menus) solution was selected by The Trust in 2013.

Solution

IndiCater's StORM plays an essential role and has enabled the Trust to control and streamline processes, verify supplier prices, place orders from pre-approved price lists, create and automatically cost recipes with nutritional management, record stocktakes, and monitor margins. All sales and purchasing transactions held within IndiCater are exported to the Trust's own accounting application, thus reducing admin time and allowing staff to focus on further service enhancements. StORM provides guaranteed content of menus, greater supplier management, and automatic compliance by chefs with the Trust's procurement policies, as well as portion management & accurate dish costing.

STAFF DEVELOPMENT

chefs and catering staff gained greater control & responsibility

Future plans and developments

A new supplier catalogue upload process for allergen data is now being used to enable the Trust to achieve Allergen Compliance and Accreditation. Additional enhancements to the nutrition section of the recipe card view made by the Trust have recently gone live and encompass protein and fibre content for each menu item. This is not only an important development in order to fully address the dietary needs of many of the Trust's residents, but it will also enable the Trust to work towards Soil Association accreditation, with nutritional information stored within the system to assist in supporting some of the accreditation requirements.

IndiCater are passionate about continually identifying and developing new functionality for our clients. The Trust are now looking at the potential use of IndiCater's Patient Ordering module which enables staff to take meal time orders using a mobile device linked directly to the kitchen production process.