

Spark-Base Kitchen

The product focuses on automating the operations in the Base Kitchen. From Kitchen Production to Issues & Adjustment, it takes care of specific requirements of a centralized kitchen that supply to multiple outlets/stores.

Features of Spark Base Kitchen

STORES

- Order Booking
- Purchase Order(P.O) Generation
- Receiving
- Issue to Production
- · Store Adjustment

KITCHEN

- Production
- Dispatch to own stores
- Tax Invoice
- Retail Invoice
- Separate Inventory for Raw/Finished Product
- Calculation of Raw Item Requirement on basis of estimated production

Our Prestigious Clients





















Features of Spark Catering

- Inquiry Reception
- Booking
- F.P. Generation (Customer, Parnager, Kitchen Supervisor)
- Billing
- Payment Receiving
- Recipe Feeding
- Raw Material Requirements based on recipes and pax
- Can be used with Outdoor Catering & Banquet Halls

Spark-Catering

A customised product for the Food Catering industry, it includes comprehensive feature set from Inquiry Reception to Recipe Feeder and Payment Reception and provides detailed reports like Sales Tax Report, Payment Report etc.

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