



StORM

STOCK:ORDERING:RECIPES:MENUS

RESTAURANTS & HOTELS

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 bottom line starting at 3%.

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

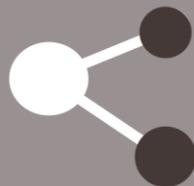
24/7

As a web based system StORM 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'M SO THANKFUL THAT OUR COMPANIES FOUND ONE ANOTHER. INDICATER HAS MADE SUCH A DIFFERENCE TO OUR BUSINESS"



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 EXPORTED into accounts and payroll systems

Key module features

- Approve all supplier price files. View all changes
- Automatically update stock and recipes with real time costs
- Ensure purchasing compliance using master buying lists
- Online ordering of food, beverages and other costs including agency labour
- Set authority buying levels by budget, category or value
- Create and cost recipes including methods and upload images
- Stock take including stock loss identification
- Create daily, weekly and cyclical menus
- Menu planning with nutrition and allergen options
- Create point of sale materials
- Integrate with EPOS systems



Taking a closer look...

StORM improves food and beverage operating margins by engaging with sophisticated but simple to use online processes that can track food and beverage costs, identify stock losses by product or location, lock down recipes, and accurately calculate gross profits in real time. Each area within StORM, whether stock, ordering, recipes or menus, includes a comprehensive suite of system features. Offering ultimate flexibility, clients can activate areas in bite size stages with additional features turned on at any time. Traditionally, multi site groups start out by using the requisition and purchase order tools, managing costs within a company. Single site operators generally start with supplier catalogue management and stocktaking - but the choice is entirely business driven. StORM can be used on mobile devices.

Reports and exports

Data can be imported into and exported out of StORM to other 3rd party software packages. The ability to seamlessly integrate stock, ordering and recipe data with multiple providers makes our software not only powerful but also an indispensable resource for hospitality professionals. With stock and ordering data fed directly into other IndiCater modules and most accounts packages, this negates the need to re key data with the potential of creating costly errors. It also speeds up the process of management reporting and positively impacts straight onto the bottom line.

Used together with EPoS, StORM takes over from where EPoS ends, with stock and order 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

Monitor inter outlet stock levels

Create suggested supplier orders

Manage line by line margins

View outstanding supplier credit notes

Create theoretical stock and gross profit

Create pdf recipe and drinks cards

View nutrition content and allergen data of menu items

Run waste reports by weight, product or beverage/dish



You may also like...

EDI

[Electronic Data Interchange]

IndiCater works directly with suppliers to enable clients to receive invoices electronically, automatically matching them with booked off orders and rejecting those incorrectly priced.