

Modules PROVIDE



Basic module Provide

Purchase, production (recipe) and sales item management; empties management; ingredient, allergen and QM criteria management; supplier and condition management; calculation and automatic calculation warning; ordering with minimum inventory management, free-to-determine purchase list, best price order, last supplier order; store management with all reports; clearing up cost of sales; inventory and floating inventory; item account; invoice control, sales, deliver and supplier statistics; COS-, calculation-, winner/loser-, business analysis, etc.

Substore management

Stores can be managed divided in cost centres. Requisitions are possible from main store to substore, from substore to substore and from substore to main store as well. Substore inventories can be recalled and controlled at any time. Automatic requisition between selling and producing cost centre. Minimum inventories can be stored, stocking-up proposals are produced automatically. Orders and stock receipts can be carried out for each individual substore. All reports, statistics and analyses can be recalled for every single substore.

up to 5 internal cost centres

6-10 internal cost centres

for every 10 further internal cost centres

Nutritional value management Pro (incl. BLS licence for 3 working stations)

There are 130 values (BLS) available for the sections nutritional values, nutrients, minerals, vitamins, fibres and oligo-elements. Values are extrapolated for the sales item incl. database with approx. 10,000 items. Other values can be added. Data are updated regularly by Max Rubner-Institut - Bundesforschungsinstitut für Ernährung und Lebensmittel (MRI) Germany.

Stall management

Selling stalls can be settled without a till. Stalls are stocked, the remainder is recorded and the turnover is calculated. On-account payments are managed. Therefore, stall sales can be settled without an electronic cash register.

Future price management for every single card

Future selling prices can be calculated and managed exactly for every single card. Validity periods can be defined. Any amount of future prices can be determined for each item and cost centre (20 price levels for each cost centre). Data are transmitted to till automatically (only possible for tills with Kost import function).

Supplier evaluation and complaint management

Reliability, price stability, hygiene, flexibility, service and quality are evaluated when items are received and stored according to a point system. Complaint management for returns is available. At stock receipt HACCP criteria will be displayed automatically. Entries will be controlled and stored. Internal and external information system via e-mail.

QM and HACCP Management

In addition to stock receipt HACCP and QM criteria will be displayed and managed for production, warehousing and other areas. Required KOST module: >Supplier evaluation and complaint management<.

Customer management

Customer management with all master, address and clearing data. Customers can be combined from all levels. Entertainment places, entertainment alternatives and clearing cost centres can be stored. Offer, bill of delivery and invoice generation with integrated dunning. With consideration of tax group deliveries.

Shop management

Customer calling possible through all criteria. Customer history can be queried at any time with exact information on purchase order and items. Range of selling items by means of bar codes or through additional information as a filter in item detail mask. Display of inventories in sales mask. Connection with card database. Purchase order processing from the order through packaging to delivery, as well as automatic invoice generation and automated invoice printing. Interface to internet shop.

Marketing & sales module

Requests can be generated through all available customer master data and consumption data. The selected data can be exported through mail merge for serial letters, serial e-mails or they can continue to be processed in a database. A task planner is available for sales activities (follow ups).

Cards/card database

Different sorts of cards and discount groups can be created. Cards can be provided with any amount of customers. Account balance, credit and debit management. Transferring account balance to a new card. Management of validity period. Monthly card evaluation. Taking turnover to customer account. Connection to till. Connection to automats (DIVA).

up to 1000 active cards

further 1000 active cards

Fixtures management

FF&E items such as furniture, appliances and dishes can be managed can be managed. Suppliers and service suppliers, Fixture number, recovery period, duration of guarantee, connection values, weight, purpose, etc. are stored. Appliance combinations can be created. Service and repair costs are carried forward.

Menu management for canteen kitchens (up to 500 meal participants/day)

Any amount of menus can be created, calculated and printed for any time in the future. Menu rotations can be defined. Sales take-over from till is carried out according to exact menu information.

Production, purchase and stocking-up lists can be created with the quantity preview (purchase, production and delivery).

Customer orders can be registered and processed. The daily cost of sales can be controlled with the evaluation "Daily food cost". Interface to the Internet menu ordering system.

further 500 commensals/day

Menu with cost centre details/production order

An own menu can be created for every cost centre (subsidiary). The components can be taken from the main menu (production or headquarters) or compiled from scratch. Production orders are carried out based on packaging units. Purchase lists are created for own cost centre production.

Production management

Orders from the menu or catering management are taken over as production orders. The items are provided with production cost centres (diet cooking, pastry, cold dishes...). Preproduction requests (clean vegetables, trench meat...) are created automatically for the calculated production starting point.

After completion the orders are labelled with exact customer names. Freight lists (e.g.: for food vans) and delivery notes are created.

Event catering & banquet management

Events can be organized, managed and calculated. The sections venue, food, drinks, appliances, staff, furniture, dishes, decoration, consumables, logistics and others (music, rent, etc.) are incorporated. Events are controlled in terms of request, offer, delivery and settlement. Event plans and task lists can be created. Seating plan and capacity control for halls and rooms.

Scanner module & Scales inventory

Inventories, order proposals, store requisitions and stock receipt are carried out by means of bar codes.

Stock receipt control and quantity inventories by means of scales with RS232 protocol.

Labeling module

Labels can be printed out in customisable sizes, with definable information. The labels can be created with bar codes (EAN 13, code 128 etc.). The print-out is available for purchase, production, and sales items and for inventory and customers as well.



B 2 B

B2B module

Electronic price updates and future prices can be managed. Data exchange in defined formats. Electronic delivery notes can be directly taken over in the system.

Electronic request for quotation

The electronic request for quotation makes it possible to compare exactly offers based on weighted shopping cards. Shipping and receipt via e-mail in Excel or XML format.

Multibusiness unlimited amount of client workstations

Central database & consolidation (additional basic licence)

Subsidiaries are identified with an internal code. All master data can be forwarded to the subsidiaries through a direct data interface. Stock receipt, sales, staff consumption and inventory data are consolidated with exact company and item specification.

Internet Tools unlimited amount of client workstations

For Windows IIS:

Kost ASP Pro

Item requests, orders from suppliers, stock receipts, inventories and menu orders from cost centres can be carried out. Required KOST modules: >Substore or subsidiary management<, for menu ordering >Menu management for canteen kitchens< and >Production management<.

Kost ASP

Item requests, orders from suppliers, stock receipts and inventories from cost centres can be carried out. Required KOST module: >Substore or subsidiary management<.

For Apache Server:

Menu ordering system for employees/customers

Menus are announced in inter- or intranet; authorization management for orders; menu ordering based on components or menus; visualization with touch function; menu orders of employees/customers are accepted and are processed.

Required KOST modules: >Customer management<, for menu orders >Menu management for canteen kitchens< and optional >Production management<.

basic licence for 300 active customers

each further 100 active customers

Shop ordering system for employees/customers

Break items (snacks) are announced in inter- or intranet; authorization management for orders, visualization with touch function; snack orders of employees/customers are accepted and are processed.

Required KOST module: >Customer management<.

basic licence for 300 active customers

each further 100 active customers

Conference and meeting service

Conference offer is announced in inter- or intranet; authorization management for orders; choice of venue, time and clearing cost centre; orders are accepted and are processed. Clearing according to clearing cost centre.

Required KOST module: >Customer management<.

basic licence for 1000 active customers

each further 1000 active customers

Room reservation in addition to conference and meeting service

Interface KOST <> SAP internal hospitality

Master data (like user with contact data, cost center and other clearing elements) will be imported from SAP. Hospitality receipts including clearing elements will be sent to SAP.

