

What is StORM?

StORM IS OUR STOCK, ORDERING, RECIPE & MENU MODULE

StORM is the definitive tool to manage and control food and beverage costs. From creating supplier orders and managing detailed stock taking processes through to costing detailed menus and recipes in real time. StORM seamlessly links together each step in the food and beverage chain. Clients using the module typically enjoy dramatic improvements to their margin starting at 3%.

	Ordering - e-Procurement	Default
Structure Configuration	Requisition Approval Values and Emails	✓
	Supplier Terms & Conditions Attachment or on Purchase Order	✓
	Request and Agree the Activation of Any Integrated Suppliers	✓
	Set Purchase Orders Template	✓
	Decide Module Options	✓
	Restrict Outlets to Contract Products or Allow Full List Access	✓
Requisitions	Create Requisitions	✓
	Confirm Requisitions	✓
	Authorise Requisitions	✓
	Convert Requisitions to Purchase Orders & Submit to Suppliers	✓
Booking Off	Book Off of Orders on Delivery	✓
	Credit Note Requests	✓
	Use Back Orders	✓
	Add Extra Items to an Order on Delivery	✓

	e-Procurement	Default
Client Set Up Tasks	Stock Locations by Area or Supplier	✓
	Stock Order Sheet Templates	✓
	Supplier Order Emails Verified	✓
	Set Up a Centre Stores Outlet (If required)	✓
	Single Value Order Book Off (for selected Suppliers)	✓
	Split Cases Activated by Suppliers	✓
Options	Select an Outlet's Department for a Delivery/Purchase Order	✓
	Set Requisition Approval Levels by Budget	✓
	Allow Non-Catalogue 'Free Text' Ordering	✓
	Free Text Non-Catalogue Ordering Only	✓
	Auto Adjust Functionality for Booking Off Orders	✓
	Remove Ability to Amend Quantities on Book Off	✓
	Remove Ability to Amend Unit Price on Book Off	✓
	Add Non-Catalogue Items on Delivery on Book Off	✓
Reports	Suggested Orders and Standing Orders	✓
	Electronic Supplier Invoices (EDI) (Either integrated or manual via Portal)	Quoted on Commercials Page
	Product Purchasing History Report	✓
	Requisitions Report	✓
	Purchase Difference Report	✓
	Suggested Orders Report	✓

Some of our happy StORM clients



St Monica Trust



Making It Better To Be There Since 1929.™



	Recipes & Menus	Default
Recipe Manager	Recipe Manager Landing Page	✓
	Create Recipes with Supplier Products, Pricing and Cooking Notes	✓
	Create and Use Combos	✓
	Recipe Headlines	✓
Diet	Nutritional Information	✓
	Allergen Information	✓
Menus	Menu Categories	✓
	Create Menu Names	✓
	Add Dishes to a Menu	✓
	Add Recipe Production Quantity Forecasts	✓
Product Management	Product Record Manager	✓
	Product Switch Tool	✓
	View Effect of Cost Price Change Across Recipes	✓
Tailoring	Configure Product Favourites to View When Adding Products to recipes	✓
	Configure Recipe Specification Templates	✓
	Tagging Suppliers and Available Products to Company Brands	✓
	Exclude an Outlet from Recipe Search	✓
	Recipe Manager Notifications	✓
	Recipe Manager Alert	✓
	Recipe Alerts	✓
	Bulk Upload of Product data Sheets	✓
	Recipe Info Templates	✓
	Reports	Dishes PDF
Margins Report		✓
Outlet Menus		✓
Recipe Summary		✓
Recipes by Location Exemption Report		✓
Suggested Orders		POA
PDF Recipe Cards		✓
Allergens Report		✓
Recipe Production		✓



	Stocktaking & Transfers	Default
Stocktaking	Simple Stocktaking	✓
	Detailed Stocktaking	✓
Stock Transfers	Simple Stock Transfers	✓
	Detailed Stock Transfers	✓
Stock Waste	Wastage Set Up and Recording	✓
Options	Department Stock Transfers	✓
	Outlet Stock Transfers	✓
	De-activating Purchasing Categories Link to Detailed Stock	✓
	View Stock by Purchasing Category Stock Subtotal	✓
	Large Venues - Do not Allow 'Update Packs & Items per Case on Stock'	✓
	Wastage Recording per Recipe Dish	✓
	Blank Stock Sheet PDF (by Outlet)	✓
	Blank Stock Sheets by Location	✓
Reports	Stock Valuation Report	✓
	Wastage Report	✓
	Stock Transfers Report	✓
	Theoretical Gross Profit Report	Requires Epos Integration
	Consumption and Stock Loss Report (by Outlet) - Additional Modules Required	Requires Epos Integration