

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



Photo 1
Wash hands before starting to make sandwiches



Photo 2
Mise en place chopping board and garnish ready for service



Photo 3
Ice pack under butter and garnish



Photo 4
2 slices of white bread. Make sure that the bag is covering the other bread still in the bag so it does not dry out.

A4 printer labels (any layout)

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

Home-cooked Roast Westcountry Chicken Sandwich

Bay Leaf; Burts Sea Salt Potato Chips [Potatoes, sunflower oil, sea salt.]; Carrots; Carrot; Celeriac (**Celery**); Cherry Tomatoes; Chicken 1.65 Red Tractor UK; Cucumber; Garlic clove (fresh); Ground Black Pepper; Herb Bag Basil; Leek; Lemon; Lurpak Spreadable (**Milk**); Mayonnaise (**Eggs**; **Mustard**); Olive Oil; Onion; Parsnip; Rosemary Bag (fresh); SEA SALT CRISPS [Potatoes, Sunflower Oil, Sea Salt.]; Saga (Fresh); Sultanas; Sunflower Oil [100% Sunflower seed oil]; Table Salt (**SO2**); Tarragon Bag; Tyme; Water (tap); White Bread Loaf (50g one slice) (**Cereals**; **Peanuts***; **Sesame***; **Soya**; **Tree Nuts***); White Cabbage;

Made daily in our kitchens

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).

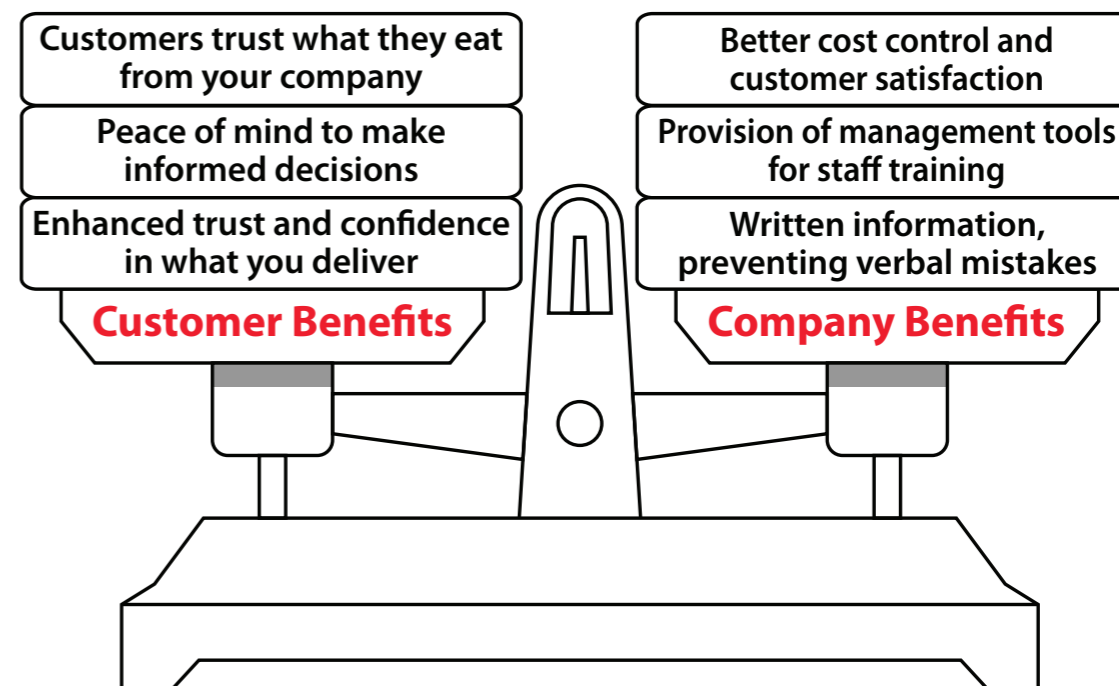
Example Chicken Sandwich

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



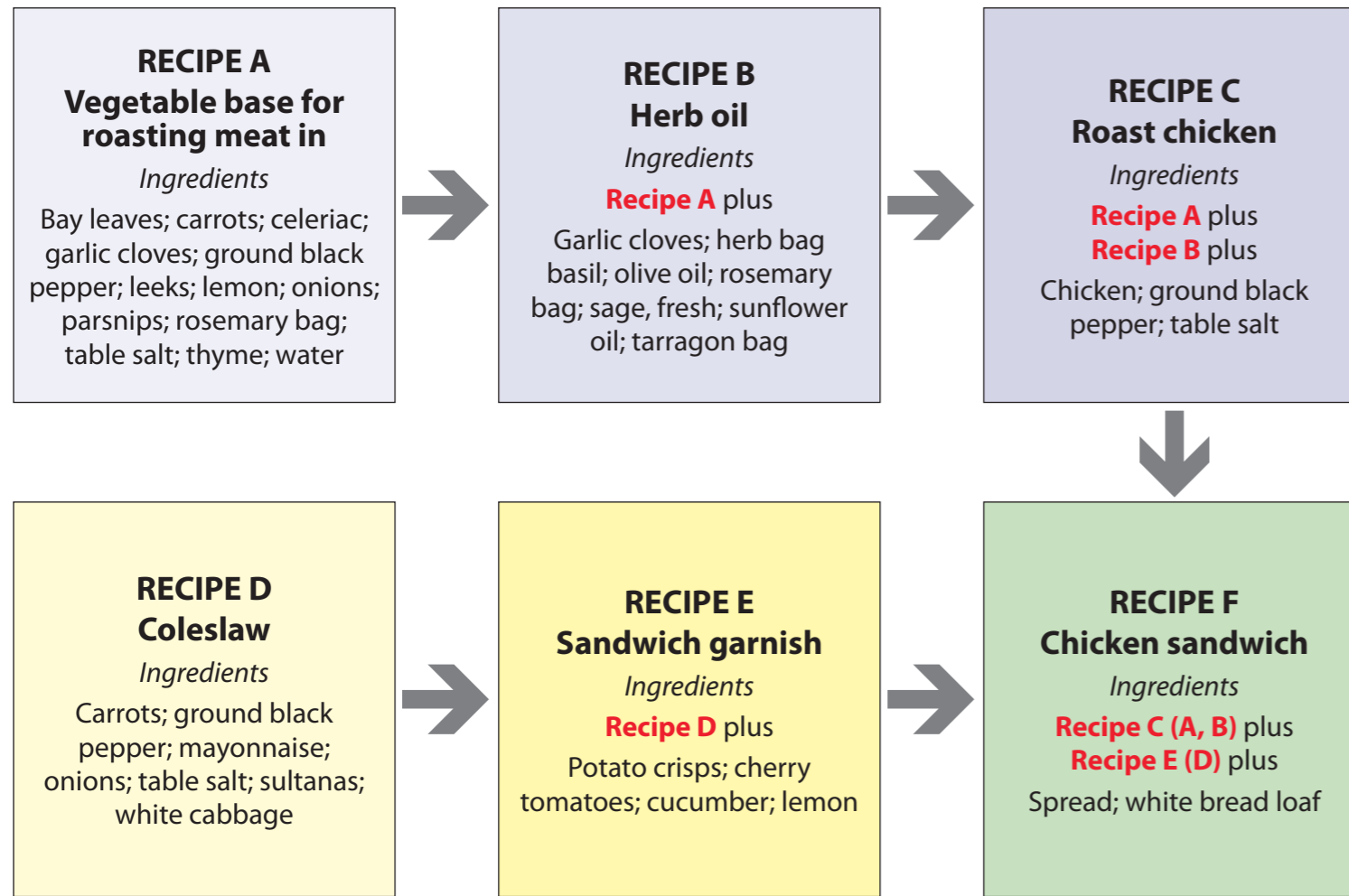
Designed by Caterers for Caterers

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:

Control Catering Restaurant Reference 31/12/2022

Home-cooked Roast Westcountry Chicken Sandwich

THE RECIPE
Calories in ingredients: 1,204 per 2 slice of bread one portion (1,204 calories per person)
Lifestyles: Vegan: UNSUITABLE • Vegetarian: UNSUITABLE
Allergens: Celery; Cereals; Eggs; Milk; Mustard; Peanuts*; SO2; Sesame*; Soya; Tree Nuts*
** indicates may contain*

ASK! Alternate ingredients may contain Lupin

Notes: White Bread has been selected for our sandwiches. We also offer Granary Bread, which may contain Lupin. Please ask to see the recipe allergen sheet if this is a concern for you. Gluten Free Bread is available on request. Dairy Free Plant Based Spread is available on request.

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

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

Head Chef reference
 Includes costs as well as the previous contents

THE INGREDIENTS (Home-cooked Roast Westcountry Chicken Sandwich)

Ingredient	Opt	Has alt	Allergens
Lurpak Spreadable		Yes	Milk
Ingredients: Butter(milk), rapeseed oil, water, lactic acid culture (milk), salt			
White Bread Loaf (50g one slice)		Yes	Cereals; Peanuts*; Sesame*; Soya; Tree Nuts*
Ingredients: WHEAT FLOUR, (Gluten), water, salt, rapeseed oil, E900 bread improver, calcium sulphate, SOYA FLOUR, (with calcium iron niacin thiamine), emulsifiers E481, E472 dextrose, flour treatment agent enzymes. (Produced in an environment that handles nuts and seeds)			
Roast Chicken [C]			Celery; SO2
COMPONENT INGREDIENTS: Rosemary Bag (fresh); Herb Bag Basil; Water (tap); Garlic clove (fresh); Olive Oil; Ground Black Pepper; Onion; Saga (Fresh); Tarragon Bag; Tyme; Sunflower Oil; Chicken 1.65 Red Tractor UK; Lemon; Leek; Carrot; Parsnip; Celeriac (Celery); Bay Leave; Table Salt (SO2)			

THE INGREDIENTS (Home-cooked Roast Westcountry Chicken Sandwich)

Ingredient	Amount	Calories	Opt	Has Alt	Allergens
Lurpak Spreadable	6 gms	42		Yes	Milk
Ingredients: Butter(milk), rapeseed oil, water, lactic acid culture (milk), salt					
White Bread Loaf (50g one slice)	100 gms	219		Yes	Cereals; Peanuts*; Sesame*; Soya; Tree Nuts*
Ingredients: WHEAT FLOUR, (Gluten), water, salt, rapeseed oil, E900 bread improver, calcium sulphate, SOYA FLOUR, (with calcium iron niacin thiamine), emulsifiers E481, E472 dextrose, flour treatment agent enzymes. (Produced in an environment that handles nuts and seeds)					
Roast Chicken [C]	1 quarter of a chickens	758			Celery; SO2

THE INGREDIENTS (Home-cooked Roast Westcountry Chicken Sandwich)

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Lurpak Spreadable	6 gms	42	£0.04		Yes	Milk
Ingredients: Butter(milk), rapeseed oil, water, lactic acid culture (milk), salt						
White Bread Loaf (50g one slice)	100 gms	219	£0.30		Yes	Cereals; Peanuts*; Sesame*; Soya; Tree Nuts*
Ingredients: WHEAT FLOUR, (Gluten), water, salt, rapeseed oil, E900 bread improver, calcium sulphate, SOYA FLOUR, (with calcium iron niacin thiamine), emulsifiers E481, E472 dextrose, flour treatment agent enzymes. (Produced in an environment that handles nuts and seeds)						
Roast Chicken [C]	1 quarter of a chickens	758	£2.31			Celery; SO2