

Step-by-step photographs (up to 20 images per recipe)




Photo 1
The flat side with the semolina coating should be the underside, soft bubbly side is covered in pizza sauce, as will stick to pizza stone.




Photo 2
Add pizza sauce




Photo 3
Spread to the edges but do not spread over the edge as the wet sauce will make the base stick to the pizza stone




Photo 4
Add grated Parmesan – a light even coating

A4 printer labels (any layout)

We suggest for take aways that alternative ingredients are not used and new recipes are created in these situations.

Roasted Artichoke Pizza
Cambray Green Pitted Olives 3x 4.25 Kg [Olives, Salt, Acidifying Agents(Lactic Acid, Citric Acid),Antioxidant(Ascorbic Acid)]; Capers [Capers, Water, Spirit Vinegar (17%), Salt]; Casa Italiana Shredded Mozzarella 6x2kg [Mozzarella (Milk), Salt, Starter Culture, Microbial Rennet], Anticaking agent cellulose] (Milk); Chives (fresh); Cornish Sea Salt Flake 1kg x 4 [salt]; Flat Leaf Parsl; Garlic; Gomo Semi-Dried Tomatoes in oil 6x960g [Italian Semi-Dried Tomatoes (57%), Sunflower Oil (41%), Salt, Garlic, Oregano, Acidity Regulator (Lactic Acid)]; Grated Parmesan; Greens Artichoke Bottoms 5/7 Greens 10 x 1 kg [100% artichoke]; Kalamata Olives Pitted 6 x 1.8kg [Pitted Kalamata Black Olives; Water; Salt; Vinegar; Lactic Acid; Potassium Sorbate]; Mozzarisella 500g [Bio Surice (46%) (water, germinated brown rice (20,8%), salt, apple vinegar), water, cold pressed coconut oil, organic sunflower oil with infusion of Oregano, lemon juice, Thickening agents: agar agar, Arabic gum, Xanthan gum, carob flour.]; Mutti Finely Chopped Tomatoes (6 x 2.5kg) [Tomato (99.8%), Salt.]; Oregano; PIZZA TONDA CLASSICA ROMANA 12" (30cm) - 50 units per case [INGREDIENTS: Type "0" soft WHEAT flour, SOYBEAN flour (GMO free), durum WHEAT semolina, water, rice flour, sourdough starter 5% (Type "00" WHEAT flour, water, starter cultures), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), natural flavourings.]. (Cereals; Soya); Rapeseed Oil [Rapeseed oil, Anti-foaming agent (E 900)]; Table Salt [Salt]; Triple Lion Cracked Black Pepper (6 x 500g) [Cracked Black Pepper]; White Onion;

Standardised training materials
“No one showed me how to make a chicken sandwich”
This line cannot be used from now on.

Natasha’s Law
Useful for small manufacturers.
Changes can be handled by yourself to create your own online shop using an iframe.

Subscription Plans and Annual Cost

	Multisite	Full range	Mid-Range	Small Caterers/ Manufacturers
Annual Cost	Varies	£1,100	£650	£300
Foods	✓	✓	✓	✓
Recipes	✓	✓	✓	✓
Suppliers and Costings	✓	✓	✓	✓
Menus and Groups				
Menus and recipe groups	unlimited	25	6	1
Recipe courses	unlimited	unlimited	25	5
Menu layouts	unlimited	unlimited	6	1
External menus	unlimited	25	6	1
Print label layouts	unlimited	unlimited	unlimited	unlimited
Internal Communications	✓	✓	✓	✓
Administration				
Sub-users	unlimited	50	10	4
Help	✓	✓	✓	✓

All plans have four different access levels – SUPER-ADMIN, ADMIN, EDITOR and VIEWER – limiting access (eg. only the first two can access costings).

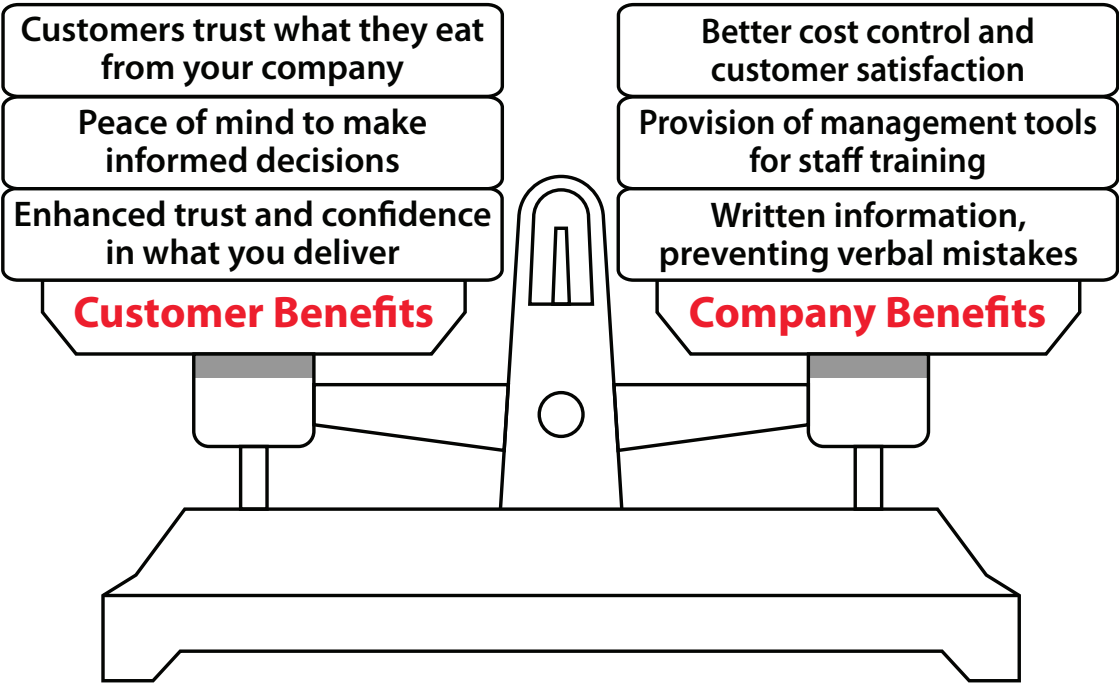
Example Artichoke Pizza

Control Catering for Caterers and Manufacturers is a one-stop system. It covers cost control, standardising recipes, training, identifying allergens and all ingredients, dealing with alternative ingredients, calorie counting and label printing, due diligence, double checking and providing consistent and accurate information in a written format to customers.



EHO enforces the law:
Control Catering provides the solution

- Allergens, calories and menu changes – easily managed
 - Double-checking process built-in for complete reliability
 - Written evidence as your due diligence
 - Exact costings – no estimates
 - Compares costs from multiple suppliers
 - Printable food labels – legally compliant
- Standardised training materials – recipes, notes and photos
 - Links API to Erudus – keeps data current
 - Avoid cross-contamination and alternative ingredients solved
 - Actions easily traceable – pinpoints problems
 - On-going training and support provided

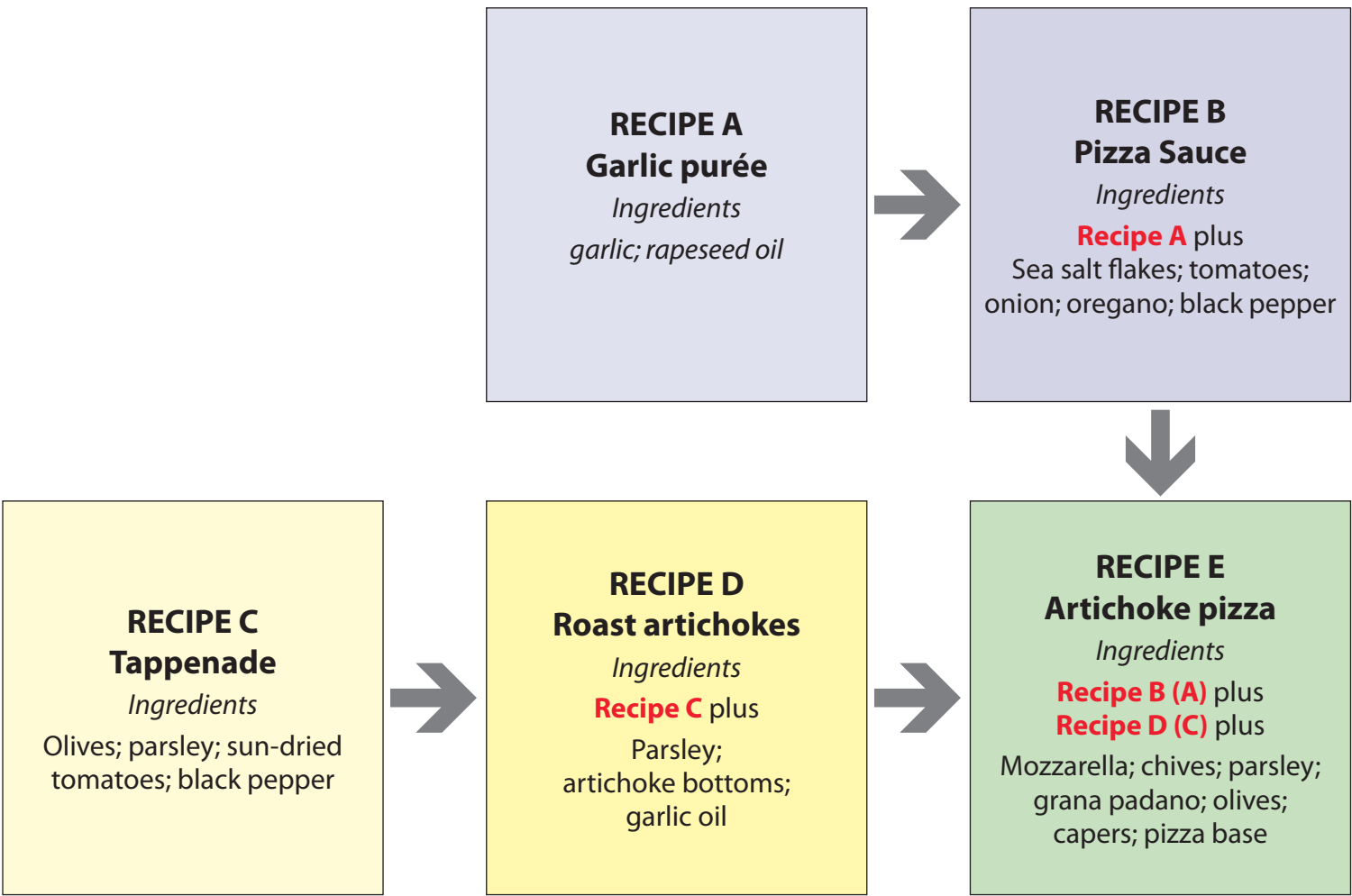


Designed by Caterers for Caterers

Email: info@controlcatering.com Website: www.controlcatering.com

Reusable components to save time and retain consistency

Each component shows the full ingredients including those used inside other components. All this information is **not given verbally** but is passed by written file or iframe, thus covering you for due diligence



In recipe compilation, reusable components will save time and retain consistency.

Areas to consider:

- Only a small number of customers are interested in the full list of all ingredients so we suggest you keep your menu simple and add the following words:

“If you have a food allergy or intolerance, please inform the team member before ordering. Ask for the detailed file of all ingredients / calories that you can obtain from the team member to prevent verbal mistakes. We take steps to minimise the risk of cross contamination at all times, but cannot guarantee against all possible cross contamination.”
- The system works with alternative ingredients that are listed within it. In 2021, over 50,000 products changed ingredients within their manufacturers’ recipes. (source Erudus); another reason for listing ingredients on easily changeable recipe sheets or online frames rather than expensive printed menus.
- We have produced an extensive photo library and text clippings feature to enhance, save time and standardise the process of recipe inputting.
- Such items as mushrooms are not included in the 14 prescribed allergens but are a common source of allergy. Control Catering covers this by including all ingredients for the customer to see.

Control Catering provides 3 different access levels for the same recipe as shown below:

Roasted Artichoke Pizza

THE RECIPE
Calories in ingredients: 691 per Pizza (691 calories per person)
Lifestyles: *none defined*
Allergens: Cereals; Milk; Soya
** indicates may contain*

ASK! Alternate ingredients may contain Mustard

Notes: Hand stretched base made from Italian certified flours. Naturally leavened for up to 48 hours and baked in a proper stone pizza oven.

Cross-contamination warning: Gluten free pizzas are cooked and served in a foil container for coeliacs. It is advisable for the consumer to eat directly out of the foil pan, as the pizza stone has been placed in an oven that is NOT specifically used for gluten free product. The pizza is not cut, so as to minimise the risk of cross contamination.

Notes text box available for covering general areas, alternative ingredients and cross-contamination as applicable to your organisation.

Print three types of layout from the same recipe, depending on your audience

Restaurant reference
For waiting team member/customer reference and indicating to customers the allergens in the meal
Printable for file viewing

Iframe information can be seen on your website

THE INGREDIENTS (Roasted Artichoke Pizza)			
Ingredient	Opt	Has alt	Allergens
Casa Italiana Shredded Mozzarella 6x2kg			Milk
Ingredients: Mozzarella (MILK, Salt, Starter Culture, Microbial Rennet). Anticaking agent cellulose			
Chives (fresh)			
Flat Leaf Parsley			
Grana Padano Wedge -Gustoso			
Kalamata Olives Pitted 6 x 1.8kg			

Kitchen reference
For chef training which includes the amounts, procedures and timings

THE INGREDIENTS (Roasted Artichoke Pizza)					
Ingredient	Amount	Calories	Opt	Has Alt	Allergens
Casa Italiana Shredded Mozzarella 6x2kg	50 gms	154			Milk
Ingredients: Mozzarella (MILK, Salt, Starter Culture, Microbial Rennet). Anticaking agent cellulose					
Chives (fresh)	3 gms	1			
Chef's note: A good pinch					
Flat Leaf Parsley	0.01 bunch 500gms	2			

Head Chef reference
Includes costs as well as the previous contents

THE INGREDIENTS (Roasted Artichoke Pizza)						
Ingredient	Amount	Calories	Cost	Opt	Has Alt	Allergens
Casa Italiana Shredded Mozzarella 6x2kg	60 gms	185	£0.20			Milk
Ingredients: Mozzarella (MILK, Salt, Starter Culture, Microbial Rennet). Anticaking agent cellulose						
Chives (fresh)	3 gms	1	£0.07			
Chef's note: A good pinch						
Flat Leaf Parsley	0.01 bunch 500gms	2	£0.02			