



RECIPE BUILDER TOOL

Recipe, Menu, Allergen & Costings Manager.

Built by chefs, for chefs, our suite of tools powered by IndiCater helps caterers create, manage and optimise recipes and menus with complete visibility over nutrition, allergens and costs.

- ✓ Reduce Food Costs
- ✓ Stay Compliant
- ✓ Keep Diners Safe
- ✓ Save Time
- ✓ Gain Visibility
- ✓ Food Safety & Compliance

Trusted Across the Catering Sector

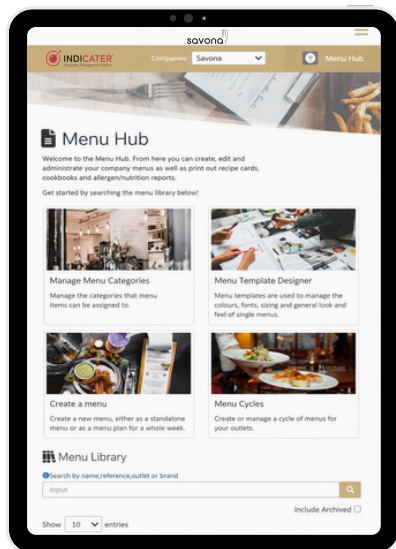
Professionals in education, care, leisure, workplaces, and hospitality use IndiCater to enhance visibility and control over their catering operations, ensuring the delivery of safe, nutritious, and cost-effective meals.

Looking Ahead

With increased focus on nutrition, obesity reduction and food compliance, chefs need tools that make menu management simple.

IndiCater helps you stay compliant, reduce administrative workload, manage costs and create healthier menus for the future.

Speak with your account manager to find out more.



Everything you need in one place...



Recipe
Management



Menu
Planning



Ingredients
& Pricing



Cost
Management



Nutritional
Analysis



Allergen
Labelling



Food Safety
Compliance



QR/ Online
Menus



Multi-site
Management