



The Web Based Catering  
Management Solution

[www.fdhospitality.com](http://www.fdhospitality.com)



**Saffron™ is a web-enabled catering management software solution that can be used by complex, large-scale operations, or by a central head office operation across hundreds of sites. So a contract caterer may use Saffron™ from a central location and gather the standard paperwork from each site (weekly cash, stock summaries, purchase day book etc), and use this to run the business effectively. Or a multi outlet, multi brand operation in leisure or retail catering may use Saffron™ to control the whole business process from initial order through detailed stock tracking, production and outlet sales.**

Saffron offers numerous options in terms of modules, functionality and configuration, reflecting the wide diversity of catering styles within catering. Below is an overview of some of the core modules within the system.

### **Full Stock Management**

This module is suited to sites needing to record stock on an item by item basis, rather than simply at a generic account code level. This module would allow units to record purchases by product line, and subsequently to move stock around a multi-site operation, such as between stores and kitchen.

### **Purchase Order Management**

Sites can raise purchase orders based either on minimum stock levels, or on forecast demand, or from menu planning routines (see below). Purchase orders can be communicated to supplier (EDI, fax, email etc) and subsequently matched to good received notes, invoices, credit notes etc., complete with full facilities for accruals and deferrals.

### **Recipe and Menu Management**

A full recipe database can be maintained within Saffron, potentially held at head office and segregated into discrete styles of operation where appropriate. This would allow certain sites access to sections of the recipe database if necessary.

### **Nutritional Analysis**

This module analyses recipes and menus plans for their nutritional content. This information can either be declared by the user or linked from the McCance and Widdowson database of over 3,000 products. The menu cycle can also be analysed based upon the recommended RDA/RDI and the Caroline Walker Trust Guidelines for School Meals Catering.

### **Production Planning and Control**

The recipe database can be used to forecast production levels and menu requirements, and the software can then 'explode' menu forecasts into raw material purchase orders, internal stock transfers, detailed schedules for kitchen production etc. These facilities are particularly powerful in large-scale catering production operations.

### **Staff Time and Attendance**

Staff hours can be recorded by individual cost centre, in respect of individual staff members, typically for importing into payroll or HR systems. This module can also use standard hourly rates, and therefore calculate estimated payroll costs for a given period (week, month etc).

### **Hospitality and Internal Recharges**

Catering organisations which provide internal hospitality services (often referred to as 'free issues') can record these by internal cost centre or customer, and identify simple revenue and cost of sale details.

### **Sales Data Capture/EPOS**

Saffron can interface to third party EPOS systems from a range of manufacturers (Sharp, Uniwell etc) as well as PC based touchscreen systems. Saffron can merge sales volumes by individual item with line by line cost information, thereby producing operational margin reports, line by line GP analysis etc.

### **Saffron Reports**

A predefined library of reports is available within the Saffron system, although inevitably most users create their own library of reports reflecting local company policy and procedures. Reports can be created by FDH or by users themselves, using industry standard reporting and data warehousing tools such as Crystal, Business Objects etc, and output to Microsoft Office.

### **Hand-held Data Capture Units**

Portable data recorders (PDR's) or hand-held technology (HHT terminals) are being introduced to allow swifter and more accurate stocktaking processes to be completed, and potentially for download and uplift of forecast deliveries and receipt of goods in unit.

### **Third Party System Integration**

Saffron can share data with other third party applications such as finance and personnel systems. This data can either be exchanged in standard file formats as an export from Saffron, or systems can collaborate through a shared table with read and write facilities between two applications. Such integration work would be specific to each organisation.



## Solution Integration

### SAFFRON SPICE – stock and ordering

**operational catering controls for stock management and purchase ordering routines on site**

- individual stock line item file
- purchase orders module, orders, delivery notes, GRNI, invoices
- multiple cost centres on site, internal stock movements
- costed recipe database, menu planning capabilities
- EDI, P2P electronic trading options

### SAFFRON SPICE – MIS and financials

**full operational and financial management reporting capabilities, at unit and centre**

- flexible data sets and business properties for reporting structures
- unit trading summaries, profit and loss accounts
- management statistics, meal numbers, overheads allocations
- related account code postings, rapid data entry routines
- data exchange with spreadsheets, other applications etc

### SAFFRON SPICE – food production management

**kitchen management routines for large scale production units and multi site operations**

- menu cycles, menu modelling, margin calculations
- recipe / ingredient explosion for production schedules
- intelligent stock order generation based on forecast demands
- sales order module for central production kitchens
- hospitality management and recharging
- interface to sales outlets for sales data capture, wastage monitoring