

ENTERPRISE FOOD SERVICE & INDUSTRIAL CATERING SUITE

UNIFIED SOLUTION ARCHITECTURE



ENTERPRISE FOOD SERVICE & INDUSTRIAL CATERING SUITE

The Bleeding Cost Centers in High-Volume Catering

1. Portion Creep (3-5% Gross Loss)

Unstandardized line ladling. An extra 20g of chicken or paneer across 10,000 plates leaks over ₹15,00,000 every single quarter without trace.

2. Chef Guesswork Ordering (4-6% Waste)

Paper indent slips cause over-ordering of perishables that rot in cold rooms, alternating with emergency retail buys at 25-30% markups.

3. Unbilled Extra Headcounts (5-8% Revenue Leak)

Corporate clients contract for 1,200 pax, 1,480 people eat. Without digital plate tapping and variance proof, you bill only the base 1,200.

4. Dock Temperature Spoilage & Quality Failures

High-cost proteins and dairy received without dock probe temperature inspection (HACCP) or catch-weight verification.

5. Inventory Pilferage & Phantom Losses

No FIFO lot segregation or stock transfer tracking (STN) between central commissary and remote satellite kitchen pantries.



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The Operating System for Food Service

1. Culinary Core

- Master Data & Yield Standards
- Recipe SOP Digital Cards
- Dynamic Portion Costing

2. Production Planning

- Demand Calendar (D/M/Y)
- Multi-Item Meal Slots
- Consolidated Food MRP Engine

3. Supply Chain

- Procurement PR-PO-GRN Flow
- Cold Dock Temperature Checks
- Multi-Warehouse FIFO Batches

4. Floor Execution

- Digital KDS Cooking Stations
- Core Cooking Probe CCP Logs
- Insulated Dispatch Challans

5. Commercials & QA

- NFC/QR Plate Tapping Counter
- Headcount Variance Audit
- Contracts & GST Billing Engine

6. Governance & HQ

- Executive MIS HQ Telemetry
- Multi-Unit Approval Queue
- Screen Rights Matrix (RBAC)



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Streamlining End-to-End Multi-Unit Catering Operations, Recipe Yields, Multi-Item Demand Planning, Digital KDS, and Margin Governance.

4% - 7%

Food Cost Cut

100%

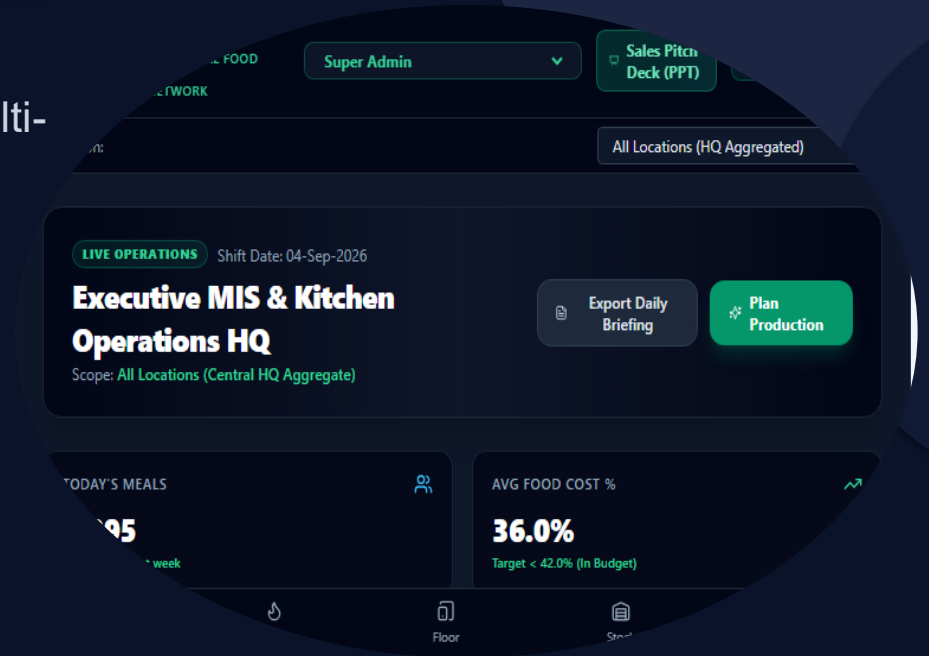
Extra Pax Billed

-65%

Less Spoilage

< 45 Days

Fast Payback



Complete Visibility Across Central Commissary & Satellite Units:

- Real-Time Food Cost % (32.4% vs 33.0% Budget)
- Daily Meal Production (4,850 plates)
- Cold-Chain Dock Inspection & CCP Temperature Compliance



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Recipe Engineering & Dynamic Portion Costing

True Culinary Yield Shrinkage Mathematics

Factors in peeling loss (e.g. Onions 88% yield), butchery de-boning shrinkage, and cooking evaporation so raw purchase orders match actual cooked output to the gram.

Instant Market Price Synchronization

When dairy, edible oil, or poultry market prices fluctuate, you upload the prices & the system recalculates portion cost across all recipes instantly

Digital SOP Cards with CCP Benchmarks

Line cooks view standardized preparation steps, allergen declarations (FSSAI/FDA compliant), and critical cooking temperatures etc. to ensure identical taste across all branches.

CATERING MARGIN EQUATION

Yield % = (Net Cooked Weight / Gross Raw Weight) × 100

Target Food Cost: 28% – 32%

Target Gross Margin: 68% – 72%

Real-World Impact:

A 3% variance in dairy portioning across 10,000 daily meals equals ₹1,20,000 lost per month.

Dataalaya locks recipe portions digitally, preventing over-ladling at the prep stage before cooking begins.



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Recipe Engineering & Dynamic Portion Costing

 **Menu Planning & Recipe Engineering**

Standardized Recipe Cards (SOPs), Dynamic Portion Costing, Allergen Management & Prep Workflows

 Print SOP Card

 New Recipe Card

Q Search recipes or menu items...

All

Main Course

Appetizer

Soup

Dessert

Bakery

Salad

REC-IND-001

Main Course

Mughlai Butter Chicken with Royal Basmati Rice

Cost/Portion: ₹78.20

Food Cost: 42.2%

REC-IND-002

Main Course

Slow-Cooked Dal Bukhara & Paneer Tikka Feast

Cost/Portion: ₹61.40

Food Cost: 38.3%

REC-SAL-003

Salad

Garden Fresh Green Salad with Lemon Herb Dressing

REC-IND-001

Main Course

Mughlai Butter Chicken with Royal Basmati Rice

Batch Yield: 100 portions

Portion Weight: 420g

Approved By: Chef Rajesh Sharma

TARGET SELLING PRICE

₹185.00

Cost: ₹78.20 (42.2%)

 RECIPE BILL OF MATERIALS (BOM PER 100 PORTIONS)

Total Batch Cost: ₹7,820

INGREDIENT	GROSS QTY (BUY)	NET QTY (COOK)	RATE	TOTAL (₹)
Chicken Breast Boneless	18 kg	17.2 kg	₹240	₹4320
Basmati Rice	12 kg	12 kg	₹95	₹1140
Cooking Cream 35%	4 l	4 l	₹180	₹720
Roma Tomatoes	15 kg	13.8 kg	₹28	₹420
Red Onion	8 kg	7.04 kg	₹32	₹256

REC_IND_007

Main Course

Pure Veg

TARGET SELLING PRICE

₹150.00

Cost: ₹15.90 (10.6%)

PaneerParatha

Batch Yield: 100 portions

Portion Weight: 400g

Approved By: Executive Chef

 RECIPE BILL OF MATERIALS (BOM PER 100 PORTIONS)

Total Batch Cost: ₹1,590

INGREDIENT	GROSS QTY (BUY)	NET QTY (COOK)	RATE	TOTAL (₹)
Red Onion (A-Grade)	10 kg	8.8 kg	₹32	₹320
Cooking Oil Blend	3 l	3 l	₹140	₹420
Eco Meal Trays	100 pcs	100 pcs	₹8.5	₹850

 STANDARD OPERATING PROCEDURE (SOP STEPS)

1

Prep all fresh produce and measure seasoning accurately.

15 min

2

Cook in commercial steam kettle or combi oven according to standard chef temperatures.

30 min

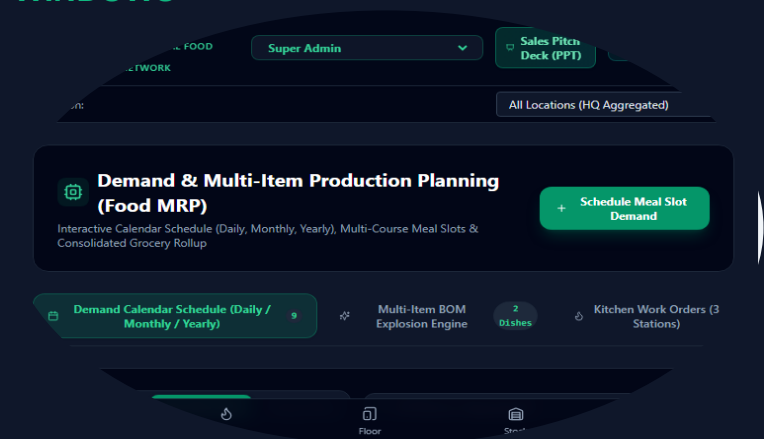
 CCP: Core temp >= 75°C



ENTERPRISE FOOD SERVICE & INDUSTRIAL CATERING SUITE

Multi-Item Demand Planning & Consolidated Food MRP

LIVE DEMAND CALENDAR & HOURLY SERVICE WINDOWS



Interactive Timeline with Color-Coded Meal Slots:

- Breakfast (06:30-09:30) | Lunch (11:30-14:30) | High Tea (16:00-17:30)
- Total Planned Pax [p] = Guaranteed Pax + Operational Buffer

Multi-Item Menu Selection Per Slot

Select distinct items for Breakfast, Lunch, Dinner, or Midnight Shift. System aggregates all raw groceries across every dish into one combined order.

Guaranteed vs Buffer Pax Segregation

Contracted headcount is separated from safety buffers (e.g. 1,400 Guaranteed + 50 Buffer = 1,450p), avoiding over-cooking while preventing shortages.

1-Click Warehouse Deductions & Indents

Compares ingredient demand against walk-in chiller inventory, auto-generating Purchase Requisitions for the exact deficit.



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Multi-Item Demand Planning & Consolidated Food MRP

Guaranteed Headcount (Pax)

1200

Kitchen Buffer Allowance (%)

10

= 1320 pax total cook

CHOOSE PREPARED ITEMS FOR THIS MEAL SLOT (2 SELECTED):

Click dishes to include or exclude from BOM

REC_IND_007

☒

PaneerParatha

Main Course

₹15.90/portion

REC_IND_001

☒

Mughlai Butter Chicken with Royal Basmati Rice

Main Course

₹78.20/portion

REC_IND_002

☐

Slow-Cooked Dal Bukhara & Paneer Tikka Feast

Main Course

₹61.40/portion

REC_SAL_003

☐

Garden Fresh Green Salad with Lemon Herb Dressing

Salad

₹13.50/portion

REC_DES_004

☐

Golden Saffron Gulab Jamun in Cardamom Syrup

Dessert

₹16.80/portion

Consolidated Grocery Rollup (7 Raw Materials)

Dish-by-Dish Prep Breakdown (2 Dishes)

Total Multi-Item Cost: ₹130,099.2

RAW MATERIAL (CONSOLIDATED)	USED ACROSS PREPARED DISHES	TRIMMING YIELD %	TOTAL GROSS INDENT QTY	STANDARD RATE	COMBINED COST (₹)
Red Onion (A-Grade)	PaneerParatha: 132 kg Mughlai: 105.6 kg	88%	237.6 kg	₹32	₹7,603.2
Cooking Oil Blend	PaneerParatha: 39.6 l Mughlai: 52.8 l	100%	92.4 l	₹140	₹12,936

Demand & Multi-Item Production Planning (Food MRP)

+ Schedule Meal Slot Demand

Interactive Calendar Schedule (Daily, Monthly, Yearly), Multi-Course Meal Slots & Consolidated Grocery Rollup

Demand Calendar Schedule (Daily / Monthly / Yearly)

Multi-Item BOM Explosion Engine

Kitchen Work Orders (3 Stations)

MULTI-ITEM MEAL SLOT SELECTOR & BOM ENGINE

Select multiple dishes to be prepared for the meal slot (Main Courses, Breads, Salads, Desserts) for consolidated grocery planning.

Select All Menu (5)

Generate Consolidated Indent (PR)

Guaranteed Headcount (Pax)

Kitchen Buffer Allowance (%)

HIGH TEA

🕒 04:00 PM - 05:30 PM

No production scheduled in this slot.

DINNER

🕒 07:30 PM - 10:30 PM

DEM-2026-0902

PLANNED

Apex Hospital Inpatient & Staff Meal Service

📍 Apex Multi-Specialty Hospital Kitchen

Guaranteed: 650 (+5%) 683 Total Pax

Slow-Cooked Dal Bukhara & Paneer Tikka Feast

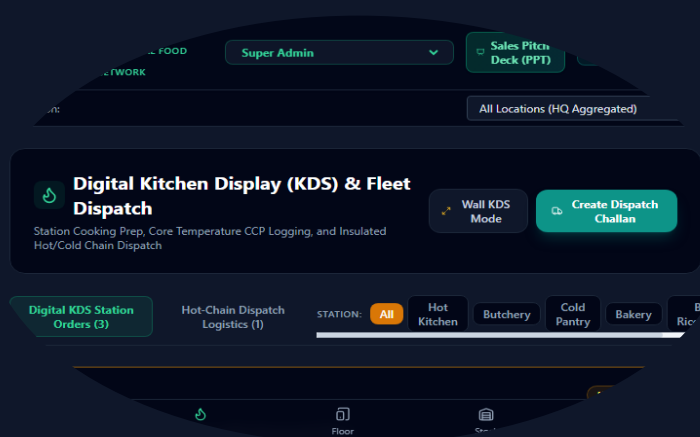
Golden Saffron Gulab Jamun in Cardamom Syrup



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Digital KDS & Station-Locked Cook Displays

DIGITAL KDS STAINLESS-STEEL COOK STATION VIEW



Cook Line Usability:

- Color-Coded Urgency (Green Normal -> Amber 15m -> Red Critical Rush)
- Core Cooking Temperature Gate (>75°C logged before completion)

Station-Isolated Prep Queues

Cooks are locked to their specific station: Butchery sees marination; Bakery sees bread proofing; Bulk Gravy sees cauldron timers. Zero distraction, zero confusion.

Mandatory HACCP Quality Gates

Cooks cannot mark high-risk dishes complete without entering probe temperatures into the tablet to ensure HACCP compliance.

Insulated Transport Challans

Automatically generates transport challans with dispatch vehicle temperature and tamper-evident seal numbers for satellite deliveries.



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Digital KDS & Station-Locked Cook Displays

**Digital Kitchen Display (KDS) & Fleet Dispatch**
Station Cooking Prep, Core Temperature CCP Logging, and Insulated Hot/Cold Chain Dispatch

 Wall KDS Mode

 Create Dispatch Challan

Digital KDS Station Orders (3)

Hot-Chain Dispatch Logistics (1)

STATION: **All**

Hot Kitchen

Butchery

Cold Pantry

Bakery

Bulk Rice/Gravy

KWO-B1-HOT-01 **HOT KITCHEN**
Mughlai Butter Chicken with Basmati Rice
Batch Target: **700 portions** Scheduled Start: **06:00 AM**
Cook in Charge: **Sous Chef Tariq** CCP: **78.4°C PASS**
 View Station Cooking SOP & Ingredients
COOKING  Log Temp & Finish

KWO-B1-HOT-02 **HOT KITCHEN**
Dal Bukhara & Paneer Tikka Feast
Batch Target: **620 portions** Scheduled Start: **06:30 AM**
Cook in Charge: **Sous Chef Tariq**
 View Station Cooking SOP & Ingredients
MISE EN PLACE  Fire Batch

KWO-B1-GRAV-03 **BULK RICE/GRAVY**
Base Makhani Gravy Bulk Kettle (150L)
Batch Target: **1320 portions** Scheduled Start: **05:00 AM**
Cook in Charge: **Senior Cook Mohan** CCP: **84.2°C PASS**
 View Station Cooking SOP & Ingredients
READY TO DISPATCH  Ready for Pack



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Supply Management, Vendor and Contact Management, Inventory Management

Inventory and Multilocation

All your Locations and Inventory under one roof, Analyze your Input and Inventory Instantly, Batches and BAR Codes saved Instantly

Vendor Management

Analysis your Vendor, Check their Past Performance and Rating,

Purchase Indents, Purchase Order, GRN's and Purchase Invoices

All your process inbuild with an Approval Scheme, And Save all your Purchase Invoice online, Pull any kind of Report



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Supply Management, Vendor and Contact Management, Inventory Management

Live Warehouse Balances (4)

FIFO Batches & Expiry Tracker

Inter-Kitchen Transfers (STN) (1)

Q Search raw material or SKU code...

AllWalk-in ChillerDeep FreezerDry Store ADry Store B

SKU / MATERIAL	STORAGE ZONE	CURRENT STOCK	AVG UNIT RATE	STOCK VALUATION	STATUS	ACTIVE BATCHES
Red Onion (A-Grade) RH-PRD-001	Dry Store A	1,250 kg	₹32	₹40,000	HEALTHY	2 batch lots
Fresh Chicken Breast (Boneless) RH-HEAT-002	Walk-in Chiller	200 kg	₹240	₹67,200	HEALTHY	2 batch lots
Fresh Dairy Paneer RH-DAIR-003	Walk-in Chiller	110 kg	₹340	₹37,400	LOW	1 batch lots
Royal Basmati Rice (Aged) RH-GRAT-004	Dry Store B	2,100 kg	₹95	₹199,500	HEALTHY	1 batch lots

305E-08-03 0473 60-305E-	Net 30 Days znbbrl ywnl Dairl Commercial	20 l Cooking Cream 32% 100 kg Fresh Dairy Paneer	₹40,500	305E-08-04	ABBOVAL PENDING	📄 EMI DOCK
305E-08-03 0473 60-305E-	Net 30 Days Gfg FreshFarms Agro Poultry	(Boneless) (BQA: 180) 520 kg Fresh Chicken Breast	₹63,000	305E-08-04	RECEIVED PENDING	📄 EMI DOCK
DATE PO NUMBER \	VENDOR	ORDERED ITEMS	AMOUNT ORDER	DATE EXPECTED	STATUS	RECEIVING DOCK

Purchase Orders (5)

Purchase Requisitions \ Indents (4)

Goods Receipt Notes (EMI Dock Logs) (1)

Q Search vendor name, code, contact person...

VEND-001

★ 4.8 / 5.0

FreshFarms Agro Poultry Ltd.

Contact: Harsh Vardhan

Meat & PoultryEggs

+91 98200 44321harsh@freshfarmsagro.com

FSSAI License: 11518019000412 (Exp: 2027-04-30)

Payment Terms: Net 30 DaysOTIF Score: 97.4%



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NFC/QR Plate Tapping, Headcount Variance & Waste Logs

High-Speed QR / NFC Plate Scanning

Cafeteria staff tap employee badges or scan QR tokens at the serving line in milliseconds, recording live plates consumed against contract.

Real-Time Headcount Variance Telemetry

Direct comparison: Contracted Pax vs Guaranteed Pax vs Live Plates Served. Automatically flags over-consumption for supplemental billing.

Post-Service Waste Log Separation

Audits unserved edible kitchen leftovers (for cold donation) versus consumer plate waste, providing actionable data to eliminate unpopular menu items.



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Granular Role-Based Access & Screen Rights Matrix

LIVE SCREEN-BY-SCREEN RIGHTS MATRIX

FOOD

Super Admin

Sales Pitch Deck (PPT)

All Locations (HQ Aggregated)

Granular Screen-Level Rights Matrix

Configure View, Create, Edit, Delete, Approve, and Export Screen Permissions Per Role Across all 16 Modules

Simulate As "Executive Head Chef"

Super Admin

Commissary General Manager

Executive Head Chef

Procurement Officer

Warehouse &

EXECUTIVE HEAD CHEF

Permission Profile

Station, menu engineering, production planning and kitchen station

Click any cell to toggle permission on/off real-time.

Floor

Screen

Security & Confidentiality:

- Granular View, Create, Edit, Delete, Approve, and Export rights
- Station Cooks are auto-locked; procurement costs & profit margins are hidden

10+ Tailored Food Service Roles

Pre-configured profiles for Executive Chef, Procurement Head, Storekeeper, Station Cook, Dock Receiver, HACCP QA Inspector, and Billing Controller.

Granular Screen Rights Matrix

Control View, Create, Edit, Delete, Approve, and Export rights independently across every single one of the 16 ERP modules.

Station Cook Lock Mode

Cooks only access their assigned prep KDS. Client billing, supplier rate contracts, and financial margins are strictly confidential.



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Granular Role-Based Access & Screen Rights Matrix

Capability Dimension	Generic ERPs (SAP, Odoo, Oracle	Dataalay Catering ERP
Recipe Yield Shrinkage	Static BOM; ignores culinary evaporation & bone-in loss.	Dynamic raw-to-cooked yield % per cooking method.
Kitchen Usability	Complex form-heavy UI requiring mouse & keyboard.	Touch-optimized floor tablets, color-coded KDS timers.
Food Safety & HACCP	Requires expensive third-party custom add-ons.	Built-in dock temperature probes & cooking core temp gates.
Meal Slotting & Timings	Standard sales orders with no service timings.	Multi-item meal slots (Breakfast, Lunch, etc.) with windows.
Deployment Speed	6 to 12 months with high consulting costs.	Operational in 21 days with pre-seeded recipe templates.



ENTERPRISE FOOD SERVICE & INDUSTRIAL CATERING SUITE

The 21-Day Accelerated Deployment Playbook

Week 1

Master Data & Recipe Standardization

- Upload ingredient SKUs, supplier price catalogs, and tax structures.
- Digitize top 100 standardized recipes with culinary yield benchmarks.
- Configure multi-kitchen site hierarchy and warehouse storage zones.

Week 2

Floor Hardware & Station Display Setup

- Mount touch tablets at dock receiving, station KDS lines, and dispatch bays.
- Train storekeepers on FIFO barcode batching and cold-room temperature logging.
- Configure user profiles with station-locking permissions.

Week 3

Parallel Run & Full Autonomous Go-Live

- Run Dataalay Food MRP alongside current operations for 3 days.
- Verify grocery explosion accuracy and live plate tapping variance.
- Switch fully live with zero kitchen disruption or meal service delays.





AXONAS

Get In Touch

We'd love to hear from you — reach out through any channel below.

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with our Knowledge,
Industry Experience and
Commitment to Exceed."*