



FINANCE & PROFIT MANAGER FOR

CONTRACT CATERING & FM

Finance & Profit Manager is designed for hospitality businesses managing cash, creating internal credit sales invoices, recording purchases, creating client invoices or reconciling cashless systems at one or more locations. Clients using this module typically manage multiple sites and use the modules processes to replace paper or Excel bookwork systems. Providing an online platform for sites and Head Office users to record and analyse data in real time, the module is supported by comprehensive flash reporting.

IndiCater is a secure password protected system offering clients and users alike peace of mind



Clients control the precise level of access that their system users have to the various module features

24/7

As a web based system Finance & Profit Manager can be accessed and used 24/7



Licensed for use on a monthly basis - additional IndiCater modules can be added at any time in bite-size stages

“I NEEDED A SOFTWARE SOLUTION THAT GAVE ME FLEXIBILITY. INDICATER GAVE ME THAT IN ABUNDANCE”

Gordon Vaughan - site Customer Experience Manager, Sodexo



Third Party Applications

IndiCater modules can be seamlessly linked to 3rd party applications such as SAP, Sage, J D Edwards, Snowdrop, TISSL, Centegra and more.

Data can be IMPORTED into IndiCater from EPoS and Cashless systems and EXPORTED into accounts and payroll systems

Key module features

- Record daily sales, invoice payments, cash purchases
- Record and reconcile cash in hand, banking, credit card and cashless sales
- Record purchases, estimates and accruals
- Create purchase invoices
- Create supplier credits
- Create sales invoices and manage debtors
- Create client invoices
- Record closing stock values by category
- Monitor sales by cover and transaction
- Process cash and stock transfers
- Record actual trading results against budgets
- Multiple Flash Reporting



Taking a closer look...

Finance & Profit Manager is designed to replace the traditional 'weekly envelope', offering a comprehensive profit management tool that goes beyond the basic recording of trading data. Our off the shelf platform handles the traditional recording and reporting requirements of contract caterers, with 1:5 companies currently using the system. As with all of IndiCaters modules and tools, our software can be specifically tailored and branded, designed around our clients exacting needs.

Finance & Profit Manager can be linked to other IndiCater modules such as Stock, Ordering and Recipe Manager, Employment & HR, e-procurement, and Hospitality Ordering at any time.

Reports and exports

Finance & Profit Manager can import data into, and export data out of, other 3rd party software packages. The ability to seamlessly integrate trading data with multiple providers makes our software not only powerful but also an indispensable resource for hospitality professionals.

With trading data fed directly into most accounts packages, this negates the need to re key data that has the potential to create costly errors. This also speeds up the process of management reporting and positively impacts straight to the bottom line.

In the case of EPoS, Finance & Profit Manager takes over from where EPoS ends, with data fed directly into the module, providing a truly integrated operating platform.

WHAT PEOPLE SAY ABOUT US

“The move to IndiCater is showing strategic and commercial benefits with a notable improvement in gross margins”

Chris Gerard, Chief Executive Innventure

Real Time Reports

Trading reports with transaction drill down

Profit summary by region, area and outlet

Cash reconciliation with compliance rules highlighting shortages

Stock holding days with inter outlet comparisons

Credit sales reports with statements & copy invoices

Purchase analysis with target to actual % per cost type

Credit notes and invoices not received



You may also like...

Stock, Ordering, Recipe Manager [StORM]

One of our most popular and versatile modules, STORM helps clients take full control of the food and beverage journey from creating recipes, ordering and managing stock, through to preparing nutrition and allergen data.